



## PLATED BREAKFAST

Whether it's the morning after your wedding or a welcome reception for your group, we offer a formal twist on the most important meal of the day. Included in all options: Family Style Bakery Basket of Muffins, Croissants & Cinnamon Coffee Bread, Fresh Cut Fruit for Table, Orange Juice, Coffee, Decaf & Herbal Teas

### PLATED BREAKFAST

Traditional | \$43 Per Guest

Cage Free Scrambled Eggs, Applewood Smoked Bacon, Sausage, Home Fried Leek Potatoes (GF)

Orange Cinnamon French Toast | \$42 Per Guest

Chicken Apple Sausage, Maple Syrup, Fresh Cream

Roasted Tomato Egg White Frittata | \$42 Per Guest

Wilted Spinach, White Cheddar, Home Fried Leek Potatoes (GF)

Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%. Menu pricing may change based on availability and market conditions.

## CONTINENTAL BREAKFAST

A lighter fare to start your day off right. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

### THE CLASSIC CONTINENTAL BREAKFAST

Juices

Fresh Cut Seasonal Fruits and Berries (GF) (VG)

House Made Granola with Greek Yogurt, Fresh Berries and Honey

Baked Goods: Croissants, Danish, Muffins, Bagels, Fruit Preserves, Cream Cheese, Butter (V)

Cinnamon Coffee Bread (V)

### THE DELUXE CONTINENTAL BREAKFAST

Juices

Fresh Cut Seasonal Fruits and Berries (GF) (VG)

Baked Goods: Croissants, Danish, Muffins, Bagels, Fruit Preserves, Cream Cheese, Butter (V)

Cinnamon Coffee Bread (V)

House Made Granola with Greek Yogurt, Fresh Berries and Honey (GF) (V)

Assorted Yogurts (GF)

Fresh Brewed Coffee, Decaf, Herbal Teas

**\$45** Per Guest

Fresh Brewed Coffee, Decaf, Herbal Teas

Chef Crafted Daily Additions to Menu  
Monday - English Muffins, Turkey Sausage, Egg, White Cheddar  
Tuesday and Saturday - Crustless Quiche, Leeks, Spinach  
Wednesday and Sunday - Croissant, Ham, Egg, Cheese  
Thursday - Frittata with Bacon and Swiss Cheese Friday -  
Crustless Quiche with Gruyere and Leeks

**\$50** Per Guest

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## 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 \$60 per guest. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

### MONDAY - ESSENTIAL

Juices

Fresh Cut Seasonal Fruits and Berries with Assorted Yogurts

Baked Goods: Croissants, Danish, Muffins, Fruit Preserves, Butter (V)

Steel Cut Oatmeal with Rasins, Brown Sugar and Honey (GF) (V)

Cage Free Scrambled Eggs (GF)

Applewood Smoked Bacon (GF)

Chicken Apple Sausage (GF)

Skillet Potatoes with Leeks and Peppers (GF)

Fresh Brewed Coffee, Decaf, Herbal Teas

**\$47** Per Guest

### TUESDAY AND SATURDAY - MIND, BODY, SOUL

Fresh Squeezed Orange Juice

Infused Water

Baked Goods: Whole Wheat Croissants, Bran Muffins, Fruit Preserves, and Butter (V)

Steel Cut Oatmeal with Berries, Nuts and Dried Cranberries (GF) (VG)

Assorted Yogurts (GF) (V)

Cage Free Scrambled Eggs (GF)

Chicken Apple Sausage (GF)

Roasted Sweet Potato Hash with Petite Kale (GF) (VG)

Fresh Brewed Coffee, Decaf, Herbal Teas

**\$47** Per Guest

### WEDNESDAY AND SUNDAY - INDULGE

Jucies

Fresh Cut Seasonal Fruits and Berries with Assorted Yogurts (GF) (V)

Overnight Oats with Dried Apriots, Dried Blueberries, Pistachios and Local Honey

Baked Goods: Bagels, Danish, Muffins, Fruit Preserves, Cream Cheese and Butter (V)

Cage Free Scrambled Egg (GF)

### THURSDAY - MARKET

Juices

Fresh Cut Seasonal Fruits and Berries with Assorted Yogurts (GF) (V)

Steel Cut Oatmeal with Berries, Nuts, and Dried Cranberries (GF) (VG)

Baked Goods: Bagels, Danish, Muffins, Fruit Preserves, Cream Cheese and Butter (V)

Cage Free Egg Frittata: Asparagus, Tomatoes and Goat Cheese

Buttermilk Pancakes with Season Compote and Maple Syrup	(GF)
Breakfast Potato Casserole with Leeks, Applewood Smoked Bacon, Chaple Country Aged Cheddar	Liege Waffles with Seasonal Compote and Whipped Cream
Pork Sausage Links	Breakfast Potato Casserole with Leeks and Sweet Potato
Fresh Brewed Coffee, Decaf, Herbal Teas	Chicken Sausage Links
	Fresh Brewed Coffee, Decaf, Herbal Teas
<b>\$47</b> Per Guest	<b>\$47</b> Per Guest

FRIDAY - OAXACA FRESCO

Juices
Fresh Cut Seasonal Fruits and Berries with Assorted Yogurts (GF) (V)
Toast: Sourdough, Multigrain, Avocado, Roasted Heirloom Tomatoes, Cilantro (VG)
Baked Goods: Cinnamon Roll, Croissant, Fruit Preserves, Cream Cheese and Butter (V)
Cage Free Chilaquiles with Corn Tortilla, Poached Eggs, Salsa Roja and Cotija (GF) (V)
Cage Free Scrambled Eggs with Roasted Tomatoes, Roasted Sweet Onions, Fresh Herbs (GF) (V)
Rice and Beans with Steamed Rice and Frijoles Pintas (GF) (VG)
Pico de Gallo with Crema, Guacamole, Warm Corn Tortillas (GF) (V)
Pork Sausage Links
Fresh Brewed Coffee, Decaf, Herbal Teas
<b>\$47</b> Per Guest

Prices are subject to 25% taxable service charge and current Maryland sales tax of 6%.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.

