



## 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

**\$37.75** 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

**\$37.75** Per Guest

### WEDNESDAY, SUNDAY

Bakery: Croissant, Chocolate (VEG)

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

Whole Fruit: Banana, Pear

Juices: Orange, Cranberry

Infused Mint & Cucumber Water

### EVERYDAY GRAB & GO

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  
Egg Omelet, Pork Sausage Patty, Aged Cheddar, Flaky Croissant Breakfast Burrito Wrap, Eggs, Mexican Rice,

Coffee, Decaffeinated Coffee & Tazo Tea

**\$37.75** Per Guest

Cheddar, Chorizo Vegan Breakfast Wrap, Spiced Tofu, Kidney Beans, Green Pepper, Tomato, Onion, Vegan Cheddar (VEGAN)

Coffee, Decaffeinated Coffee & Tazo Tea

Orange Juice

**\$41.50** Per Guest

Surcharge will apply for groups less than 25 people - Additional \$10.00 per person Prices are subject to 22% taxable service charge and current taxApril to October 2024Menu 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 TOSTADA | \$12 Per Guest  
Free Range Scrambled Egg, Scallion, Spinach, Dried Tomato, Mixed Cheese, Salsa (GF, VEG), Flour Tortilla (VEG), Sour Cream (GF, VEG) and Guacamole (GF, VEGAN) on the side

SUSTAINABLE | \$19 Per Guest  
Festive Ham, Brown Sugar Honey Glazed Ham, Sauteed Pepper and Onion, Turkey Sausage, Cage Free Scrambled Eggs, Cheddar Cheese & Diced Red Pepper (GF) 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)

### MORNING SWEETS

BRIOCHE FRENCH TOAST (VEG) | \$14 Per Guest  
On the Side: Local Berry Compote, Citrus Whipped Ricotta, Maple Syrup

ESPRESSO FRENCH TOAST (CN) | \$14 Per Guest  
On the Side: Mascarpone Whipped Cream

BUTTERMILK PANCAKES (VEG) | \$14 Per Guest  
On the Side: Caramelized Bananas, Vanilla Whipped Cream

COUNTRY STYLE BLUEBERRY PANCAKES | \$14 Per Guest  
On the Side: Lemon Curd

### HANDHELDS

SOUS VIDE EGG BITE | \$8 Per Guest  
Smoked Ham and Gruyere

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, Flaky Croissant

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, VEG) | \$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 (VEG, GF) Tropical: Coconut Milk, Pineapple, Passion Fruit (GF, VEG) Vegan Option: The Clean Green -Kale, Spinach, Apple, Avocado, Orange Juice, Coconut Yogurt & Soy Milk (VEGAN, GF)

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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.

CONTINENTAL WEST COAST

Selection of Refreshing Juices

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

Daily Rotation of Melons, Berries, Banana and Seasonal Hand Cut Fruit (GF, VEGAN)

Morning Charcuterie & Cheese- Sliced Calabrese Salami (GF), Free Range Oven Roasted Turkey Aged White Cheddar (GF, VEG), Havarti Cheese (GF,VEG)

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

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

Coffee, Decaffeinated Coffee & Tazo Tea

**\$39** Per Guest

BRITISH COLUMBIA

Selection of Refreshing Juices

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

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

**\$44** Per Guest

VANCOUVER

Selection of Refreshing Juices

Bakery Selection – Croissant and Banana Loaf

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

Baby Yellow Potato “Smashbrowns” (VEGAN)

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

Caged Free Soft Scrambled Egg

Applewood Smoked Bacon (GF, DF)

Black Forest Turkey Sausage (GF, DF)

Coffee, Decaffeinated Coffee & Tazo Tea

**\$44** 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 | \$43 Per Guest

Sous Vide Egg 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 | \$43 Per Guest

Poached Eggs, Canadian Back Bacon, Lemon Chive Hollandaise Sauce, English Muffin, Spiced “Smashbrowns”, Vine Tomato Seasonal Fruit Salad with Berries Orange Juice, Coffee and Tea

