



HYATT REGENCY VANCOUVER
MEETING & EVENT MENUS



Breakfast of the Day

As 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. Surcharge of \$10.00 per guest will be charged for an alternative day.

MONDAY, THURSDAY, SATURDAY

Bakery: Croissant, Blueberry Muffin (VEG)

Seasonal Hand Cut Fruit: Cubed Watermelon, Cubed Cantaloupe, Fresh Strawberries
(GF, VEGAN)

Whole Fruit: Banana, Orange
(GF, VEGAN)

Juices: Orange, Apple

Infused Strawberry Lemon Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$39.50 *Per Guest*

WEDNESDAY, SUNDAY

Bakery: Croissant, Chocolatine (VEG)

Seasonal Hand Cut Fruit: Fruit Salad, Fresh Blueberries
(GF, VEGAN)

Whole Fruit: Banana, Pear

Juices: Orange, Cranberry

Infused Mint & Cucumber Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$39.50 *Per Guest*

TUESDAY, FRIDAY

Bakery: Croissant, Danish (VEG)

Seasonal Hand Cut Fruit: Cubed Honeydew, Cubed Pineapple, Fresh Seasonal Grapes
(GF, VEGAN)

Whole Fruit: Banana, Apple

Juices: Orange, Grapefruit

Infused Strawberry Basil Water

Coffee, Decaffeinated Coffee & Tazo Tea

\$39.50 *Per Guest*

MARKET EVERYDAY

Croissant & Sliced Banana Loaf (CN, VEG)

Granola Yogurt Parfaits with Chef's Selection of Fruit Compote
(CN, VEG)

Seasonal Fruit Cup (VEGAN)

Energy Breakfast Bar (CN, GF, VEGAN)

Breakfast Main

- Breakfast Burrito Wrap, Eggs, Mexican Rice, Cheddar, Chorizo, Peppers and Onions
 - Vegan Breakfast Wrap, Spiced Tofu, Kidney Beans, Green Pepper, Tomato, Onion, Vegan Cheddar (VEGAN)
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Coffee, Decaffeinated Coffee & Tazo Tea

Orange Juice

\$42 *Per Guest*

\$47 *Pre-Packaged Per Guest*

Surcharge will apply for groups less than 25 people - Additional \$10.00 per person Prices are subject to a 22% Charge (13.2% Service Charge + 8.8% Admin Fee) and

applicable taxes. April to October 2025 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.

EGG INSPIRATIONS

EGG STATION | \$15 Per Guest

Cage Free Eggs and Omelets with Seasonal Inspired Ingredients to Include: Peppers, Scallions, Mushroom, Spinach, Hot House Tomatoes, Applewood Smoked Bacon, Maple Ham, Onions with Aged Farm House Cheddar (GF) Chef Attendant required - \$150.00 per Attendant based on 2 hours (for every 25 guests)

BUILD YOUR OWN BREAKFAST TORTILLA | \$12 Per Guest

Free Range Scrambled Egg, Scallion, Spinach, Dried Tomato, Mixed Cheese, Flour Tortilla (VEG) Salsa (GF, VEG), Sour Cream (GF, VEG) and Guacamole (GF, VEGAN) on the side

SUSTAINABLE | \$19 Per Guest

Cage Free Scrambled Eggs, Cheddar Cheese & Diced Red Pepper (GF, VEG) Pork Sausage Patty, Turkey Sausage (GF, DF) Rosemary Roasted Organic Fingerling Potato (GF, VEGAN)

THE FARM | \$19 Per Guest

Cage Free Vegetable Frittata Zucchini, Peppers, Onion, Tomato, Fontina Cheese (GF, VEG) Smoked Bacon (GF, DF) Chicken Apple Sausage (GF, DF) "Hyatt Spiced Smashbrowns" (VEGAN)

SOUS VIDE EGG BITE | \$8 Per Guest

Smoked Ham and Gruyere

MORNING SWEETS

BRIOCHE FRENCH TOAST (VEG) | \$14 Per Guest

On the Side: Local Berry Compote, Citrus Whipped Yogurt, Maple Syrup

BLUEBERRY BAGEL FRENCH TOAST (VEG) | \$14 Per Guest

Whipped Cream Cheese

BUTTERMILK PANCAKES (VEG) | \$14 Per Guest

On the Side: Caramelized Bananas, Vanilla Whipped Cream

PINEAPPLE UPSIDE DOWN PANCAKES | \$14 Per Guest

Maple Syrup

HANDHELD

MORNING WRAP | \$15 Per Guest

Sundried Tomato Tortilla, Scrambled Egg, Feature Sausage, Baby Spinach, Jalapeno Jack Cheese, Salsa

HYATT BREAKFAST SANDWICH | \$15 Per Guest

Egg Omelets, Pork Sausage, Aged Cheddar, Croissant Bun

BUILD YOUR OWN AVOCADO & LOX | \$15 Per Guest

Marble Rye (VEGAN) Smashed "Big Hass" Avocado (GF, VEGAN) Smoked Steelhead Salmon (GF, DF) Hard-Boiled Free-Range Eggs (GF, DF, VEG) Sliced Tomato (GF, VEGAN), Hemp Seed (GF, VEGAN), Arugula (GF, VEGAN) Sliced Red Onion (GF, VEGAN), Capers, Lemon Wedges & Herb and Plain Cream Cheese (GF, VEG)

HEALTHY FIRST ALTERNATIVES

COCONUT CHIA SEED PUDDING PARFAIT (CN, VEGAN) | \$8 Per Guest

Coconut Yogurt, Seasonal Berries, Hemp Seed & Almond Granola

SEASONAL YOGURT PARFAIT (CN, VEG) | \$8 Per Guest

Wild Blossom Honey Greek Yogurt, Chef's Selection Fruit Compote, House Made Granola

EGG WHITE FRITTATA | \$15 Per Guest

Asparagus, Cherry Tomatoes, Red Onion, Feta (GF, VEG)

OVERNIGHT OATS WITH FRESH BERRIES | \$12 Per Guest

IRISH STEEL CUT OATMEAL | \$10 Per Guest

Customize with Dried Cranberries, Dried Raisins, Toasted Coconut, Raw Almonds, Pumpkin Seeds, Brown Sugar, Local Honey, Low Fat Milk (CN, VEG)

SMOOTHIE BAR | \$16 Per Pitcher - Choice of 1 | \$18 Per Pitcher - Choice of 2

All Made with Low Fat Greek Yogurt & Skim Milk and No Added Sugar Classic: Strawberry Banana-Orange Juice (GF, VEG) East: Mango, Apple, Yuzu (GF, VEG) Tropical: Coconut Milk, Pineapple, Passion Fruit (GF, VEG) Vegan Option: The Clean Green -Kale, Spinach, Apple, Avocado, Orange Juice, Coconut Yogurt & Soy Milk (GF, VEGAN)

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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.

WEST COAST

Selection of Refreshing Juices

Daily Rotation of Bakery Selection – Croissant and Fruit Danish (CN, VEG)

Daily Rotation of Melons, Berries, Banana (GF, VEGAN)

Mini Bagel & Smoked Salmon Open Faced Sandwich with Cream Cheese

Sides of Onions, Capers and Dill (Based on 2 portions per person)

Hard Boiled Free Range Eggs (GF, DF, VEG)

North Van Granola with Greek Yogurt, Low Fat Milk & Soy Milk

Coffee, Decaffeinated Coffee & Tazo Tea

\$45 Per Guest

BRITISH COLUMBIA

Selection of Refreshing Juices

Daily Rotation of Bakery Selection – Croissant and Muffin (CN, VEG)

Daily Rotation of Watermelon, Honeydew, Banana and Seasonal Orange (GF, VEGAN)

Roasted Rosemary Baby Fingerling Potatoes (GF, VEGAN)

Hyatt Yogurt Parfait, Greek Honey Yogurt, Fresh Berries & Bee Pollen (VEG)

Herb Roasted Roma Tomatoes (GF, VEGAN)

Wild Mushroom and Spinach Frittata, Roasted Red Pepper, Parmesan (GF, VEG)

Chicken Apple Sausage (GF, DF)