INDIVIDUAL ITEMS	DISPLAYS
Fells Point Breakfast Sandwich   \$12 Each	Charcuterie and Cheese   \$19 Per Guest
Cage Free Egg Pecan Wood Smoked Shoulder Bacon Roasted Tomato Dijon Aioli	Cured Meats Local and Domestic Cheeses
English Muffin Sandwich   \$10 Each	Belgian Waffles   \$12 Per Guest
Cage Free Egg White Spinach Red Pepper Pesto	Berries Bananas Fresh Cream Butter Maple Syrup
Croissant Sandwich   \$10 Each	Norwegian Smoked Salmon   \$20 Per Guest
Ham Cage Free Egg Cheese	Traditional Accompaniments: Bagels Cream Cheese
Breakfast Burrito   \$10 Each	
Cage Free Egg Onion Sweet Peppers Cheddar Cheese	

Pork Breakfast Sausage | \$6 Per Guest

Hard Boiled Cage Free Eggs | \$60 Dozen

Morning Grain Bowl | \$8 Each  
Apple Infused Quinoa Greek Yogurt Fresh Fruit

Greek Yogurt Parfaits | \$8 Each  
Fresh Berries House Made Granola

Warm Cinnamon Buns | \$8 Each

Mini Filled Muffins | \$6 Each  
Chocolate Hazelnut Mixed Berry

Orange Infused French Toast | \$9 Per Guest  
Butter Maple Syrup

Breads | \$8 Per Guest  
Lemon Poppy Seed Blueberry Banana Cinnamon Coffee

STATIONS

Hand Carved Smoked Bacon | \$14 Per Guest  
Biscuits Honey Mustard \$275 Chef Attendant Fee Per Station

Omelet Station | \$20 Per Guest  
Ham Bacon Shrimp Tomato Onion Peppers Spinach Mushrooms Cheddar Cheese Jack Cheese Salsa \$275 Chef Attendant Fee Per Station

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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 Tazo Tea. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

BRUNCH

Juices

Fresh Cut Seasonal Fruits and Berries (GF) (VG)

Baked Goods: Cinnamon Rolls, Croissants, Muffins, Bagels, Fruit Preserves, Cream Cheese and Butter (V)

Assorted Yogurts (GF) (V)

Grilled Seasonal Vegetables with Chimichurri and Balsamic (GF) (VG)

Bunch Salad with Tomato, Avocado, Cheddar Cheese, Pickled Onion, Herbed Vinaigrette (GF) (V)

Cage Free Scrambled Eggs (GF)

Applewood Smoked Bacon (GF)

Maryland Crab Cakes with Mustard Remoulade Sauce (V)

Honey Roasted Chicken Thigh (GF)

Skillet Potatoes with Leeks and Peppers (GF) (VG)

Sweet Treats: Apple Caramel Crumb Cake, Mini Eclairs, Red Berry Beignets

**\$68** *Per Guest*

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# BREAK PACKAGES

Break packages served for up to 1 hour and include assorted soft drinks, bottled water, freshly brewed coffee and decaf, and herbal teas.

## MORNING BREAK OPTIONS

Mini House Made Granola Parfaits with Berries and Greek Yogurt (GF) (V)

Smoked Salmon, Bagels and Classic Condiments

Sausage, Egg and Cheese English Muffins

Ham, Egg and Cheese Croissants

Assorted Individual Greek Yogurts (GF) (V)

Assorted Breakfast Bars

Breakfast Breads: Cinnamon Coffee and Lemon Yogurt (V)

## AFTERNOON BREAK OPTIONS

Individual Bags of Mixed Nuts (GF) (V)

Individual Bags of Trail Mix (V)

Individual Bags of Popcorn (GF) (V)

Individual Bags of Chips (GF) (VG)

Assorted Granola Bars (V)

Novelty Ice Cream Treats (V)

Build Your Own Trail Mix (V)

Buttermilk Tarts: Cranberry Apple and Banana Walnut (V)  
.....  
Fresh Berries with Lemon Cream (GF) (V)  
.....  
Seasonal Whole Fruits (VG) (GF)  
.....  
**\$35** Per Guest for 3 Options  
**\$40** Per Guest for 4 Options

THE RAVEN

Root Beer  
.....  
Purple Nation Cupcakes  
.....  
Warm Soft Pretzels with Cheese Sauce  
.....  
Mini Franks with Yellow Mustard  
.....  
Popcorn Cart  
.....  
**\$28** Per Guest

Chips and Queso with Pico de Gallo (V)  
.....  
Hot Pretzel Rods with Mustard, Rach, Chocolate and Caramel (V)  
.....  
Vegetable Crudite Shooters with Buttermilk Ranch (GF) (V)  
.....  
Hummus with Naan and Season Vegetables (VG)  
.....  
Artisan Charcuterie with Mustards, Cornichons and Baguettes  
.....  
Domestic and Imported Artisan Cheeses with Fruit and Water Crackers (V)  
.....  
**\$35** Per Guest for 3 Options  
**\$40** Per Guest for 4 Options

THE APPLE ORCHARD

Apple Turnover  
.....  
Warm Brie  
.....  
Salted Caramel Apple Crumble Cake  
.....  
Local Apples  
.....  
Local Hot Spiced Cider  
.....  
**\$30** Per Guest

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

COFFEE BREAK ITEMS

Soft Pretzels with Yellow Mustard (VG)  
.....  
Lemon Bars (V)  
.....  
Gluten Free Brownies (GF)  
.....  
Brownies (V)  
.....  
Chocolate Chip Cookies (V)  
.....  
Chocolate Dipped Strawberries (GF) (V)  
.....  
French Macaroons (GF) (V) | \$72 Per Dozen  
.....  
Cinnamon Buns (V)  
.....  
Assorted Bagels with Cream Cheese and Preserves (V)  
.....

Scones (V)

Chocolate Croissants (V)

Croissants (V)

Assorted Muffins (V)

**\$68** Per Dozen

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## A LA CARTE BEVERAGES

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

### COFFEE AND TEA

Hot Tazo Tea | \$125 Per Gallon

Freshly Brewed Coffee | \$125 Per Gallon  
Royal Cut Regular and Decaffeinated Coffee

Freshly Brewed Decaf Coffee | \$125 Per Gallon  
Royal Cut Regular and Decaffeinated Coffee

### STILL WATER & SPARKLING WATER

Sparkling Water | \$7 Each

Bottled Water | \$7 Each

### SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7 Each

### SPECIALTY BOTTLED BEVERAGES

Iced Teas | \$100 Gallon

Lemonade | \$100 Gallon

Kevita Kombucha | \$9 Each

Kevita Lemonade | \$9 Each

Red Bull | \$8 Each

Assorted Celsius Energy Drinks | \$8 Each

### AND MORE

Bottled Juices | \$7 Each  
Orange, Apple & Cranberry

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## ALL DAY BREAK PACKAGE

Hyatt's all day break menu offers peace of mind knowing that guests are fueled all day. Including a continental breakfast, mid-morning break and afternoon break for \$89 per guest. This package is prepared for a minimum of 25 guests.