WEST COAST BENEDICT | \$43 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) | \$43 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

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## MONDAY, THURSDAY, SATURDAY - INTERNATIONAL BAKERY

- Daily Rotation of Muffins (VEG, CN)
- European Selection of Croissants & Daily Pastries
- Homemade Sweet & Spiced Loaves  
Spiced Carrot, Banana, Lemon (VEG,CN)
- Coffee, Decaffeinated Coffee & Herbal Tazo Tea

**\$28** Per Guest

## TUESDAY, FRIDAY - POWER BOOST

- Sliced Banana Bread (VEG, CN)
- Chia Seed Pudding -Coconut Milk, Coconut Ribbons, Seasonal Berries (VEGAN)
- Super Fruit Smoothie-Cranberries, Blueberry, Coconut, Chia Seed ( VEG, GF)
- Vegan Cranberry Almond Granola Bars (GF, CN, VEGAN)
- Carrot Ginger Muffins (VEG, CN)
- 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 Cracker’s (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 (CN, GF, VEGAN)
- Gluten Free Nanaimo Bars (CN, GF, VEG)
- Mango Tapioca Pudding with Fresh Berries (GF, VEG)
- Corn Tortilla Chips Greek Style Bruschetta, Tzatziki Sauce (GF, VEGAN)

## TUESDAY, FRIDAY - ENERGIZING BITES

- Dried Fruit, Nut & Chocolate Trail Mix with Goji Berry (CN, VEGAN)
- Vegan Energy Power Bars (CN, GF, VEGAN)
- Crudite with Kale & Hemp Seed Pesto (GF, VEGAN)
- Hearty Power Cookies (CN, VEG)

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

Iced Pear and Chia Chamomile Tea

**\$28** Per Guest

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, Peanut Butter, Oatmeal Raisin (CN, VEG)

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 Walnut, Carrot (CN, VEG)

TARTS | \$70 Per Dozen  
Butter Pecan Tart, 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 | \$7 Each  
Fresh Berries (GF, VEG)

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

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

SNACKS

MARKET FRUITS | \$4 Each  
Seasonal Selection of Whole Fully Ripened (GF, VEGAN)

SEASONALLY INSPIRED SLICED FRUIT | \$12 Per Guest

INDIVIDUAL SELECTION DANONE YOGURT | \$4 Each

SEASONAL YOGURT PARFAIT | \$8 Per Guest  
Wild Blossom Honey Greek Yogurt, Chef's Selection Fruit 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

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

## SPECIALTY BOTTLED BEVERAGES

BOTTLED JUICE | \$7 Each  
Orange and Apple

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

## STILL WATER & SPARKLING WATER

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

## HYDRATION STATION

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

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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, Sultana’s & Dried Cranberry (GF, VEGAN)

Local Honey, Canadian Maple Syrup

House Made Granola (DF, CN, VEG)

Fresh Whole Banana’s & Ambrosia Apples (GF, VEGAN)

Mango Compote (GF, VEGAN)

Blackberries, Blueberries, Strawberries (GF, VEGAN)

## DIPS & SPREADS

Cucumber Tzatziki dip (GF, VEG)

House Made Pico De Gallo & Guacamole (GF, VEGAN)

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

Crudite with Kale Hemp Seed Pesto (GF, VEGAN)

Pita Bread (Veg)

Tortilla Chips (GF, VEGAN)

**\$30** Per Guest

Cranberry Almond Bars (GF, VEGAN)

**\$28** Per Person

SUPERFOODS

- Fresh Cut Super Vegetables- Broccoli, Radish & Tomato (GF, 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 Smoothies-Cranberries, Blueberry, Coconut, Chia Seed & Probiotic Yogurt (CN, GF)

**\$30** Per Guest

CHINATOWN DIM SUM BREAK

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

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MONDAY, THURDAY, SUNDAY - ASIAN INSPIRATIONS

- Green Bean & Tofu Salad, Crispy Shallots, Miso Vinaigrette (VEGAN)
- Romaine and Kale Salad, Orange Segments, Soya Sesame Dressing (VEGAN)
- Vermicelli Noodle Salad, Baby Shrimp, Cucumber, Shaved Vegetables