Coffee, Decaffeinated Coffee & Tazo Tea

\$45 Per Guest

VANCOUVER

Selection of Refreshing Juices

Bakery Selection – Croissant and Banana Loaf

Daily Rotation of Watermelon, Cantaloupe, Banana and Seasonal Pear (GF, VEGAN)

Roasted Baby Potato Hash (VEGAN)

Pepper, Onion, Tomato, Parsley

Herb Roasted Roma Tomatoes, Whole Balsamic Cremini Mushroom (GF, VEGAN)

Caged Free Soft Scrambled Egg (GF)

Applewood Smoked Bacon (GF, DF)

Black Forest Turkey Sausage (GF, DF)

Coffee, Decaffeinated Coffee & Tazo Tea

\$45 *Per Guest*

Surcharge will apply for groups less than 25 people - Additional \$10.00 per person

Breakfast Plated

All Plated Breakfasts are served with Orange Juice, Coffee and Tea

PLATED BREAKFAST

TRADITIONAL BREAKFAST | \$44 Per Guest

Roasted Vegetable Frittata, with Peppers, Zucchini, Gruyere Cheese, Applewood Bacon, Feature Sausage, Lemon Rosemary Nugget Creamers, Roasted Roma (GF) Seasonal Fruit Salad with Berries Orange Juice, Coffee and Tea

TRADITIONAL BENEDICT | \$44 Per Guest

Poached Eggs, Canadian Back Bacon, Lemon Chive Hollandaise Sauce, English Muffin, Oven Roasted Medley Potatoes, Vine Tomato Seasonal Fruit Salad with Berries Orange Juice, Coffee and Tea

WEST COAST BENEDICT | \$44 Per Guest

Poached Eggs, Smoked Salmon Lox, Caper Dill Hollandaise Sauce, English Muffin, Spiced “Smashbrowns”, Vine Tomato Seasonal Fruit Salad with Berries Orange Juice, Coffee and Tea

VANILLA FRENCH TOAST (CN) | \$44 Per Guest

Sourdough, Candied Walnuts, Maple Bacon & Apple Jam Seasonal Fruit Salad with Berries Orange Juice, Coffee and Tea

BREAKFAST POWER BOWL (GF, VEGAN) | \$39 Per Guest | \$44 Add Corned Beef Per Guest

Quinoa, Sweet Potato, Black Bean, Spinach, Kale, Mushrooms, Crispy Chickpeas, Poached Free Range Egg Seasonal Fruit Salad with Berries Orange Juice, Coffee and Tea

Surcharge will apply for groups less than 25 people - Additional \$10.00 per person

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. Surcharge of \$5.00 per guest will be charged for an alternative day. Break packages served for up to 1 hour. Surcharge will apply for groups less than 25 people - Additional \$5.00 per person.

MONDAY, THURSDAY, SATURDAY - INTERNATIONAL BAKERY

Daily Rotation of Muffins (CN, VEG)

European Selection of Croissants & Daily Pastries

Homemade Sweet & Spiced Loaves
Spiced Carrot, Banana, Lemon (CN, VEG)

Coffee, Decaffeinated Coffee & Herbal Tazo Tea

\$28 *Per Guest*

TUESDAY, FRIDAY - POWER BOOST

Sliced Banana Bread (CN, VEG)

Chia Seed Pudding -Coconut Milk, Coconut Ribbons, Seasonal Berries (VEGAN)

Super Fruit Smoothie-Cranberries, Blueberry, Coconut, Banana (GF, VEG)

Vegan Cranberry Almond Granola Bars (GF, CN, VEGAN)

Carrot Ginger Muffins (CN, VEG)

Coffee, Decaffeinated Coffee & Herbal Tazo Tea

\$28 *Per Guest*

WEDNESDAY, SUNDAY - REFRESH

Vegan Power Bars (GF, CN, VEGAN)

The Clean Green Smoothie -Kale, Spinach, Apple, Avocado, Orange Juice, Coconut Yogurt and Soymilk (GF, VEGAN)

Red Pepper Hummus with Toasted Sumac & Pine Nuts Crust (GF, DF, VEGAN)

Fresh Local Heirloom Carrot & Cucumber (GF, VEGAN)

Rain Coast Crisp Crackers (CN, VEG)

Coffee, Decaffeinated Coffee & Herbal Tazo Tea

\$28 *Per Guest*

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Afternoon Break of the Day

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MONDAY, THURSDAY, SATURDAY - GLUTEN FREE

Homemade Cranberry Oat Bars (GF, CN, VEGAN)

Gluten Free Nanaimo Bars (GF, CN, VEG)

Mango Tapioca Pudding with Fresh Berries (GF, VEG)

Corn Tortilla Chips Greek Style Bruschetta, Tzatziki Sauce (GF, VEGAN)

Pineapple Explosion Smoothies- Fresh Ginger, Coconut Yogurt & Natural Sugar (GF, VEGAN)

Iced Pear and Chia Chamomile Tea

\$28 *Per Guest*

TUESDAY, FRIDAY - ENERGIZING BITES

Dried Fruit, Nut & Chocolate Trail Mix with Goji Berry (CN, VEGAN)

Vegan Energy Power Bars (GF, CN, VEGAN)

Crudité with Kale & Hemp Seed Pesto (GF, VEGAN)

Hearty Power Cookies (CN, VEG)

Cold Brew Coffee

\$28 *Per Guest*

WEDNESDAY, SUNDAY - SWEET & SALTY

Salt & Vinegar Popcorn (GF, VEG)

Beignets-Chocolate & Berry (CN, VEG)

Home Style Cookies - Chocolate Chunk Chip, Oatmeal Raisin (CN, VEG)

Chocolate Peanut Butter Smoothies - Banana, Yogurt & Honey (CN)

\$28 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

FRESHLY BAKED HOME-STYLE COOKIES | \$60 Per Dozen

Chocolate Chip Chunk, White Chocolate Macadamia, Oatmeal Raisin (CN, VEG)

SNACKS

MARKET FRUITS | \$4 Each

Seasonal Selection of Whole Fully Ripened (GF, VEGAN)

SEASONALLY INSPIRED SLICED FRUIT | \$12 Per Guest

TODAY'S FRESH BAKERY (STRUDELS) | \$60 Per Dozen
 Leek Parmesan, Tomato Olive, Spinach Feta (CN, VEG)

SPICED AND SWEET LOAVES | \$60 Per Dozen
 All Homemade Lemon Poppy Seed, Banana, Carrot (VEG)

TARTS | \$70 Per Dozen
 Butter Pecan, Apple Crumble, Lemon Meringue (CN, VEG)

GLUTEN FREE BARS | \$75 Per Dozen
 Gluten free Chocolate Brownie, Gluten Free Nanaimo Bars,
 Gluten Free Quinoa & Date Bar

MANGO TAPIOCA PUDDING | \$72 Per Dozen
 Berry Compote (GF, VEG)

CHIA SEED PUDDING | \$72 Per Dozen
 Coconut Milk, Coconut Ribbons, Berry Compote, Coco Nibs (GF,
 VEGAN)

ARTISAN FRENCH MACAROONS | \$9 Per 3 Pieces Per Guest
 Assorted Flavors (CN, VEG)

INDIVIDUAL SELECTION DANONE YOGURT | \$4 Each

SEASONAL YOGURT PARFAIT | \$8 Per Guest
 Wild Blossom Honey Greek Yogurt, Berry Compote, House Made
 Granola (CN, VEG)

CLIF ORGANIC ENERGY BARS | \$7 Each
 Chocolate Chip, Crunchy Peanut Butter (CN, VEG)

VEGAN POWER BARS | \$8 Per Guest
 Cranberry Nut & Seed, Coconut & Almond (GF, CN, VEGAN)

YOU ARE NUTS | \$7 Per Guest
 Salted Almonds and Cashews (CN, VEG)

TRAIL AND NUT MIX (CN, VEG) | \$7 Per Guest

POPCORN STATION | \$8 Per Guest

- Truffle Sea Salt (VEGAN)
- Togarashi (VEGAN)
- Salt and Vinegar (VEGAN)