### CONTINENTAL BREAKFAST

### MID-MORNING BREAK (UP TO 1 HOUR)

- Juices
- Baked Goods: Croissants, Danish, Muffins, Fruit Preserves, Butter (V)
- Fresh Cut Seasonal Fruits and Berries (GF) (VG)
- House Made Granola (V)
- Cinnamon Coffee Bread
- Assorted Individual Greek Yogurts (GF)
- Fresh Brewed Coffee, Decaf, Herbal Teas

AFTERNOON BREAK (UP TO 1 HOUR)

- House Made Cookies, Brownies and Lemon Squares
- Make Your Own Trail Mix (VG) (GF)
- Fresh Brewed Coffee, Decaf, Herbal Teas
- Assorted Soft Drinks and Bottled Water

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MORNING BREAK OF THE DAY

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Break packages served for up to 1 hour and include assorted soft drinks, bottled water, freshly brewed coffee and decaf, and herbal teas.

MONDAY - FIT FOR YOU

- Bananas and Apples (GF) (VG)
- Assorted Power Bars
- Greek Yogurt Parfaits (GF) (V)
- Hard Cooked Eggs with Herb Cream Cheese (GF)

**\$34** Per Guest

- Lemon Poppy Seed Bread
- Fruit and Granola Bars
- Mini Scones
- Fresh Brewed Coffee, Decaf, Herbal Teas
- Assorted Soft Drinks and Bottled Water

TUESDAY AND SATURDAY - POWER UP

- Apples, Nutella and Almonds (GF) (V)
- Bran Muffins (V)
- Blueberry Oat Croquettes (V)
- Chia Pudding Parfaits with Seasonal Fruit and Coconut (GF) (VG)

**\$34** Per Guest

WEDNESDAY AND SUNDAY - COFFEE HOUSE

- Cinnamon Walnut Coffee Cake (V)
- Assorted Mini Scones (V)
- Whole Wheat Croissants (V)
- Avocado Toast with Vine Ripe Tomatoes and Radish (VG)

THURSDAY - SWEET RUSH

- Peanut Butter Chocolate Smoothie (GF) (V)
- Cinnamon Blintz (V)
- Breakfast Breads (V)
- Fresh Cut Fruit with Honey Drizzle (GF) (V)



**\$35** Per Guest

FRIDAY - HEALTH NUT

- Infused Water (GF) (VG)
- Fresh Berries with Honey Lemon Greek Yogurt Dip (GF) (V)
- Coconut Dark Chocolate Bark (GF) (V)
- Blueberry Granola Bars (VG)
- Blackberry and Honey Smoothie (GF) (VG)

**\$32** Per Guest

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AFTERNOON BREAK OF THE DAY

A part of Hyatt’s menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. Break packages served for up to 1 hour and include assorted soft drinks, bottled water, freshly brewed coffee and decaf, and herbal teas.

MONDAY - NUT AND CHEESE

- Domestic and International Cheese with Artisan Crackers (V)
- Fresh Berries (GF) (VG)
- Dried Fruits (GF) (VG)
- Sweet and Spicy Assorted Nuts (GF) (VG)

**\$30** Per Guest

TUESDAY AND SATURDAY - ENERGIZE

- Assorted Fruit Yogurts (GF) (V)
- Dark Chocolate Bark with Almonds, Dried Cranberries and White Chocolate (GF) (V)
- Assorted Oat N' Energy Bars (V)
- Sliced Apples with Caramel and Peanut Butter (GF) (VG)

**\$30** Per Guest

WEDNESDAY AND SUNDAY - MEDITERRANEAN

- Baklava (V)
- Hazelnut Beignets and Red Berry Beignets (V)
- Lemon Za'atar Hummus with Fresh Seasonal Vegetables (GF) (V)
- Everything Bagel Hummus Dip with Pita Chips (V)

**\$28** Per Guest

THURSDAY - CINEMATIC

- Root Beer
- Assorted Concessions Candy
- Mini Franks with Sauerkraut and Mustard
- Popcorn Bag with Flavors (GF) (VG)

**\$30** Per Guest

FRIDAY - CAMDEN YARDS

- Assorted Candy Bars
- Baked Stuffed Franks with Sauerkraut and Mustard

Cracker Jacks and Power Bars (V)

Individual Bags of Chips (V)

Assorted Homemade Cookies (VG)

**\$30** Per Guest

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## LUNCH OF THE DAY

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be and additional \$15 per guest. A \$175 Small Group Fee Will Be Charged for All Guarantees Under 25 People

### MONDAY - THE HARBOR

Maryland Vegetable Crab Soup (GF) with Corn Bread and Sweet Butter (V)

Field Greens Salad with Carrots, Tomato, Corn, Cucumber and Lemon Dill Vinaigrette (GF) (VG)

Honey Crisp Apple, Grape, Walnut and Green Goddess Salad (GF) (V)

Potato and Caramelized Onion Salad (GF)

Old Bay Fried Chicken Breast with Ranch Dip, Chili BBQ Aioli on a Brioche Roll

Sagamore Rye Flank Steak with Caramelized Onions and Red Peppers (GF)

Roasted Fingerling Potatoes with Leeks (GF) (V)

Blistered Tomatoes and Green and Wax Beans (GF) (VG)

Petite Berger Cookie Cupcake and Strawberry Shortcake (V)

**\$68** Per Guest

### WEDNESDAY AND SUNDAY - LITTLE ITALY

Tuscan White Bean and Kale Soup (GF) (VG)

Chopped Romaine, Shaved Parmesan, Garlic Croutons,

### TUESDAY AND SATURDAY - GREEKTOWN

Lemon Chicken Soup (GF)

Warm Pita Wedges with Extra Virgin Olive Oil (VG)

Spanakopita (V)

Heirloom Tomato Feta Salad with Marinated Olives, Lemon Vinaigrette and Crunchy Garlic (VG)

Corn Salad with Cucumber, Tomato, Mint, Olives, Red Onion and Red Wine Vinaigrette (GF) (VG)