TUESDAY, FRIDAY - SPROUT

- Quinoa Salad
- Corn, Green Chickpea Roasted Peppers, Charred Red Onion, Cherry Tomato, Baby Spinach, Fresh Herbs, Poppy Seed Honey Dijon Dressing (GF, VEG)
- Mediterranean Salad
- Tomato, Cucumber, Peppers, Onion, Olives and Feta
- Champagne Parsley Vinaigrette (GF, VEG)
- Green Salad with Seasonal Berries

Nuac Cham Vinaigrette (DF)
Market Vegetable Stir Fry (VEGAN)
Stir Fried Shao Xing Chicken with Broccoli (DF)
Black Bean and Ginger Garlic Haddock Scallions (DF)
Char Siu BBQ Pork (DF)
White Rice (GF, VEGAN)
Mango Tapioca Pudding (VEG)
Selection of Teas

**\$58.5** Per Guest

WEDNESDAY, SATURDAY - SUSTAINABLY MEDITERRANEAN

Penne Pasta Salad Sundried Tomato, Cucumber, Red Onion, Feta, Kalamata Olive, Red Wine Oregano Vinaigrette (VEG)
Fingerling Potato Salad Cornichons, Capers, Green Onion, Shallots & Lemon Vinaigrette (GF)
Chopped Salad Romaine Salad, Pepperoncini Pepper, Cherry Tomato, Chickpeas, Bocconcini, Champagne Parsley Vinaigrette (GF)
Lemon Garlic Fingerling Potato (GF, VEGAN)
Oregano & Orange Marinated Chicken Breast with Roasted Fennel (GF, DF) with Tzatziki on the side (GF, VEG)
Summer Squash & Tomato Paella (GF, VEGAN)
Roasted Salmon Nicoise Green Beans, Artichoke, Cherry Tomatoes, Olives, Capers, Herb Oil (GF, DF)
Panna Cotta with Fresh Berry Compote (GF, VEG)
Coffee, Decaffeinated Coffee & Tazo Tea

**\$58.5** Per Guest

SANDWICH SHOP - EVERYDAY

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

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)
Zatar Spiced Chicken Breast, Green Crema (GF)
Ocean Wise Ling Cod Lemon, Capers, Garlic, Chive Butter (GF)
Stone Fruit Cobbler Homemade Cinnamon, Ginger Streusel (VEG)
Coffee, Decaffeinated Coffee & Tazo Tea

**\$58.5** 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 Miso Ginger Salmon (DF) Tandoori Chicken (GF) Marinated Tofu with Shredded Nori (DF, VEGAN)
Dressing Soy Sesame Vinaigrette (VEGAN) Cucumber Raita ( GF, VEG) Sriracha Aioili (GF, DF)
Build You Own Berry Bowl Strawberry (VEGAN), Blueberry (VEGAN), Angel Sponge Cake (CN, VEG) Chantilly (GF, VEG), Gluten Free Almond Coconut Streusel (GF, VEG, CN), Passion Fruit Cream (GF, VEG)
Coffee, Decaffeinated Coffee & Tazo Tea

**\$58.5** Per Guest

Baby Kale, Cornichons, Capers, Green Onion, Shallots & Lemon Vinaigrette (GF, VEG)

Penne Pasta Salad  
Sundried Tomato, Cucumber, Red Onion, Feta, Kalamata Olives, Red Wine Oregano Vinaigrette (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

Assorted Jumbo Cookies

Coffee, Decaffeinated Coffee & Tazo Tea | \$58.5 Per Guest For Buffet | \$63 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

CHILLIWACK CORN LEMONGRASS VELOUTE (VEGAN)  
Espelette Pepper, Cilantro Oil

BEETS & TOMATOES (GF, VEG)  
Roasted Red Beets, Heirloom Tomato, Radish, Arcadian Salad, Feta, Black Pepper Berry Vinaigrette