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A La Carte Beverages

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

COFFEE AND TEA

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, TAZO
 TEA | \$9 Per Guest

SPECIALTY COFFEE STATION | \$20 Per Guest
 Latte, Espresso and Cappuccino (Max 150 people)

COLD BREW COFFEE | \$7.5 Per Guest
 Liquid Sugar

FLAVOURED ICED TEA | \$4 Per Guest
 Freshly Brewed Honey Citrus

SOFT DRINKS

STILL WATER & SPARKLING WATER

BUBLY – ASSORTED FLAVORS | \$7 Each
 Sparkling + Flat Water

HYDRATION STATION

PEPSI, REGULAR, DIET AND DECAFFEINATED SOFT DRINKS | \$7 Each

GO GREEN WATER | \$2 Per Guest
Filtered Water Station with Fresh Lemon

SPECIALTY BOTTLED BEVERAGES

BOTTLED JUICE | \$7 Each
Orange and Apple

ENERGY DRINKS | \$9 Each
Red Bull – Regular and Sugar Free

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Break Packages

BUILD YOUR OWN PARFAIT

Plain Greek Yogurt (GF, VEG)

Coconut Yogurt (GF, DF, VEGAN)

Berry Compote (GF, VEGAN)

Pumpkin Seeds, Chia Seeds, Hemp Hearts, Toasted Coconut, Dried Figs, Sultanas & Dried Cranberry (GF, VEGAN)

Local Honey, Canadian Maple Syrup

House Made Granola (DF, CN, VEG)

Fresh Whole Bananas & Ambrosia Apples (GF, VEGAN)

Mango Compote (GF, VEGAN)

Blackberries, Blueberries, Strawberries (GF, VEGAN)

Cranberry Almond Bars (GF, VEGAN)

\$28 Per Person

DIPS & SPREADS

Cucumber Tzatziki dip (GF, VEG)

Black Bean Salsa Dip (GF, VEGAN)

Edamame Hummus with Toasted Sunflower & Pumpkin Seed Crumble (GF, VEGAN)

Crudité with Kale Hemp Seed Pesto (GF, VEGAN)

Pita Bread (VEG)

Tortilla Chips (GF, VEGAN)

\$30 Per Guest

SUPERFOODS

Fresh Cut Super Vegetables- Broccoli, Radish & Tomato (GF,

CHINATOWN DIM SUM BREAK

Steam BBQ Pork Bun, Chicken Shitake Steamed Bun, Pork Sui

VEGAN)

 Roasted Sweet Potato Dip with Nutritional Yeast, Hemp Seed & Paprika Crumble (GF, VEGAN)

 Multi Grain Crackers (VEG)

 Dried Fruit, Nut & Chocolate Trail Mix with Goji Berry (CN, VEGAN)

 Super fruit Smoothie - Cranberries, Blueberry, Coconut, Probiotic Yogurt (GF, CN)

\$30 *Per Guest*

Mai

 Vegetarian Spring Rolls (DF, VEG)

 Mango Tapioca Pudding (GF, VEG)

 Selection of Chinese Teas

 Soya Sauce & Sweet Chili Plum Sauce

\$35 *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. Surcharge of \$10.00 per guest will be charged for an alternative day.

MONDAY, THURSDAY, SATURDAY - ASIAN

INSPIRATIONS

Asian Chopped Salad
 White Cabbage, Red Cabbage, Carrots, Peppers, Green Onion, Chow Mein Noodles, Sesame Ginger Dressing (VEGAN)

Romaine and Kale Salad
 Orange Segments, Soya Sesame Dressing (VEGAN)

Vermicelli Noodle Salad
 Baby Shrimp, Cucumber, Shaved Vegetables, Nuoc Cham Vinaigrette (DF)

Market Vegetable Stir Fry (VEGAN)

Stir Fried Shao Xing Chicken with Broccoli (DF)

Black Bean Ling Cod
 Scallions (DF)

White Rice (GF, VEGAN)

TUESDAY, FRIDAY - SPROUT

Quinoa Tabbouleh-Cucumber Salad
 Cherry Tomato, Parsley, Mint, Green Onion with Lemon and Garlic Dressing (GF, VEG)

Chickpea Mediterranean Salad
 Red Onion, Kalamata Olives, Capers, Mint, Parsley, Basil, Sundried Tomato, Artichokes with Feta Vinaigrette (GF, VEG)

Green Salad with Seasonal Berries
 Shaved Vegetable, Toasted Sea Salt Pumpkin Seeds, Crispy Sumac Rubbed Corn Tortilla Strips (GF, VEG) Black Pepper and Berry Vinaigrette (GF, VEGAN)

Olive Oil Smashed Potatoes (GF, VEGAN)

Market Roasted Vegetables, Balsamic Glaze (GF, VEGAN)

Coriander-Cumin Spiced Chicken
 with Lemon Yogurt Sauce (GF)

Ocean Wise Ling Cod

Mango Tapioca Pudding (GF, VEG)

Coffee, Decaffeinated Coffee & Tazo Tea

\$60 *Per Guest*

WEDNESDAY, SUNDAY - SUSTAINABLY MEDITERRANEAN

Rotini Pasta Salad

Mozzarella, Pepperoncini, Red Onion, Sundried Tomato,
Artichoke, Red Pepper, Parsley, Mint, Red Wine Oregano
Vinaigrette (VEG)

Fingerling Potato Salad

Cornichons, Capers, Green Onion, Shallots & Lemon Vinaigrette
(GF, VEGAN)

Chopped Salad

Romaine Salad, Jalapeno Pepper, Cherry Tomato, Chickpeas,
Parmesan, Champagne Parsley Vinaigrette (GF, VEG)

Lemon Garlic Fingerling Potato (GF, VEGAN)

Oregano & Lemon Chicken Breast

with Roasted Squash, Red Onion, Pepper and Tzatziki (GF, VEG)

Vegetable Paella

Saffron, Artichokes, Green Pea, Oven Roasted Cherry Tomato,
Zucchini, Tuscan Mixed Olive (GF, VEGAN)

Roasted Salmon Nicoise

White Beans, Artichoke, Cherry Tomatoes, Olives, Capers, Herb
Oil (GF, DF)

Lemon Panna Cotta

with Cherry Compote (GF, VEG)

Coffee, Decaffeinated Coffee & Tazo Tea

\$60 *Per Guest*

SANDWICH SHOP - EVERYDAY

Lemon, Caper, Garlic, Chive Butter (GF)

Baklava Bread Pudding-Croissant (CN, VEG)

Walnut, Pistachio, Cinnamon with Lemon-Honey Greek Yogurt
Whipped Cream

Coffee, Decaffeinated Coffee & Tazo Tea

\$60 *Per Guest*

GLOBAL BOWL – EVERYDAY

Lettuce

Romaine, Baby Kale & Spinach (GF, VEGAN)

Vegetables

Julienne Carrot, Julienne Daikon, Edamame, Cucumber, Corn,
Tomato, Shaved Beets, Kimchi (DF) & Wakame (VEGAN)

Starch

Warm Quinoa (GF, VEGAN) White Rice (GF, VEGAN)

Protein

Gochujang Salmon (DF) Vietnamese Chicken (GF) BBQ Spiced
Tofu (DF, VEGAN)

Dressing

Soy Sesame Vinaigrette (VEGAN), Cucumber Raita (GF, VEG)
Sriracha Aioli (GF, DF)

Build Your Own Berry Bowl

Berry Compote (GF, DF), Mango Compote (GF, DF), Angel Sponge
Cake (CN, VEG), Chantilly (GF, VEG), Gluten Free Almond Coconut
Streusel (GF, CN, VEG), Passion Fruit Cream (GF, VEG)

Coffee, Decaffeinated Coffee & Tazo Tea

\$60 *Per Guest*

Focaccia Bun, Organic Ancient Grain Sliced Bread and Gluten Free Bread

Tossed Green Salad

Seasonal Shaved Vegetables, Fresh Berries, Black Pepper and Berry Vinaigrette (GF, VEGAN)

Fingerling Potato Salad

Cornichons, Capers, Green Onion, Shallots & Lemon Vinaigrette (GF, VEGAN)