Mediterranean Salad with Hummus, Artichoke, Green Onions, Golden Raisins and Feta (GF) (VG)

Braised Herbed White Beans, Tomato, Feta and Garlic (GF) (VG)

Garlic Roasted Eggplant with Capers, Celery and Onions (GF) (VG)

Lemon Meatballs, Tzatziki, Pickled Vegetables and Cilantro (GF)

Seared Salmon with Dill, Preserved Lemon and Mediterranean Oregano (GF)

Baklava (V)

Yogurt, Pistachio Coconut Parfait

**\$68** Per Guest

### THURSDAY - EASTERN FLAVORS

Miso Soup, Summer Spinach and Tofu (V)

Petite Arugula, Orange Segments, Jicama, Carrots, Scallions

Blistered Tomatoes and Caesar Dressing (V)

Summer Tomato Mozzarella Salad (GF) (V)

Antipasto Salad (GF)

Sliced Ciabatta with Rosemary, Thyme and Garlic Infused Extra Virgin Olive Oil (VG)

Crispy Skin Chicken Marsala, Local Cremini Mushrooms and Roasted Red Pearl Onions (GF)

Garlic Marinated Seared Flank Steak with Red Wine Jus Lie (GF)

Whole Wheat Penne Pasta, Local Goat Cheese, Blistered Tomatoes and Fresh Basil (V)

Charred Zucchini with Shaved Pecorino (V)

Tiramisu, Mascarpone Panna Cotta (V)

**\$68** Per Guest

FRIDAY - BUTCHERS HILL

Hearty Vegetable Soup with Green Beans, Tomato, Squash and Navy Beans (V)

Petite Kale Salad with Sweet Peppers, Vidalia Onions, Heirloom Tomatoes, Scallions and Ranch Dressing (GF) (VG)

Wedge Salad (GF)

Roasted Herbed Chicken Breast with Tomato, Garlic, Celery, Carrot, Onion and Sherry Jus Lie (GF)

Grilled Bistro Tender with Rosemary, Thyme and Herbed Glaze (GF)

Roasted Fingerling Potatoes, Fresh Herbs and Garlic (GF) (VG)

Charred Caulilini, Fresh Herbs, Extra Virgin Olive Oil (GF) (VG)

Strawberry Shortcake and Lemon Meringue Tartlet

**\$68** Per Guest

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GRAB ‘N GO LUNCH

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Select (3) sandwiches, there will be a charge of \$7 per person for each additional selection. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

TO-GO MARKET BOXED LUNCH

Each Meal Comes With: Assorted Soft Drinks or Bottled Water Kettle Chips, Apple and Chocolate Chunk Cookie

Choose One Salad Per Box

Potato Salad (GF) (V) Cavatappi Pasta Salad (VG) Country Cole Slaw (GF) (V)

Choose One Handcrafted Sandwich Per Box (Choose Up to 3 Types)

Smoked Turkey | Swiss cheese | Croissant | Bibb Lettuce | Tomato | Herb Aioli Chicken | Fontina |Spinach Cranberry Mustard |

and Sesame Dressing (GF) (VG)

Cucumber Salad with Red Onions, Cilantro and Sweet Chili Vinaigrette (GF) (VG)

Grilled Ginger Lemongrass Chicken Thighs with Scallions, Sesame Seeds and Toasted Cashews (V)

Crispy Beef, Broccoli and Sweet Soy Glaze

Kale Potstickers with Sesame Soy Dipping Sauce and Sweet Chili Dipping Sauce (VG)

Petite Bok Choy, Sesame, Ginger and Garlic (VG)

Sweet Scallion Jasmine Rice (GF)

Mango Custard with Strawberry Boba Pearls and Turmeric Lemon Ginger Mousse

**\$65** Per Guest

Bibb Lettuce | Tomato | Ciabatta Smoked Ham | Brie | Mesclun | Fig Jam | Baguette Roast Beef & | Horseradish Mayo | Multigrain Tomato & Fresh Mozzarella Caprese| Basil Pesto | Lettuce | Baguette (V) Grilled Vegetable | Hummus | Whole Wheat Tortilla Wrap (VG) Gluten Free Bread Available Upon Request

**\$65** Per Guest

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## LUNCH BUFFETS

Additional buffets to please every pallet. A \$175 Small Group Fee Will Be Charged For All Guarantees Under 25 People

### HAND CRAFTED SANDWICH BUFFET

Sides  
Chef Crafted Soup Of The Day Niçoise Salad | Seared Ahi Tuna | Egg | Tomato | Green Bean | Potato | Olive | Herb Dijon Vinaigrette (GF) House Made Macaroni Salad (V) Assorted Kettle Chips (GF) (VG)

Variety of Gourmet Sandwiches and Wraps (Choose 3)  
Smoked Turkey | Brie Cheese | Dijon Herb Mayo | Lettuce | Tomato |Croissant (V) Grilled Chicken Wrap | Green Goddess Dressing | Parmesan | Lettuce | Flour Tortilla (V) Black Forest Ham | Swiss Cheese | Honey Mustard | Multigrain Kaiser Roll Roast Beef & White Cheddar Wrap | Horseradish Mayo | Lettuce | Tomato | Whole Wheat Wrap Tomato & Fresh Mozzarella Caprese | Basil Pesto | Lettuce | Focaccia Bread (V) Grilled Vegetable Wrap | Brown Rice | Lemon Za’atar Hummus | Spinach Wrap (VG) Turkey BLT | Bacon | Lettuce | Tomato | Avocado Mayo | Brioche Roll (V) Gluten Free Bread Available Upon Request

Dessert  
Each Guest will Receive: House Baked Cookies | Baklava | Chocolate Chip Brownies (V) Freshly Brewed Coffee & Decaf | Herbal Hot Teas Assorted Soft Drinks | Bottled Waters

**\$65** Per Guest

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## HOR D'OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. Canapés must be ordered in sets of 25 pieces. Hor D'oeuvres must be ordered in sets of 50 pieces.

### CANAPÉS

Tenderloin of Beef, Horseradish Cream, Red Onion Jam Crostini  
Purple Potato, Caviar and Creme Fraiche (V)  
Roasted Tomato and Corn Bruschetta (VG)

### SMALL GROUP SPREAD

Only for groups that have less than 25 guests.