HYATT SIGNATURE WEDGE SALAD (GF, VEG)  
Butter Lettuce, Cherry Tomato, Crumbled Goat Cheese, Corn, Crispy Onion, Honey Poppy Dijon Dressing

DESSERT

BLUEBERRY MAPLE PANNA COTTA  
Fresh Blueberries, Shaved Chocolate

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

ENTRÉES

FARMCREST CHICKEN MOZZARELLA PARMESAN | \$62 Per Guest  
Broccolini, Baby Bell Pepper, San Marzano Marinara, Fried Basil (GF)

OCEAN WISE OVEN ROASTED SALMON | \$62 Per Guest  
Saffron Mashed Potato, Asparagus, Red Peppers, Lemon Chive Vinaigrette (GF)

OUR CHEF RECOMMENDS

HYATT SIGNATURE WEDGE SALAD (GF, VEG)  
Butter Lettuce, Cherry Tomato, Crumbled Goat Cheese, Corn, Crispy Onion, Honey Poppy Dijon Dressing

FARMCREST CHICKEN MOZZARELLA PARMESAN (GF)  
Broccolini, Olive Polenta Terrine, San Marzano Marinara, Fried Basil

BLUEBERRY MAPLE PANNA COTTA  
Fresh Blueberries, Shaved Chocolate (GF)

**\$62** 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 the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room.

### LOCAL INSPIRED SALADS

#### MY THAI SALAD BOWL

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

#### SHAWARMA BEEF SALAD (GF)

Romaine, Tomato, Cucumber, Feta, Hummus, Crispy Chickpeas, Lemon Tahini Vinaigrette

#### SESAME CRUSTED TUNA TATAKI SALAD ( DF,GF)

Romaine, Shaved Cabbage, Carrot, Kimchi, Red Beets, Edamame, Crispy Onion, Sesame Ginger Vinaigrette

#### MARINATED SHREDDED NORI TOFU BOWL (VEGAN, GF)

Romaine, Shaved Cabbage, Tomato, Cucumber, Carrot, Edamame, Wakame, Yuzu Ginger Vinaigrette

Accompanied with | \$59.5 per Guest

Kashi Bars Kettle Cooked Chips Whole Fruit (GF, VEGAN)  
Chocolate Brownie (GF, CN, VEG)

### CHEF INSPIRED WRAPS

#### CHICKEN CAESAR WRAP

Oven Roasted Sliced Chicken, Shaved Romaine, Tomato, Creamy Parmesan Garlic Aioli, Spinach Wrap

#### ROAST BEEF WRAP

Shaved Striploin, Arugula, Tomato, Shaved Onion, Creamy Havarti, Dijon Aioli, Sundried Tomato Tortilla

#### SMOKED SALMON WRAP

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

#### EDAMAME HUMMUS WRAP (DF, VEGAN)

Cucumber, Artichoke, Tomato, Baby Kale, Crispy Chickpeas, Whole Wheat Tortilla

Accompanied with | \$59.5 per Guest

Kashi Bar Kettle Cooked Chips Whole Fruit (V) Potato Salad (V)  
Nanaimo Bars (CN, GF, VEG)

Surcharge will apply for groups less than 25 people - Additional \$10.00 per person Prices are subject to 22% taxable service charge and current taxApril to October 2024Menu 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 (DF, GF, VEGAN)

### HOT SELECTIONS

CRISPY VEGETABLE SPRING ROLL | \$70 Per Dozen  
Spicy Plum Sauce (VEG)  
WILD MUSHROOM CROQUETTE | \$65 Per Dozen

- DEVEILED 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, Furakaki, Toasted Sesame (VEG)
- TUNA TARTAR CONE | \$72 Per Dozen  
Scallions, Jalapeno, Sesame, Whipped Cream Cheese, Mango Vinegarette