Miso Noodle Salad

Cucumber, Carrots, Cilantro, Bean Sprouts, Egg Noodle, Miso Dressing (DF, VEG)

Protein

Smoked Turkey (GF, DF), Shaved Homemade Roasted Beef (GF, DF), Cage Free Egg Salad (GF, DF, VEG), Calabrese Salami (GF, DF)

Condiments

Dill Pickles, Tomatoes, Shaved Red Onions, Butter Lettuce, Smashed Avocado (GF, VEGAN)

Mayonnaise, Pesto Aioli, Dijon Mustard (GF, DF, VEG)

Aged White Cheddar, Havarti Cheese (GF, VEG)

Assorted Kettle Cooked Chips (GF, VEG)

Assorted Jumbo Cookies (VEG)

Coffee, Decaffeinated Coffee & Tazo Tea | \$60 Per Guest For Buffet | \$65 Per Guest for Pre-Made Sandwiches

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Plated Lunch

Include Artisanal Bread Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea

STARTERS

ROASTED TOMATO BISQUE (GF, VEGAN)

Parsley Oil

ROASTED FENNEL AND POTATO SOUP (GF, VEGAN)

with Turmeric-Chili Oil

GARDEN SALAD (GF, VEG)

Cucumber, Pickled Shallot, Heirloom Tomato, Radish, Arcadian Salad, Feta, Black Pepper Berry Vinaigrette

HYATT SIGNATURE WEDGE SALAD (GF, VEG)

Butter Lettuce, Crumbled Goat Cheese, Blueberries, Strawberries,

ENTRÉES

STONE FRUIT CAPRESE STUFFED CHICKEN | \$65 Per Guest

Apricot, Sun Dried Tomato, Basil, Mozzarella, Broccolini, Olive Mashed Potato and Jus

PESTO CRUST OCEAN WISE ROASTED SALMON | \$65 Per Guest

Saffron Mashed Potato, Asparagus, Red Peppers, Chili-Caper Vinaigrette (GF)

Crispy Onion, Raspberry Vinaigrette

DESSERT

BLUEBERRY MAPLE PANNA COTTA
Fresh Blueberries, Shaved Chocolate

NEW YORK CHEESECAKE
Macerated Strawberry & Rhubarb Compote, Tahitian Vanilla
Chantilly & Micro Herb (CN,VEG)

OUR CHEF RECOMMENDS

HYATT SIGNATURE WEDGE SALAD (GF, VEG)
Butter Lettuce, Crumbled Goat Cheese, Blueberries, Strawberries,
Crispy Onion, Raspberry Vinaigrette

ROSEMARY GRILLED CHICKEN BREAST (GF)
Broccolini, Heirloom Tomato Fennel Ragu, Fingerling Potatoes
and Chimichurri Sauce

FRESH LOCAL MINT INFUSED FRUIT AND BERRY SALAD (GF,
VEGAN)

\$65 *per Guest*

Include Artisanal Bread Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea

Grab 'n Go Lunch

Our Grab 'n Go lunches are customizable and easy to serve, you just choose 2 options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

LOCAL INSPIRED SALADS

THAI SALAD BOWL
Spinach, Romaine, Chicken, Avocado, Cabbage, Carrots,
Watermelon, Radish, Spicy Cashews, Ginger Sesame Dressing
(DF)

SHAWARMA CHICKEN SALAD (GF)
Romaine, Tomato, Cucumber, Feta, Hummus, Crispy Chickpeas,
Lemon Tahini Vinaigrette

SESAME CRUSTED TUNA TATAKI SALAD (GF, DF)
Romaine, Shaved Cabbage, Carrot, Kimchi, Red Beets, Edamame,
Crispy Onion, Sesame Ginger Vinaigrette

FIVE SPICE TOFU BOWL (VEGAN, GF)
Romaine, Shaved Cabbage, Tomato, Cucumber, Carrot,
Edamame, Wakame, Yuzu Ginger Vinaigrette

Accompanied with | \$60 per Guest

- Kashi Bars
- Kettle Cooked Chips

CHEF INSPIRED WRAPS

ITALIAN CHICKEN WRAP
Roasted Pepper, Spinach, Artichoke, Olive, Red Onion, Provolone,
Sun Dried Tomato Mayo

STEAK AND GUACAMOLE WRAP
Marinated Steak, Arugula, Red Onion, Tomato, Red Chilies,
Jalapeno Jack Cheese

SMOKED SALMON WRAP
Smoked Salmon, Pickled Red Onion, Cucumber, Arugula, Lemon
Cream Cheese, Herbed Aioli, Flour Tortilla

HARISSA ROASTED VEGETABLE WRAP (DF, VEGAN)
Red Pepper, Red Onion, Zucchini, Tomato, Sweet Potato, Baby
Kale, Artichoke Hummus, Vegan Mozzarella

Accompanied with | \$60 per Guest

- Kashi Bar
- Kettle Cooked Chips
- Potato Salad (V)

- Whole Fruit (GF, VEGAN)
- Chocolate Brownie (GF, CN, VEG)

- Whole Fruit (GF, VEGAN)
- Nanaimo Bars (GF, CN, VEG)

Surcharge will apply for groups less than 25 people - Additional \$10.00 per person Prices are subject to a 22% Charge (13.2% Service Charge + 8.8% Admin Fee) and applicable taxes. April to October 2025 Menu pricing may change based on availability and market conditions

Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

COLD SELECTIONS

ROASTED RED PEPPER HUMMUS-MARINATED ARTICHOKE | \$70 Per Dozen
Fresh Cucumber (GF, DF, VEGAN)

DEILED POTATO | \$70 Per Dozen
Seasoned Whipped Tofu, Hemp Seeds, Pickled Pepper (GF, VEGAN)

COMPRESSED WATERMELON | \$65 Per Dozen
Feta, Black Sesame Seeds, Basil, Extra Virgin Olive Oil (GF)

AAA BEEF STRIPLOIN TATAKI | \$72 Per Dozen
Pickled Diced Cucumber, Tamari Ponzu Aioli, Crispy Onion Served in Asian Spoon (GF)

SALMON GRAVLAX ROLL | \$72 Per Dozen
Boursin & Cream Cheese, Capers, Tobiko, Lemon Vinaigrette, Served in Asian Spoon (GF)

HEIRLOOM TOMATO TART | \$70 Per Dozen
Heirloom Tomato, Edamame Hummus, Furikaki, Toasted Sesame (VEG)

TUNA TARTAR CONE | \$72 Per Dozen
Scallions, Jalapeno, Sesame, Whipped Cream Cheese, Mango Vinegarette

HOT SELECTIONS

CRISPY VEGETABLE SPRING ROLL | \$70 Per Dozen
Spicy Plum Sauce (VEG)

WILD MUSHROOM CROQUETTE | \$65 Per Dozen
Truffle Aioli (VEG)

VEGETABLE SAMOSA | \$70 Per Dozen
Mango Chutney (VEGAN)

KUNG PAO MEATBALL | \$70 Per Dozen
Sesame Seed, Crispy Onion

BEEF SLIDERS | \$75 Per Dozen
Mozzarella, Tomato and Onion Chutney, Basil Aioli

LEBANESE 7 SPICE GRILLED LAMB CHOP | \$90 Per Dozen
Mint Cucumber Tzatziki

PACIFIC CRAB FRITTER | \$90 Per Dozen
Bell Pepper, Corn, Onion, Togarashi Lime Aioli

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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.