Each Guest Will Receive  
Soup du Jour Mixed Green Salad Assorted Pre-made Sandwiches Including Chicken, Beef and Vegetarian Potato Chips Assorted Mini Pastries Freshly Brewed Coffee & Decaf | Herbal Hot Teas Gluten Free Bread Available Upon Request

**\$50** Per Guest

### HORS D'OEUVRES

Grilled Baby Lamp Chops, Rosemary Demi (GF) | \$14 Per Piece  
Mini Maryland Crab Cakes with Spicy Remoulade | \$14 Per Piece  
Wild Caught Salmon Satay, Cilantro Lime Marinade (GF)

Ahi Poke Taco with Sriracha Mayonnaise (V)
Curry Shrimp and Mango in Phyllo Crisp (V)
Anti-Pasto Skewer: Ciliegine Mozzarella, Roasted Tomato, Kalamata Olive (V) (GF)
Boursin Stuffed Sates (V) (GF)
Goat Cheese Peppadew, Pistachio, Honey (V)
Truffle Chicken Salad, Candied Walnuts, Crostini (V)
Smoked Salmon Mousse, Parmesan Crisp, Dill (V) (GF)
Smoked Duck, Sour Cherry
Crab Salad Cone, Shiso Chiffonade (V)
Piquillo Peppers and Artichoke Crostini (VG)
Chipotle Organic Chicken BLT Cup, Herb Aioli
Shrimp Cocktail (V) (GF)
Tomato Bruschetta Crostini with Micro Basil (VG)
<b>\$10</b> <i>Per Piece</i>

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PRESENTATION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

POKE STATION

Steamed Jasmine Rice and Pickled Radish Salad
Ahi Tuna, Scallion, Seaweed, Edamame, Cilantro, Pumpkin, Soy, Lomi Lomi Salmon, Sweet Onion, Radish, Cucumber, Ginger, Plantain Chips
<b>\$32</b> <i>Per Guest</i>

POTATO BAR, CHOICE OF ONE

Yukon Gold Mashed Potato Bar: Blue Cheese Crumbles, Cheddar Cheese, Smoked Bacon, Shiitake Mushrooms, Caramelized Onions and Demi Glaze
Mashed Sweet Potato Bar: Brown Sugar, Marshmallows, Candied Pecans, Dried Cranberries, Whipped Cream, Orange

Pork Belly Wrapped BBQ Brisket
Beef Yakatori Skewer (GF)
Chicken Yakatori Skewers (GF)
Maui Shrimp Spring Roll (V)
Quinoa and Zucchini Fritter (V) (GF)
Porcini Mushroom Croquette (V)
Raspberry and Brie (V)
BBQ Pulled Pork Biscuits
Spanakopita (V)
Lobster Cobbler (V)
Vegetable Samosa, Cilantro Chutney (VG)
Vegetable Spring Roll with Thai Sweet Chili (VG)
<b>\$10</b> <i>Per Piece</i>

STREET FAIR

Elotes, Southwestern Caesar Salad
Carne Asada Beef Bowl with Brown Rice, Pico De Gallo, Avocado Crema, Cotija Cheese
Bulgogi Beef and Chicken Skewers with Pickled Cabbage Slaw
Nashville Hot Chicken Flatbread with Mozzarella and Honey
<b>\$25</b> <i>Per Guest</i>

RAMEN STATION

Action station available with \$275 attendant fee per station for up to 2 hours.
Ramen Noodles Cooked In Lemongrass Miso Broth
Toppings: Soft Boiled Eggs, Roasted Mushrooms, Nori, Bamboo Shoots, Bean Sprouts, Corn Kernels, Scallions, Roasted Pork,

Zest Honey

**\$15** Per Guest

MARYLAND STYLE CRAB CAKES AND GRILLED GARLIC SHRIMP STATION

Country Cole Slaw, Baby Spinach Salad with Lemon Dijon Vinaigrette

Pan Seared Crab Cakes, Grilled Garlic Shrimp

Old Bay Tartar Sauce, Spicy Remoulade

**\$37** Per Guest

SLIDER STATION (CHOOSE ONLY TWO)

Chop Salad with Peppercorn Ranch Dressing, House Fried Salt and Vinegar Potato Chips

BBQ Pulled Pork with House Made Country Slaw

Crab Cake with Remoulade

Angus Beef with Cheddar and Grilled Onion

Old Bay Fried Chicken with Nashville Hot Mayo and Dill Pickle

Veggie Burger with Roasted Tomato Hummus

**\$26** Per Guest

ITALIAN PASTA STATION (CHOICE OF 2)

Caesar Salad and Garlic Roasted Broccolini Action station available with \$275 attendant fee per station for up to 2 hours.

Vegetable Ravioli, Walnut Pesto, Greens, Fresh Herbs, Ricotta, Cream, Asiago

Fettuccini, Prosciutto, Cream, Parmesan

Gnocchi, Beef Shortrib, Pancetta, Rustic Tomato Sauce, White Wine Ragu

Three Cheese Tortellini, Garlic Shrimp, Sundried Tomatoes, Basil, Pecorino

Cavatappi, Broccoli Rabe, Spicy Italian Sausage, Peperonata, Chickpeas, Lemon, Baby Spinach

**\$30** Per Guest

Duck Confit, Tofu, Pickled Ginger

Served with Sriracha, Sweet Chili Sauce and Soy Sauce

**\$28** Per Guest

DUMPLINGS AND BAO BUNS STATION

Chilled Noodle Salad, Pickled Cucumber Salad

Ginger Chicken Potstickers, Edamame Dumplings, Char Sui Pork Buns, Sriracha Mushroom Bao Buns, Ponzu Dipping Sauce, Thai Sweet Chili Sauce

**\$23** Per Guest

MAC AND CHEESE STATION

Seared Chicken, Slab Bacon, Shrimp and Scallops

Five Cheese, Extra Sharp Cheddar, Parmesan, Fontina, Gruyere, Blue, Cavatappi Pasta

**\$25** Per Guest

SUSHI STATION (4 PIECES PER GUEST)

Steamed Edamame and Scallion Jasmine Rice

Nigiri Sushi: Hamachi-Yellow Tail, Salmon, Shrimp, Unagi-Eel, Crab

Sushi Rolls: California, Rainbow, Spicy Tuna, Shrimp Tempura

**\$33** Per Guest

# CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$225 per attendant for up to three hours. All carving stations include an assortment of fresh rolls, grain mustard and aioli. Minimum of 50 Guests

## CARVING STATION

Mixed Green Salad with White Balsamic Vinaigrette, Garlic Fingerling Potatoes and Warm Potato Rolls

Pepper Seared Tenderloin of Beef | \$35 Per Guest  
Onion Marmalade and Creamy Horseradish

Carved Roast Tomahawk Steak | \$40 Per Guest  
Bone In, Cabernet Reduction and Horseradish Cream

Roasted Turkey Breast | \$29 Per Guest  
Petite Stuffing Muffins and Cranberry Chutney

Roasted Whole Rockfish | \$28 Per Guest  
Fresh Vegetables and Lemon Butter Sauce

Pork Loin | \$25 Per Guest  
Bacon Wrapped with Fig Jam and Mini Biscuits

Garlic and Herb Crusted Rack of Lamb | \$32 Per Guest  
Charred Jalapeno Mint Reduction

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# DISPLAYS

An ideal complement to your reception, our display stations feature mouthwatering accents to any meal.