- Truffle Aioli (VEG)
- HONEY GARLIC BEEF MEATBALL | \$70 Per Dozen  
Sambal & Lime Glaze, Crispy Onions, Cilantro
- PRIME RIB BEEF SLIDERS | \$75 Per Dozen  
Mac Aioli, Jalapeno Jack Cheese
- GRASS FED LAMB CHOP | \$90 Per Dozen  
Moroccan Dried Spiced Rubbed, Chermoula Sauce (GF)
- 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, Baby Octopus, Served with Corn Tortilla Chips
- \$750** Per 100 Pieces

JAPANESE ROLL BAR

- California Roll, Dynamite Roll, BC Roll, Yam Tempura Roll, Spicy BBQ Salmon Roll
- Salmon Maki, Tuna Maki, Oshinko Maki, Tamago Maki, Cucumber Maki
- \$650** Per 100 Pieces

NIGIRI SUSHI BAR

- Salmon Nigiri, Ebi Nigiri, Tuna Nigiri, Tamago Nigiri
- Saba Nigiri, Tai Nigiri, Scallop Nigiri, Tobiko Nigiri, Wakame Nigiri
- \$950** Per 100 Pieces

OSHI SUSHI BAR

- Salmon Avocado Oshi, Tuna Avocado Oshi, Saba Oshi, Unagi Oshi
- \$1050** Per 100 Pieces

MEZE

ARTISAN CHEESE SELECTION

Baba Ghanoush with Garlic and Citrus (GF, VEGAN)

.....

Hummus with Tahini (GF, VEGAN)

.....

Tzatziki (VEG, GF)

.....

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

.....

**\$450** *Per 25 Guests*

GRANVILLE MARKET

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

.....

Avocado Ranch Dip with Hemp Seed (VEG)

.....

Tzatziki (VEG, GF)

.....

Roasted Tomato and Olive Tapenade (VEGAN, GF)

.....

Rain Coast Crackers (CN, VEG, GF)

.....

**\$425** *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)

.....

Handcrafted and Local Cheeses (GF)

.....

Fresh Baguettes

.....

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

.....

**\$550** *Per 25 Guests*

BRIE STATION

Double Cream Brie, Dried Fruit, Puff Pastry, Seasonal Fruit Chutney Baguette (VEG)

.....

**\$425** *Per 25 Guests*

BC SALMON  
(Service Attendant)

.....

Miso Glazed Salmon (DF)

.....

Vermicelli Noodle Salad, Baby Shrimp, Cucumber, Shaved

Mini Yorkshire Pudding (VEG)  
.....  
Horseradish Mashed Potato (GF, VEG)  
.....  
Au Jus (GF, DF) , Horseradish, Dijon Mustard (GF, DF)  
.....  
Rolls (VEG)  
.....  
**\$850** *Per 25 Guests*

BYO GYRO STATION  
(Culinary Carved)

Greek Roasted Lamb (GF, DF)  
.....  
Heirloom Tomato, Red Onion, Parsley Salad (GF, DF, VEG)  
.....  
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*

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RECEPTION PACKAGES

NIGHT MARKET DISPLAY

Pork Siu Mai with Chili Sauce (DF)  
Served With Asian Take-Out Box  
.....  
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*

PASTA ITALIANO

Potato Gnocchi, Truffle Cream Sauce (VEG)  
.....  
Penne Pasta, Peppers, San Marzano, Tomato, Arribiata Sauce (VEG)  
.....  
Rigatoni Turkey Bolognese  
.....  
Focaccia, Chili Flake, Parmesan (VEG)  
.....