COLD AND RAW BAR

Lemon Poached Peeled Gulf Prawns (GF, DF)

Tabasco, Classic Cocktail Sauce (GF, DF) Soy Ginger Vinaigrette (DF)

Tuna Tataki (GF, DF)

Fruitti Di Mare (GF,DF)

Marinated Scallops, Cocktail Shrimps, Served with Corn Tortilla Chips

\$750 *Per 100 Pieces*

NIGIRI SUSHI BAR

64 pieces / Display

Salmon, Tuna, Red Snapper, Prawn, Artic Surf Clam, BBQ Eel, Scallop & Sweet Omelette

\$550 *Per Display*

MEZE

Roasted Red Pepper and Feta Dip (GF, VEG)

Hummus with Tahini (GF, VEGAN)

Tzatziki (GF, VEG)

Baby Artichokes with Parsley and Sumac (GF, VEGAN)

Cured Green Olives with Fennel and Orange (GF, VEGAN)

Pita (VEGAN)

Oatbar Topped with Dried Fruit and Nut Honey Glaze (CN)

\$450 *Per 25 Guests*

GRANVILLE MARKET

MAKI BAR

Minimum of 2 Displays - 144 pieces / Display

California Roll, Futomaki, Salmon, Tuna, Cucumber & Pickle Radish Roll

\$550 *Per Display*

OSHI ABURI SUSHI BAR

Minimum of 2 Displays - 63 pieces / Display

Tuna & Jalapeno, Salmon & Ikura, Unagi & Masago

\$650 *Per Display*

ARTISAN CHEESE SELECTION

Handcrafted and Local Cheeses (GF)

Fresh Baguettes

Fruit Preserves (GF), Local Honey and Toasted Nuts (CN)

\$550 *Per 25 Guests*

TACO STATION

Cucumber, Toy Box Tomato, Asparagus, Carrot, Celery and Broccoli (GF, VEGAN)

Avocado Ranch Dip with Hemp Seed (VEG)

Tzatziki (GF, VEG)

Roasted Tomato and Olive Tapenade (GF, VEGAN)

Rain Coast Crackers (GF, CN, VEG)

\$425 *Per 25 Guests*

Asado Chicken, Pico de Gallo, Lettuce, Guacamole, Sour Cream, Green Onion, Tortilla

\$525 *Per 25 Guests*

LOCAL CHARCUTERIE

Sliced Prosciutto, Salami, Calabrese (GF, DF)

Fresh Baguette Crostini (VEG)

Dijon & Grainy Mustard (GF, VEGAN)

Fruit Preserves (GF, VEGAN) Olives (GF, VEGAN)

\$550 *Per 25 Guests*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant included for up to three hours. All carving stations include an assortment of fresh rolls and butter.

N.Y. STRIP

(Culinary Carved)

Smoked Sea Salt and Black Pepper Crusted Strip Loin of Beef (GF, DF)

Mini Yorkshire Pudding (VEG)

Horseradish Mashed Potato (GF, VEG)

Au Jus (GF, DF), Horseradish, Dijon Mustard (GF, DF)

Rolls (VEG)

BC SALMON

Miso Glazed Salmon (DF)

Vermicelli Noodle Salad, Baby Shrimp, Cucumber, Shaved Vegetables, Nuoc Cham Vinaigrette (DF)

Crispy Tofu Vegetarian Fried Rice (DF)

\$700 *Per 25 Guests*

\$850 *Per 25 Guests*

SOUVLAKI STATION

Chicken Souvlaki (GF)

Heirloom Tomato, Red Onion, Parsley Salad (VEGAN)

Oregano Crispy Fries (GF, VEG), Fried Haloumi Cheese (GF, VEG)

Tzatziki, Hummus Dip, Crumbled Feta, (GF, VEG)

Naan Bread (DF, VEG)

\$800 *Per 25 Guests*

RISOTTO BAR

(Culinary Attendance)

Arborio Rice, Foraged Mushroom, Shaved Black Truffle, Grana Padano Wheel (GF)

Add On Sautéed Garlic Lemon Prawns \$5 Per Piece

\$600 *Per 25 Guests*

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Reception Packages

NIGHT MARKET DISPLAY

Served With Asian Take-Out Box

Pork Siu Mai with Chili Sauce (DF)

Crispy Vegetable Spring Roll with Plum Sauce (DF, VEG)

BYO Moo Shoo Chicken, Shitake Mushrooms, Egg, Cabbage, Scallions, Hoisin Sauce (DF)

Crispy Tofu Fried Rice with Egg and Green Onion (DF)

\$600 *Per 25 Guests*

DUMPLING SPECIAL

Served With Asian Take-Out Box

Steamed Asian Style Dumplings

Pork Sui Mai, Har Gow and Vegetarian Dumpling (DF)

Red Vinegar, Soy Sauce, Sriracha

\$750 *Per 25 Guests*

PASTA ITALIANO

Toasted Gnocchi with Mushroom, Basil, Parmesan, Spinach, Chili, Tomato (VEG)

Penne Pasta, Peppers, San Marzano, Tomato, Arrabiata Sauce (VEG)

Rigatoni Bianco Beef Bolognese

TUSCAN TABLE

Roasted Bell Pepper Salad, Asparagus, Eggplant, Zucchini, Goat Cheese (GF, VEG)

Marinated Olives (GF, VEGAN), Pickled Peppers (GF, VEGAN)

Build Your Own Caprese Crostini, Whipped Burrata, Diced Heirloom Tomato, Basil Oil, Balsamic and Olive Oil (VEG)

Focaccia, Chili Flake, Parmesan (VEG)

\$600 Per 25 Guests

Roasted Artichoke Tomato Tuna Cannellini Bean with Red Onion
Champagne Lemon Parsley Vinaigrette (GF, DF)

Tuscan Bean Dip (GF, VEGAN)

Baguette Crostini & Bread Sticks (VEG)

\$600 Per 25 Guests

SLIDER STATION

Build Your Own Sliders

Prime Rib Patty, Ancho-Citrus Chicken, Vegan Impossible Patty

Cabbage Slaw (GF, VEG) , Cheddar Cheese (GF, VEG), Havarti
Cheese (GF, VEG)

Pickle, Ketchup, Yellow Mustard (VEG)

Kettle Chips (VEG)

Sweet Chili, Salt & Vinegar

\$600 Per 25 Guests

DESSERT BAR

Beignets-Berry, Caramel & Chocolate Hazelnut (CN, VEG)

Mini Pecan, Apple Crumble & Lemon Meringue Tarts (CN, VEG)

Assorted Macarons (CN, GF, VEG)

Mini Eclairs (VEG)

\$550 Per 25 Guests

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. The planner chooses the appetizer, salad, and dessert in advance.

2. A custom printed menu featuring up to four entree selections (1 must be a vegetarian) is provided for your guest

3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

PLANNER'S CHOICE SOUP

WEST COAST SEAFOOD CHOWDER

Dill Herb Oil

ROASTED TOMATO BISQUE

Basil Oil (GF, VEGAN)

WILD MUSHROOM BISQUE

Truffle Crème Fraiche (GF, VEG)

INDIVIDUAL GUESTS' CHOICE ENTREE

SAVOURY WATERMELON SALAD

Compressed Watermelon, Kalamata Olive, Crumbled Feta, Mint, Honey Spiced Pecan, Black Pepper Berry Vinaigrette (GF)

BEGULA LENTIL SALAD

Arugula, Frisee, Cherry Tomato, Cucumber, Pickled Shallot, White Balsamic Vinaigrette (GF, VEG)

CHILLED SEAFOOD SALAD | \$5 Additional Per Guest

Sake Poached Selva Prawns, Sesame Crusted Tuna Tataki, Baby Frisee Tofu Salad, Tamari Sesame Ginger Vinaigrette (DF)

BEEF TENDERLOIN

Truffle Mashed Potato, Baby Peppers, Broccolini, Blistered Tomato, Shallot Madeira Jus (GF)

CRAB CRUSTED SALMON "ABURI" (GF)

Truffle Mashed Potato, Baby Peppers, Broccolini, Blistered Tomato, Ginger and Scallion Sauce

SUNDRIED BASIL MOUSSELINE STUFFED FREE RANGE CHICKEN (GF)

Truffle Mashed Potato, Baby Peppers, Broccolini, Blistered Tomato, Citrus Beurre Blanc

MISO MARINATED LING COD

Truffle Mashed Potato, Baby Peppers, Broccolini, Blistered Tomato, Scallion Beurre Blanc

PLANNER'S CHOICE DESSERT

NEW YORK CHEESECAKE

Blueberry, Crisp Meringue, Black Currant Maple Coulis (VEG)

BC STONE FRUIT WHITE CHOCOLATE DOME

Vanilla Sponge, Almond Crumble, Okanagan Stone Fruit Coulis, Chantilly Cream (CN, VEG)