## CHEFS CHARCUTERIE BOARD

Genoa Salami | Toscana Salami | Dry Cured Chorizo  
|Cornichons |Marinated olives | Shaved Provolone | Fresh  
Mozzarella cheeses | Balsamic vinegar | Extra Virgin Olive oil |  
Dried Fruit | Nuts | Baguette Crostini

**\$27** Per Guest

## CHEESE MONTAGE

Array of Flavorful Imports & Local Cheeses | Fresh & Dry Fruit |  
Nuts | Honey | Marmalade | Sliced Breads | Crackers

**\$21** Per Guest

## MEZZA TABLE

Hummus, Baba Ghanoush | Tabbouleh | Pepperoncini | Carrots  
| Roasted Red Peppers | Marinated Olives | Mozzarella | Pita  
Chips

**\$19** Per Guest

## FARM TO TABLE GARDEN BAR

An Array of Garden Vegetables | Chipotle Ranch | Parmesan  
Peppercorn Dips

**\$17** Per Guest

## FRUIT DISPLAY

Colorful Array of Cubed Fruit | Dark Chocolate FondueOrFruit  
Skewers | Honey Lime Yogurt Dipping Sauce

**\$17** Per Guest

## CHOCOLATE FONDUE

Pineapple | Cantaloupe | Honeydew | Strawberries | Crisp Rice  
Cereal Treats | Sponge Cake | Marshmallows | Pretzels

**\$18** Per Guest

RAW BAR ON ICE

Chilled Jumbo Shrimp | Cocktail Sauce | Spicy Rémoulade  
Chesapeake Bay Oysters on the Half Shell | Cocktail Sauce |  
Yuzu Mignonette Sauce Cocktail Crab Claws | Cocktail Sauce |  
Mustard Sauce

**\$32** Per Guest

ASSORTED SWEET TREATS

Mini Cupcakes | Chocolate Truffles | French Macarons |  
Cheesecake Pops

**\$21** Per Guest

MINI DESSERTS

Chocolate Mousse Cups | Marzipan Petite Fours | Tiramisu |  
Chocolate Cake | Pumpkin Crème Brûlé | Lemon Curd Tartlet |  
Apple Crumble Tartlet

**\$18** Per Guest

COFFEE DISPLAY

Mini Cupcakes | Chocolate Truffles | French Macarons |  
Cheesecake Pops

**\$16** Per Guest

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PLATED DINNER

Choose one of each course:Starter Course Selection | Entrée Course | Dessert Course (Appetizer Course Extra)Bread Service | Sweet ButterFreshly  
Brewed Coffee & Decaf | Herbal Hot Teas Pricing Based on Entrée Selection

PLATED DINNER SPRING AND SUMMER (APRIL -  
SEPTEMBER)

Appetizers | \$15 Per Guest  
Poached Shrimp Baby Frisee | Preserved Lemon Chermoula |  
Cocktail Sauce (GF) (V) Regency Crab Cake Warm Vegetable  
Slaw | Dijon Cream (V) Caramelized Onion Tart Wild Greens |  
Champagne Vinaigrette (V) Mushroom Ravioli Spring Peas |  
Parmesan Cream | Toasted Pine Nuts | Caramelized Leeks (V)

Salad Starter Course  
Arugula & Romaine Salad Compressed Watermelon | Feta  
Cheese |Sunflower Seeds | Blackberry-Beet Vinaigrette (GF) (V)  
Baby Gem Salad Radish | Raspberries | Walnuts | Ricotta |  
Walnut vinaigrette (GF) (V) Red Oak & Frisee Salad Fig | Goat  
Cheese | Pickled Onion | Candied Pecans | Sherry Vinaigrette  
(GF) (V) Butter Lettuce Salad Cucumber | Kalamata Olive | Feta  
Cheese | Candied Cipollini Onion | Roasted Tomato Vinaigrette  
(GF) (V) Garden Fresh Salad Watermelon Radish | Heirloom  
Cherry Tomatoes | Cucumber | Puffed Quinoa | Lemon Ginger  
Vinaigrette (GF) (VG)

Meats and Seafoods  
Pan Roasted Breast of Chicken Potato Parmesan Purée | Leeks  
| Charred Tomato | Basil Butter Sauce \$87 (GF) Honey Thyme  
Glazed Breast of Chicken Summer Squash | Farro | Heirloom  
Carrots \$87 (V) Butter Poached Halibut Farro Succotash |  
Lemon Garlic Bok Choy | Tomato \$93 (GF) Chesapeake Style  
Jumbo Lump Crab Cake Pee Wee Potato Hash |Charred Corn |  
Grain Mustard Sauce \$107 Grilled Flat Iron Steak Fingerling  
Potato & Caramelized Onions | Haricot Vert | Pan Jus Butter  
Sauce \$95 (GF) Pan Seared Filet Mignon Fontina Whipped  
Potatoes | Asparagus | Charred Tomato \$114 (GF)

Duet Entre Selection  
Pan Seared Breast of Chicken & Roasted Black Bass

PLATED DINNER FALL AND WINTER (OCTOBER -  
MARCH)

Appetizers | \$10 Per Guest  
Poached Shrimp Baby Frisee | Butternut Squash Chermoula |  
Cocktail Sauce (GF) (V) Mayflower Crab Cake Charred Corn  
Relish | Dijon Cream (V) Caramelized Onion Tart Wild Greens |  
Crispy Pancetta | Champagne Vinaigrette Mushroom Ravioli  
Mustard Sage Cream |Toasted Pumpkin Seeds | Leeks (V)