Vegetables, Nuac Cham Vinaigrette (DF)  
.....  
Crispy Tofu Vegetarian Fried Rice (DF)  
.....  
**\$700** *Per 25 Guests*

RISOTTO BAR  
(Culinary Attendance)

Arborio Rice, Foraged Mushroom, Shaved Seasonal Truffle, Grana Padano Wheel (GF)  
Add On Sautéed Garlic Lemon Prawns \$5 Per Piece  
.....  
**\$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  
.....  
**\$600** *Per 25 Guests*

TUSCAN TABLE

Grilled Bell Peppers, Asparagus, Eggplant, Zucchini (GF, VEGAN)  
.....  
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)  
.....  
Roasted Artichoke Tomato Tuna Cannellini Bean with Red

**\$600** Per 25 Guests

SLIDER STATION

Build Your Own Sliders

Prime Rib Patty, Buttermilk Brined Fried Chicken, Vegan Impossible Patty

Cabbage Slaw (GF, VEG) , Cheddar Cheese (GF, VEG), Havarti Cheese (GF, VEG), Bacon Onion Relish (GF)

Pickle, Ketchup, Yellow Mustard, Tomato (VEG)

Kettle Chips (VEG)  
Sweet Chili, Salt & Vinegar

**\$600** Per 25 Guests

Onion Champagne Lemon Parsley Vinaigrette (GF, DF)

Tuscan Bean Dip (GF, VEGAN)

Baguette Crostini & Bread Sticks (VEG)

**\$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

PLANNER'S CHOICE SOUP

WEST COAST SEAFOOD CHOWDER  
Dill Herb Oil (GF)

ROASTED TOMATO BISQUE  
Basil Oil (GF, VEGAN)

WILD MUSHROOM BISQUE

are seated.

PLANNER'S CHOICE SALAD

SAVOURY WATERMELON SALAD  
Compressed Watermelon, Prosciutto Crisp, Crumbled Feta, Mint, Honey Spiced Pecan, Black Pepper Berry Vinaigrette (GF)

SALT BAKED BEET SALAD  
Salt Spring Island Goats Cheese Spread, Watercress, Baby Frisée, Arcadian Greens, Fennel, Candied Sunflower Seed Crumble, Truffle Emulsion (GF, VEG)

CHILLED SEAFOOD SALAD | \$5 Add on Per Guest  
Sake Poached Selva Prawns, Sesame Crusted Tuna Tataki, Baby Frisee Tofu Salad, Tamari Sesame Ginger Vinaigrette (DF)

PLANNER'S CHOICE DESSERT

NEW YORK CHEESECAKE  
Freeze Dried Raspberry, 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 Herbs (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

POTATO LEEK SOUP  
Chive Oil (GF,VEGAN)

ROASTED TOMATO BISQUE  
Basil Oil (GF,VEGAN)

CHILLIWACK CORN LEMONGRASS VELOUTE (VEGAN)  
Espelette Pepper, Cilantro Oil

ENTREES

Truffle Crème Fraiche (GF, VEG)

INDIVIDUAL GUESTS' CHOICE ENTREE

BEEF TENDERLOIN  
Truffle Mashed Potato, Summer Squash, Broccolini, Shallot Madeira Jus (GF)

CRAB CRUSTED SALMON “ABURI” (GF)  
Truffle Mashed Potato, Summer Squash, Broccolini, Ginger and Scallion Sauce

SAGE & PROSCIUTTO WRAPPED CHICKEN BREAST  
Truffle Mashed Potato, Summer Squash, Broccolini, Tomato Beurre Blanc

SECOND COURSE

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

TAVES FARM HEIRLOOM TOMATO SALAD  
Whipped Mozzarella, Basil Puree, Toasted Pumpkin Seed Crumble, Champagne Lemon Parsley Vinaigrette (GF, VEG)

SALT BAKED BEET SALAD (GF, VEG)  
Salt Spring Island Goats Cheese Spread, Watercress, Baby Frisée, Arcadian Greens, Fennel, Candied Sunflower Seed Crumble, Truffle Emulsion

SAVOURY WATERMELON SALAD (GF)  
Compressed Watermelon, Prosciutto Crisp, Crumbled Feta, Mint, Honey Spiced Pecan, Black Pepper Berry Vinaigrette

DESSERT

- BEEF TENDERLOIN (GF) | \$100 Per Guest

Truffle Mashed Potato, Summer Squash, Broccolini, Shallot  
Madeira Jus
- SAGE & PROSCUITTO WRAPPED CHICKEN BREAST (GF) | \$90 Per Guest