SIGNATURE CHOCOLATE CAKE

Local Seasonal Berries, Chocolate Ganache, Micro Herb (VEG)

\$110 *Per Guest*

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Plated Dinner

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

FIRST COURSE

CHILLED BC GARDEN GAZPACHO SOUP (GF, VEGAN)

Basil Oil

ROASTED TOMATO BISQUE (GF, VEGAN)

Basil Oil

SECOND COURSE

All Dinners will Include Artisan Bread Service, Coffee and Tea Selection

TAVES FARM HEIRLOOM TOMATO SALAD

Marinated Mini Bocconcini, Summer Greens, Basil Puree, Toasted Pumpkin Seed Crumble, Champagne Lemon Parsley Vinaigrette

ROASTED FENNEL AND POTATO SOUP (GF, VEGAN)

Turmeric Chili Oil

(GF, VEG)

SALT BAKED BEET SALAD (GF, VEG)

Crumbled Salt Spring Island Goats Cheese, Arcadian Greens, Fennel, Candied Sunflower Seed Crumble, Truffle Emulsion

SAVOURY WATERMELON SALAD (GF, VEG)

Compressed Watermelon, Olive, Crumbled Feta, Mint, Honey Spiced Pecan, Black Pepper Berry Vinaigrette

ENTREES

BEEF TENDERLOIN (GF) | \$105 Per Guest

Truffle Mashed Potato, Baby Peppers, Broccoli, Blistered Tomato, Shallot Madeira Jus

BASIL & PROSCIUTTO WRAPPED CHICKEN BREAST (GF) | \$95 Per Guest

Truffle Mashed Potato, Baby Peppers, Broccoli, Blistered Tomato, Tomato Beurre Blanc

CRAB CRUSTED SALMON "ABURI" (GF) | \$95 Per Guest

Truffle Mashed Potato, Baby Peppers, Broccoli, Blistered Tomato, Ginger and Scallion Sauce

CITRUS & CHILI BRAISED SHORTRIBS (GF) | \$95 Per Guest

Truffle Mashed Potato, Baby Pepper, Broccoli, Blistered Tomato, Chianti Wine Jus

DESSERT

WHITE CHOCOLATE MANGO DOME (CN, VEG)

Mango Puree, Genoise, Coconut & Almond Streusel, Passionfruit Whipped Cream & Micro herb

NEW YORK CHEESECAKE (CN, VEG)

Caramel Sauce, Almond Streusel, Apple Compote, Candied Pecan, Bourbon Cream, Micro Herb

TRI CHOCOLATE DECADENCE (CN, VEG)

Raspberry Puree, Toasted Walnut Soil, Chantilly, Micro Herb

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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

HARVEST

Tomato Bisque (GF, VEGAN)

Seasonal Berry, Goats Cheese Salad, Toasted Pumpkin Seeds, Shaved Vegetable, Black Pepper and Berry Dressing (GF, VEG)

Hyatt Signature Wedge Salad (GF, VEG)

Butter Lettuce, Cherry Tomato, Crumbled Feta Cheese, Corn,

BC

Corn Chowder (VEG)

Local Heirloom Tomato, Okanagan Bocconcini Cheese, Basil Cress, Champagne Lemon Parsley Vinaigrette (GF, VEG)

Savoury Watermelon Salad

Compressed Watermelon, Olive, Crumbled Feta, Mint, Honey

Crispy Onion, Honey Poppy Dijon Dressing (GF)

Yukon Gold Potato Salad

Sundried Tomato, Kalamata Olives, Red Onion, Capers, Dill, Feta, Shallot & Lemon Vinaigrette (GF)

Herb Salt Crusted Aspen Ridge Striploin with Salsa Verde (GF, DF)

Roasted Ling Cod Nicoise, White Beans, Artichoke, Cherry Tomatoes, Olive, Capers, Herb oil (GF, DF)

Lemon Garlic Marinated Chicken Breast, Peperonata (GF, DF)

Seasonal Roasted Market Vegetables (GF, VEGAN)

Confit Fingerling Potatoes with Fried Scallion, Lemon Grainy Mustard Vinaigrette (GF, VEGAN)

Stone Fruit Bread Pudding with Caramel Sauce, Berries and Whipped Cream on the side (CN, VEG)

\$98 *Per Guest*

Spiced Pecan, Black Pepper Berry Vinaigrette (GF)

Quinoa Salad

Corn, Green Chickpea, Roasted Peppers, Charred Red Onion, Cherry Tomato, Baby Spinach, Fresh Herbs, Poppy Seed Honey Dijon Dressing (GF, VEG)

Grilled Asparagus Salad

Roasted Mushrooms, Shaved Parmesan, Balsamic Rosemary Vinaigrette (GF, VEG)

Summer Squash & Tomato Paella (GF, VEGAN)

Oregano & Lemon Marinated Chicken Breast with Roasted Mini Peppers (GF, DF) & Tzatziki on the side (GF, VEG)

Oven Roasted Salmon with Prawns and Scallop, Chive Citrus Beurre Blanc (GF)

Rosemary Crusted Striploin with Horseradish Jus (GF, DF)

Market Vegetables (GF, VEGAN)

Build Your Own Berry Shortcake

Angel Food Cake, Chocolate Sponge Cake, Fruit Compote, Chocolate Ganache, Berry Compote, Citrus Whipped Cream, Meringue Crisp

\$110 *Per Guest*

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PLANT FORWARD PLATED LUNCH

Include Artisanal Bread Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea

STARTER

Select One:

ROASTED TOMATO SOUP (GF, VEGAN)

BEETS & TOMATOES (VEGAN)

Roasted Red Beets, Heirloom Tomato, Radish, Micro Greens, Vegan Feta, Herb Vinaigrette

ENTREE

Select One:

SMOKED TEMPEH CRUSTED TOFU (VEGAN)

Olive Oil Roasted Potatoes, Charred Broccolini, Wild Mushrooms, Tomato Relish

BUDDHA BOWL (CN, VEGAN)

Steamed Brown Rice, Green Chickpea, Chili Hummus, King Oyster

Mushroom, Broccolini, Roasted Seeds, Tomato, Pickled Onion,
Avocado, Carrots, Cashews, Sesame Miso Gravy

POTATO & CHICKPEA CROQUETTE (VEGAN)

Charred Eggplant Puree, Tomato, Summer Squash, Lemon Tahini
Dressing

DESSERT

Select One:

MANGO TAPIOCA PUDDING (GF, VEGAN)

VEGAN PANNA COTTA (GF, VEGAN)

CHIA SEED PUDDING (GF, VEGAN)

Charred Pineapple & Berry Layers, Micro herb

\$65 *Per Guest*

Include Artisanal Bread Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea

PLANT FORWARD PLATED DINNER

Include Artisanal Bread Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea

STARTER

Select One

COCONUT CORIANDER CARROT SOUP (GF, VEGAN)

Cilantro Oil

TAVES FARMS HEIRLOOM TOMATO SALAD (CN, GF, VEGAN)

Basil & Spinach Puree, Vegan Mozzarella, Pumpkin Seed Crumble,
Balsamic Dressing

SMOKED CARROT LOX SALAD (GF, VEGAN)

Frisee, Vegan Paprika Aioli, Wedged Beet, Fennel, Apple & Fennel
Seed Vinaigrette

SALT BAKED BEET SALAD (GF, VEGAN)

Watercress, Fennel, Candied Sunflower Seed Crumble, Vegan
Feta, Black Garlic Emulsion

DESSERT

ENTREE

All Entrees Are Served with Broccolini, Heirloom Tomatoes,
Mushrooms, Tamari Jus Select One

STUFFED GRILLED EGGPLANT (GF, CN, VEGAN)

Quinoa & Cashew

MISO CHARRED SWEET POTATO (VEGAN)

Smashed Chickpea Cake

ROASTED CAULIFLOWER STEAK (GF, VEGAN)

Harissa Sauce & Chermoula

Select One

CHOCOLATE MOUSSE (CN, VEGAN)

Raspberry Puree, Roasted Almond Crumble, Micro Herb

MANGO MOUSSE CAKE (CN, VEGAN)