Salads/Starter Course  
Beet & Ricotta Salad Baby Greens | Pine Nuts | Lemon  
Vinaigrette (GF) (V) Field Greens Salad Poached Pear | Bleu  
Cheese | Cranberries | Pickled Red Onion | Champagne  
Vinaigrette(GF) (V) Baby iceberg Salad Crisp Bacon | Radish |  
Tomato | Blue Cheese | Buttermilk Ranch Dressing (GF) Mixed  
Greens Salad Shaved Radish | Pomegranate | Goat Cheese |  
Candied Pecans | Champagne Vinaigrette (GF) (V) Baby  
Spinach Frisée | Dried Fig | Goat Cheese | Walnuts | Roasted  
Shallot Vinaigrette (GF) (V)

Meats and Seafoods  
Pan Roasted Rockfish Lemon Glazed Baby Carrots | Roasted  
Tomato Rice | White Wine Butter Sauce \$89 (GF) Seared  
Chicken Breast Rosemary Fingerling Potatoes Brussels sprouts  
| Roasted Mushroom & Shallot Jus \$87 (GF) Pan Seared Filet  
Mignon Boursin Mashed Potatoes | Broccolini | Red Wine  
Mushroom Sauce \$114 (GF) Braised Short Ribs Stone Ground  
Grits | Roasted Root Vegetables | Swiss Chard | Pale Ale  
Infused Demi-Glace \$109 (GF) Black Pepper Crusted Sirloin of  
Beef Crispy Baked Fingerling Potato | Roasted Corn and  
Edamame Succotash \$112 (GF) Chesapeake Style Jumbo Lump  
Crab Cake Wild Mushroom Risotto | Broccolini | Roasted Cherry  
Tomatoes | Citrus Butter Sauce \$107

Duet Entre Selection



Macadamia Fried Rice | Haricot Vert | Soy Ginger Glaze \$109 (V) Petit Filet Mignon & Salmon White Bean Puree | Confit Tomato | Asparagus | Madera Sauce \$116 (GF) Petite Filet Mignon & Crab Stuffed Shrimp Potato Gratin | Cremini Mushroom | Haricot Vert | Red Wine Sauce \$120 (GF)

Vegetarian Options

Roasted Romanesco Parmesan Tomato | White Bean | Oyster Mushrooms \$85 (GF) (V) Curried Cauliflower Steak Coconut | Golden Raisins | Almonds | Jasmine Rice \$85 (GF) (VG)

Desserts

Vanilla Cheesecake Summer Berry Coulis (V) Strawberry Shortcake Torte Summer Berries | Powdered Sugar (VG) Limoncello Mascarpone Cake | Summer Berries (V) (GF) Flourless Chocolate Cake | Berry Compote (V) Vanilla Napoleon Whipped Cream | Chocolate Shavings (V)

Pan Seared Breast of Chicken & Roasted Black Bass Roasted Root Vegetables | Broccolini | Herbed Cream \$109 (GF) (V) Petit Filet Mignon & Salmon Cauliflower Potato Puree | Confit Tomato | Asparagus | Madera Sauce \$116 (GF) Petite Filet Mignon & Crab Stuffed Shrimp Wild Mushroom Risotto | Roasted Cauliflower | Red Wine Sauce \$120 (GF)

Vegetarian Options

Spinach and Wild Mushroom Risotto Caramelized Onions | Spinach | Parmesan \$85 (GF) (VG) Balsamic Cauliflower Steak Roasted Root Vegetables | Almonds | Jasmine Rice \$85 (GF) (VG)

Desserts

Flourless Chocolate Cake Whipped Irish Cream | Candied Hazelnuts (GF) (V) Caramelized Apple Tart Cinnamon Cream | Caramel (V) Chocolate Espresso Cake Vanilla Butter Cream (V) Bourbon Maple Bread Pudding White Chocolate | Caramelized Apples (V) Sea Salted Caramel Tart Whiskey Caramel (V)

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BUFFET DINNER

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service All dinner buffets are prepared for a minimum of 25 guests.

DINNER BUFFET

Soup (Choose One)

Regency Cream of Crab Soup (V) Beef & Barley Maryland Vegetable Crab Soup (V) (GF) Butternut squash Bisque (V) (GF)

Salads (Choose Two)

Spinach Salad Crispy Pancetta | Petite Heirloom Tomatoes | Lemon Oregano Vinaigrette (GF) Caesar Salad Chopped Romaine | Parmesan Cheese | Croutons | Caesar Dressing (V) Heirloom Tomato Mozzarella Salad Micro Basil | Balsamic Vinaigrette (V) (GF) Field Greens Petite Heirloom Tomato | Cucumber | Apple | Pecan | Cider Vinaigrette (VG) (GF) Farro Salad Butternut Squash | Kale | Dried Cranberries | Honey Lemon Vinaigrette (VG) Buttermilk Coleslaw (V) Roasted Beet Salad Pears | Walnuts | Baby Kale | Goat Cheese | Red Wine Vinaigrette (V) (GF)

Proteins and Seafood (Choose Two)

Herb Grilled Chicken Roasted Pearl Onions | Citrus Pan Sauce (GF) (V) Pan Roasted Chicken Wild Mushroom | Melted Tomatoes | Red Wine Glace (GF) (V) Roasted Salmon Pommery Mustard Sauce (GF) (V) Bronzed Mahi Mahi Brown Sugar Pineapple Glaze | Pickled Raisins (GF) (V) Seared Rockfish Wilted Swiss Chard | Roasted Tomato Fume (GF) (V) Crab Cakes Mustard Sauce Grilled Sirloin Steak Brandy Peppercorn Sauce (GF) Braised Short Ribs Shallot Thyme Glace (GF)

Starches (Choose One)

Wild Rice Pilaf (GF) (V) Buttered Whipped Potatoes (GF) (V) Herb Roasted Fingerling Potatoes (GF) (VG) Roasted Corn Risotto (GF) (V) Melted Tomato Risotto (GF) (V)

Vegetables (Choose Two)

Honey Roasted Carrots (GF) ( VG) Garlic Butter Haricot Vert (GF) Everything Bagel Spiced Asparagus (GF) (VG) Roasted Cauliflower & Caramelized Onions (GF) VG) Lemon Parmesan Broccolini, Pine Nut (GF) (V)

Dessert (Choose Three)

New York Cheesecake Mango Glaze (V) Flourless Chocolate Cake Berry Compote (GF) (V) Carrot cake Cinnamon Chantilly (V) Lemon Meringue Tart (V) Apple Streusel Tart (V) Regency bread Pudding | Caramel Sauce (V)

**\$125** *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: 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: ChardonnaySilver Medal: Blanc de Blancs, Pinot Noir and Cabernet SauvignonBronze Medal: Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy | \$46 Bottle  
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California | \$46 Bottle  
Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

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

Canvas Cabernet Sauvignon, California | \$46 Bottle  
Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$46 Bottle  
Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

## PREMIUM WINE SERIES

Champagne, Veuve Clicquot Brut Yellow Label, France | \$200 Per Bottle  
The Pinot Noir predominance provides the structure that is so typically Veuve Clicquot, while Chardonnay adds the elegance and finesse essential in a perfectly balanced wine, and a touch of Meunier rounds out the blend. Veuve clicquot

Chardonnay, Hess Napa Collection, California | \$80 Per Bottle  
Inspired by the richness of the region, this wine delivers everything Napa Valley is famed for in Chardonnay. Enticing aromas of vanilla, yellow stone fruit and crème brûlée lead to a creamy and rich palate filled with peach, baking spices and a long, smooth finish marked by mouthwatering acidity – Hess Persson Estates

Red Blen, Decoy | \$80 Per Bottle  
Established more than 30 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. The core blend for this California Red Wine pairs the elegance of Merlot with the complexity of Cabernet Sauvignon. This enticing wine displays gorgeous aromas of blackberry, plum, dark red fruit and cranberry, with hints of caramel and exotic spices. The luxurious berry notes are echoed on the palate, where they are supported by supple, refined tannins and an energetic mouthfeel that carries the wine to a long, lush finish. - Decoy Wines

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# 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! Upgrade your Seasonal non-alcoholic Cocktails with your choice of signature Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Whiskey \$2 per drink.

## SPRING

Spring Refresher  
vodka, pineapple juice, sweet and sour

Strawberry Smash (Non-Alcoholic)  
strawberries, fresh lime juice, club soda, mint

**\$14** Per Drink

## SUMMER

Baltimore Lemonade  
Whiskey, Fresh Lemonade, Lemon

Watermelon Breeze (Non-Alcoholic)  
watermelon, mint, ginger ale, club soda

**\$14** Per Drink

## FALL

The Fall Mimosa  
Apple Cider, Sparkling Wine, Apple Slices

Warm Spiced Cider (Non-Alcoholic)

## WINTER

Long Nights Special  
vodka, espresso, coffee liqueur, simple syrup

Holiday Spirit (Non-Alcoholic)

Apple Cider, Lemon Juice, Cinnamon, Clove, Agave Syrup

**\$14** Per Drink

cranberry juice, fresh cranberries, sparkling water, apple slices

**\$14** Per Drink

**MIMOSAS BY THE GLASS**  
Classic signature sparkling wine, orange juice Cranberry signature sparkling wine, cranberry juice Tropical signature sparkling wine, pineapple juice

**\$13** Per Drink

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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. Host-Sponsored bar per person packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. Host-Sponsored Bar per drink packages are charged on the actual number of drinks consumed.

**SIGNATURE HOST SPONSORED BAR PER PERSON**  
Signature Brand Vodka, Gin, Rum, Tequila, Scotch, Bourbon, Whiskey

First Hour | \$30 Per Guest

Second Hour | \$25 Per Guest

Each Additional Hour | \$16 Per Guest

**PREMIUM HOST SPONSORED BAR PER PERSON**  
Premium Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Whiskey

Second Hour | \$30 Per Guest

First Hour | \$35 Per Guest

Each Additional Hour | \$20 Per Guest

**TOP TIER HOST SPONSORED BAR PER PERSON**

Second Hour | \$35 Per Guest

First Hour | \$40 Per Guest

Each Additional Hour | \$22 Per Guest

**SIGNATURE HOST SPONSORED BAR PER DRINK**  
Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$14 Per Drink

Cordials | \$13 Per Drink

Domestic Beer | \$8 Per Drink

Premium and Imported Beer | \$9 Per Drink

Wine | \$12 Per Drink

Sparkling Wine | \$12 Per Drink

Mineral Water/Juices | \$7 Per Drink

Soft Drinks | \$7 Per Drink

**PREMIUM HOST SPONSORED BAR PER DRINK**

Cocktails | \$16 Per Drink

Domestic Beer | \$8 Per Drink

**TOP TIER HOST SPONSORED BAR PER DRINK**

Top Tier Cocktail | \$18 Per Drink

Domestic Beer | \$8 Per Drink

Premium and Imported Beer   \$9 Per Drink
Wine   \$12 Per Drink
Sparkling Wine   \$12 Per Drink
Cordials   \$13 Per Drink
Mineral Water/Juices   \$7 Per Drink
Soft Drinks   \$7 Per Drink

CASH BAR

Minimum Revenue Requirement of \$750 per 50 Guest

Signature Cocktail   \$15 Per Drink
Premium Cocktail   \$17 Per Drink
Top Tier Cocktail   \$19 Per Drink
Domestic Beer   \$9 Per Drink
Premium and Imported Beer   \$10 Per Drink
Wine   \$13 Per Drink
Mineral Water/Juices   \$7 Per Guest
Soft Drinks   \$7 Per Drink
Cordials   \$14 Per Drink
Sparkling Wine   \$13 Per Drink

WINE PACKAGE UPGRADES

Wines listed for all packages are part of Hyatt’s Signature Wine Series. Upgrade wines to Premium Wines: Host-Sponsored Bar per Person: \$8 First Hour \$6 Second Hours \$4 Each Additional Hour Host-Sponsored Bar per Drink \$4 per drink Upgrade sparkling Wine to Premium Wine Host-Sponsored Bar per Person: \$40 First Hour \$32 Second Hours \$24 Each Additional Hour Host-Sponsored Bar per Drink \$20 per drink

Premium and Imported Beer   \$9 Per Drink
Wine   \$12 Per drink
Still and Sparkling Water   \$7 Per Drink
Soft Drinks   \$7 Per Drink
Cordials   \$13 Per Drink
Sparkling Wine   \$12 Per Drink

LABOR CHARGES

Bartender   \$225 Per Bartender Up to three hours
Cocktail Servers/Tray Passers/Coat Check, each   \$150 Per Attendant Up to three hours

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