Mango Compote, Macadamia & Micro Herb

MARINATED FRUIT (GF, VEGAN)

Mint Marinated Cantaloupe & Berries

\$85 *Per Guest*

Include Artisanal Bread Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea

PLANT FORWARD BUFFET

Include Artisanal Bread Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea

SALADS

Note: Can be Substituted one for one or added to a buffet for an additional \$5 Per Guest

STONE FRUIT & ROCKET GREENS SALAD (GF, VEGAN)

Marinated Peaches & Apricot, Drunken Figs, Vegan Feta, Arugula, Lemon Chili Vinaigrette

CHARRED EGGPLANT & ROASTED FENNEL SALAD (GF, VEGAN)

Roasted Sweet Potato & Nutritional Yeast Spread, Shaved Carrot & Zucchini, Hemp Seed & Paprika Crumble

COMPRESSED WATERMELON (GF, VEGAN)

Field Greens, Blueberries, Strawberries, Vegan Feta, Dark Balsamic Vinaigrette

ENTREES

Note: Can be Substituted one for one or added to a buffet for an additional \$7 Per Guest

GRILLED EGGPLANT (CN, GF, VEGAN)

Nutritional Yeast, Cashew Coconut Cream, Marinated Tofu, Mixed Mushroom Medley

VEGAN PASTA PUTTANESCA (VEGAN)

Roma Tomato Sauce, Caper, Olives, Chickpeas, Vegan Mozzarella, Parsley Lemon Gremolata Sauce on the side Note: Can be requested Gluten free

MORRACAN CAULIFLOWER STEW (GF, VEGAN)

Harissa Tomato Sauce, Lentil, Green Garbanzo Beans, Sweet Potato

PANANG THAI CURRY (GF, VEGAN)

Chickpeas, Potatoes, Edamame, Carrot, Fresh Bean Sprout & Cilantro on the side.

DESSERT

Note: Can be Substituted one for one or added to a buffet for an additional \$5 Per Guest

CHIA SEED PUDDING (GF, VEGAN) | \$90 Per Guest

Charred Pineapple & Berry Layers, Micro herbs

VEGAN APPLE TARTS (CN, VEGAN)

With Berry Compote on the Side

CHARRED PINEAPPLE & MELON SALAD (GF, VEGAN)

Mint & Agave Macerated Berries, Vanilla Coconut Yogurt & Mango Compote Served on the Side

Include Artisanal Bread Freshly Brewed Regular and Decaffeinated Coffee and Tazo Tea

Signature British Columbia Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

BRITISH COLUMBIA WHITE VQA WINES

BURROWING OWL, SAUVIGNON BLANC | \$80 Bottle

Okanagan Valley, BC A complex, fresh and intense Sauvignon Blanc showing lots of tropical passionfruit, papaya, kiwi and cantaloupe along with acacia honey, white peach and lemon basil with complex toasted almond notes. Dry, crisp and vibrant on the palate with lemon, peach and nectarine, more tropical fruit, vanilla, lemon and lime and an herbal cilantro note and a long stony, mineral finish. Pair with Arctic char with a garlic brown butter, sourdough toast with goat's cheese, peach and basil or grilled asparagus with poached egg and shaved parmesan.

JACKSON-TRIGGS, SAUVIGNON BLANC | \$55 Bottle

Okanagan Valley, BC The Sauvignon Blanc has intense aromas of lemon juice, lime zest, and juicy tropical fruits with hints of fresh cut grass. It is refreshing and crisp with perfect balance and bright acidity. Lively fruit flavours of grapefruit, lemon, and passion fruit leading to a bright, lemon-lime finish. The Sauvignon Blanc is perfect when paired with grilled seafood, lemon and rosemary chicken, classic Baja fish tacos or scallop ceviche. Try it with fresh Mozzarella or zesty goat cheese.

PHANTOM CREEK, PINOT GRIS | \$95 Bottle

Peachland, BC This juicy, textured Pinot Gris has the ripeness of the South Okanagan with additional richness and complexity from aging in traditional Austrian white oak foudres. Expressive tree-ripe orchard fruits are heightened by the fragrant aromatics of lemon oil, honeysuckle, and a subtle nuttiness imparted by the oak aging process.

MT. BOUCHERIE RESERVE CHARDONNAY | \$80 Bottle

BRITISH COLUMBIA RED VQA WINES

BURROWING OWL, MERLOT | \$90 Bottle

Okanagan Valley, BC A bright, fresh, silky and complex Merlot with lots of black plum, baking spice, ripe raspberry, mixed brambly berries with violet and lavender floral notes, cocoa, marzipan and vanilla and some Earl Grey tea, burlap and cedar. The palate is full-bodied with firm ripe tannins, refreshing acidity, a velvety texture and flavors of plum pudding, black cherry, hazelnut, chili spiced dark chocolate, paprika, dried sage with some graphite notes on the long finish. It has the structure to age and develop for over a decade. Pair this with lamb shanks braised in star anise and clove infused red wine or vegan chorizo tacos.

JACKSON-TRIGGS, MERLOT | \$55 Bottle

Okanagan Valley, BC This wine is medium-bodied with moderate tannins and medium acidity. It has aromas of dark fruit, such as black cherry and blackberry, as well as notes of vanilla, oak, with some herbal and earthy undertones. The 2021 Jackson Triggs Merlot is a well-balanced and approachable red wine that pairs well with a variety of foods, such as grilled meats, roasted vegetables, and hearty stews.

PHANTOM CREEK, ESTATE MERLOT | \$105 Bottle

Okanagan Valley, BC Our Estate Merlot is fresh and vibrant with elegant soft tannins and bright acidity. The nose showcases aromas of dried red berry fruit, notes of eucalyptus with subtle hints of cocoa and graphite. On the palate, a fresh fruit core of cherry, raspberry, and red currants mingle with minty herbaceous notes and white pepper.

MT. BOUCHERIE RESERVE MERLOT | \$80 Bottle

Simikameen Valley, BC Our 2021 Reserve Chardonnay was farmed at Lazy River Vineyard in South Cawston, Similkameen Valley. A full-bodied Chardonnay showing aromas and flavours of peach, pineapple, Meyer lemon, and oak spice. Rich seafood dishes or roasted white meats are perfect pairings.

BLACK HILLS, CHARDONNAY | \$90 Bottle

Okanagan Valley, BC The 2020 Chardonnay shows pure citrus and floral aromas on the nose, along with background notes of freshly baked bread and meringue. The palate is framed by crisp acidity, with Meyer lemon and ripe pear flavours shining through.

Complimenting the freshness and precise fruit are pastry flavours and a hint of spice. The mouthfeel is rich and textural, and the long finish combines yet more citrus and yeast driven characters, along with a subtle salinity. A great partner for shellfish, poultry and creamy sauces.

South Cawston, BC Our 2020 Reserve Merlot was farmed at Lazy River Vineyard in South Cawston, South Rock Vineyard on the Golden Mile Bench, and Lost Horn Vineyard in Okanagan Falls. Mocha, blackcurrant, and tobacco flavours come together in an enveloping and plush mouthfeel. The finish is long with persistent notes of dark fruit, oak spice, and a subtle herbaceous note.

BLACK HILLS, NOTA BENE | \$165 Bottle

Okanagan Valley, BC The 2020 vintage of Nota Bene opens with intense and ripe fruit aromas, with plum, raspberry and black cherry to the fore. On the palate, the ripeness and richness of this fruit is beautifully balanced by crunchy red currant flavours, while notes of milk chocolate and clove spice integrate seamlessly into the wine.

BLACK SAGE CABERNET SAUVIGNON | \$125 Bottle

Okanagan Valley, BC Rich cassis, dark cherries, sweet mocha toast, and a hint of vanilla and cloves on the nose. The flavours carry over onto the palate with a long lasting and pleasant finish. The tannins are gentle and the acidity keeps the wine fresh and lively.

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Bubbles, White And Red Wines

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

WHITES

FOOL'S MATE CHARDONNAY | \$200 Bottle

Okanagan Valley, CA A complex wine with aromas of Asian pear and peach backed by hints of graphite. The palate has a rich entry with flavours of pear and nectarine. There is tension across the mid palate followed by long lasting herbal, wet stone and mineral elements.

LINDEMAN'S, CHARDONNAY | \$68 Bottle

South Eastern Australia Lindeman's Bin 65 Chardonnay features aromas of fruit salad, peach, fig, rockmelon and toasty oak, it's medium bodied with a fresh, crisp finish.

STERLING, CHARDONNAY | \$75 Bottle

Central Coast, CA Irresistibly charming, this Chardonnay has

REDS

OPENING GAMBIT MERLOT | \$210 Bottle

Osoyoos, CA An intense nose of black cherry, raspberry, cassis and black forest cake with creamy undertones. The palate opens with cassis, raspberry, blackberry and black cherry fruits giving way to chocolate, tobacco notes and polished tannins.

LINDEMAN'S, SHIRAZ | \$68 Bottle

South Eastern Australia Lindeman's Bin 50 Shiraz features aromas of vanilla, dark berry fruits with a hint of peppery spice, while the palate shows blackcurrant and plum flavours supported within a soft tannin structure in this full bodied wine.

STERLING, MERLOT | \$75 Bottle

Monterey County, CA The Sterling Vintner's Collection Merlot

gracious California style with vibrant fruit and supple texture. Crisp Gala apple, Bartlett pear and hints of pineapple are layered by lovely pie spices and toasty vanilla notes. The palate is long and round with rich viscosity that comes from partial malolactic fermentation and barrel aging. Clean, ripe citrus flavors extend the finish and add a refreshing lift to the rich fruit. A go-to Chardonnay, this wine has the perfect poise for any occasion. Pair it with grilled chicken, seafood or light pastas.

ROBERT MONDAVI PRIVATE SELECTION, CHARDONNAY | \$85 Bottle

Coast Region, CA Our 2016 Chardonnay is rich and creamy with a balanced acidity and finish. The wine offers flavors of baked apples, poached pears, pineapple, lime with baking spices, and toasty oak. Enjoy this delicious wine with roasted turkey and rosemary stuffing, chicken cordon bleu, stuffed Dover sole, and fettuccine Alfredo.

KIM CRAWFORD SAUVIGNON BLANC | \$85 Bottle

Marlborough, New Zealand This wine offers classic Marlborough Sauvignon Blanc aromas of lifted citrus, tropical fruit, and crushed herbs.

RODNEY STRONG, CHARDONNAY | \$100 Bottle

Sonoma County, CA We barrel fermented 60% of this wine and aged that portion in barrel for 6 months, stirring the lees every month. This method offers the wine a touch of brown spice and vanilla, while cold fermenting the remainder to maximize a fresh fruit-forward character. Our Sonoma County Chardonnay displays aromas of baked apple, pear and pineapple along with apple blossom aromas. On the palate, the baked fruit and toasty nutmeg leads to a creamy, well-balanced finish. Enjoy this lively Chardonnay now and over the next couple of years with soft mild cheeses, pasta with a white cream sauce or roasted turkey.

RED ROOSTER PINOT GRIS | \$65 Bottle

Okanagan CA Radiant and straw yellow with clean and bright aromas of yellow apple, peach, pear and melon that transport you to a sun-drenched orchard. The wine's smooth, slightly rich profile mirrors the warmth of shared laughter, with flavours of apple, pear and melon enhancing the simplicity and joy of the moment.

boasts vivid aromas of fresh mixedberry jam, red cherry, milk chocolate and baked spice. The wine is round and with good weight and generous flavors of blackberry bramble, sweet toasted oak and mocha. The wine is full-bodied with great concentration, silky tannins and a lengthy finish.

ROBERT MONDAVI PRIVATE SELECTION, CABERNET SAUVIGNON | \$85 Bottle

Central Coast, CA Our Cabernet Sauvignon has been blended from Cabernet Sauvignon and small amounts of Petite Sirah, Cabernet Franc, and Syrah sourced from cool-climate growing regions of California. The wine is deep, rich ruby in color with a medium body and soft, ripe tannins. It opens with aromas of ripe black cherries, blackberries, and cassis with cigar box, black pepper, vanilla, fragrant toasty oak, and hints of French roast coffee. Flavors of ripe Bing cherries, blackberries, and plum with vanilla, toasty oak, and hints of coffee lead to a long finish. Enjoy with roasted or grilled meat, hearty pastas and strong cheeses.

KIM CRAWFORD PINOT NOIR | \$100 Bottle

Marlborough, New Zealand The wine offers aromas of black cherry and oak spice with layers of rich dark red fruit flavors and a long, smooth finish.

RED ROOSTER PINOT NOIR | \$75 Bottle

Okanagan Valley, CA Revealing a bold ruby-red colour, this refined and classic Pinot Noir beckons with alluring fragrances of ripe red cherries and currants, harmoniously complemented by subtle notes of forest floor and clove. On the Palate, the wine unfolds with grace, presenting a velvety texture and fine, well-defined tannins. Revel in the youthful fusion of flavours when sipping alongside a classic Margherita pizza, a gourmet veggie delight with mushrooms and roasted red peppers, or a comforting mushroom lasagna.

RODNEY STRONG CABERNET SAUVIGNON | \$105 Bottle

Sonoma County, CA Dark cherry, plum and baking spices. Delicious fruit is accompanied by crushed violet and black pepper notes. Enjoy this with a grilled steak, pot roast, pork shoulder or pasta with a tomato sauce.

MARTIN'S LANE DEHART VINEYARD PINOT NOIR | \$200 Bottle

East Kelowna, CA High elevation and a warm, West-facing aspect conspire to produce an energetic wine of precision & focus.

SPARKLING

RUFFINO PROSECCO | \$85 Bottle

Italy The selected grapes of Prosecco first undergo a traditional white wine vinification. Then the wine undergoes the Charmat Method, which consists of a natural refermentation in pressurized tanks using selected yeasts. This process, lasting approximately one month, provides refined bubbles and preserves the fruity aromas typical of the Prosecco varietal. Crisp, clean, and delicate with fine bubbles on the palate. Intense flavors of apples and peaches lead to a pleasant finish with lingering fruit and floral notes.

VEUVE CLIQUOT CHAMPAGNE | \$275 Bottle

France A classic Champagne known for its balance of strength, aromatic richness, freshness, and silkiness. The wine is characterized by a brilliant golden yellow color and a fine, persistent effervescence - the predominance of Pinot Noir provides the structure that is so typically Veuve Clicquot, while a touch of Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced wine.

Prices are subject to a 22% Charge (13.2% Service Charge + 8.8% Admin Fee) and applicable taxes. April to October 2025 Menu pricing may change based on availability and market conditions

Hand Crafted Cocktails

Mixology is the art of combining ingredients to deliver the perfect harmony of flavour in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

SCOTCH

SINGLE MALT SCOTCH | \$15 Each
12 Year Old (1oz)

MIXOLOGY

NEGRONI | \$15 Each
Campari (2oz)

OLD FASHIONED | \$15 Each
Knob Creek (2oz)

MARGARITA | \$15 Each
Hornitos (2oz)

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Bar Packages

Whether you would like to host a 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 DRINK

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

NO HOST BAR

Electronic Payments only (Visa, Mastercard, AMEX, Diners, Discover, JCB, Debit and Apple Pay)

HAND CRAFTED COCKTAILS | \$15 Each

HAND CRAFTED COCKTAILS | \$16 Each

SIGNATURE COCKTAILS | \$10.50 Each

DOMESTIC BEER | \$10.50 Each

PREMIUM AND IMPORTED BEER | \$11.50 Each

SELECT WINE | \$11.50 Each

MINERAL WATER / JUICES | \$7 Each

SOFT DRINKS | \$7 Each

SIGNATURE COCKTAILS | \$12 Each

DOMESTIC BEER | \$12 Each

PREMIUM AND IMPORTED BEER | \$13 Each

SELECT WINE | \$13 Each

MINERAL WATER / JUICES | \$7.50 Each

SOFT DRINKS | \$7.50 Each

LABOR CHARGES

Bartender | \$175

Up to three hours

Beverage Sales Station, each | \$175

up to three hours

Wine Experience Attendant Fee | \$175

1 Attendant per 75 Guests

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