Truffle Mashed Potato, Summer Squash, Broccolini, Tomato  
Beurre Blanc
- CRAB CRUSTED SALMON “ABURI” (GF) | \$92 Per Guest

Truffle Mashed Potato, Summer Squash, Broccolini, Ginger and  
Scallion Sauce
- CITRUS & CHILI BRAISED SHORTRIBS (GF) | \$95 Per Guest

Truffle Mashed Potato, Summer Squash, Broccolini, Chianti  
Wine Jus

- WHITE CHOCOLATE MANGO DOME (CN, VEG)

Mango Puree, Vanilla Chinois, Coconut & Almond Streusel,  
Passionfruit Whipped Cream & Micro herbs
- NEW YORK CHEESECAKE (CN, VEG)

Caramel Sauce, Almond Streusel, Apple Compote, Candied  
Pecan, Bourbon Cream, Micro Herbs
- TRI CHOCOLATE DECADENCE (CN, VEG)

Raspberry Puree, Toasted Walnut Soil, Chantilly, Micro Herbs

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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 Goat Cheese, Corn, Crispy Onion, Honey Poppy Dijon Dressing (GF)
- Yukon Gold Potato Salad

Sundried Tomato, Kalamata Olives, Red Onion, Capers, Dill, Feta, Shallot & Lemon Vinaigrette (GF, VEGAN)
- Herb Salt Crusted Aspen Ridge Striploin with Hunter Sauce (GF, DF)
- Roasted Haddock Nicoise, Green Beans, Artichoke, Cherry Tomatos, Olive, Capers, Herb oil (GF, DF)
- Lemon Yogurt Marinated Chicken Breast, Peperonata (GF)
- 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)

**\$95** Per Guest

BC

- Smoked Tomato Minestrone (DF, VEG) |
- Local Heirloom Tomato, Okanagan Bocconcini Cheese, Basil Cress, Champagne Lemon Parsley Vinaigrette (GF, VEG)
- Savoury Watermelon Salad

Compressed Watermelon, Prosciutto Crisp, Crumbled Feta, Mint, Honey 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 & Orange Marinated Chicken Breast with Roasted Fennel (GF, DF) & Tzatziki on the side (GF, VEG)
- Roasted Salmon with Prawns, Chive Citrus Beurre Blanc (GF)
- Rosemary Crusted Striploin, Horseradish Jus (GF, DF)
- Market Vegetables (GF, VEGAN)
- Build Your Own Berry Shortcake

Angel Food Cake, Chocolate Sponge Cake, Fresh Local Seasonal Berries, Chocolate Ganache, Berry Compote, Citrus Whipped Cream, Meringue Crisp

**\$105** 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, VEG)

VEGAN PANNA COTTA (GF, VEGAN)

CHIA SEED PUDDING (GF, VEGAN)

Charred Pineapple & Berry Layers, Micro herbs

**\$62** 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

## ENTREE

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

STUFFED GRILLED EGGPLANT (CN, GF, VEGAN)

Quinoa & Cashew

MISO CHARRED SWEET POTATO (VEGAN)

Smashed Chickpea Cake

ROASTED CAULIFLOWER STEAK (GF, VEGAN)

Harissa Sauce & Chermoula

## DESSERT

Select One

CHOCOLATE MOUSSE (CN, VEGAN)

Raspberry Puree, Roasted Almond Crumble, Micro Herbs

MANGO MOUSSE CAKE (CN, VEGAN)

Mango Compote, Macadamia & Micro Herbs

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

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PANANG THAI CURRY (GF, VEGAN)

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

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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

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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

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.

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BURROWING OWL, SAUVIGNON BLANC | \$78 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

BRITISH COLUMBIA RED VQA WINES

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.

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BURROWING OWL, MERLOT | \$80 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

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.

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  
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.

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.

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  
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 | \$140 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.

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.

ROBERT MONDAVI PRIVATE SELECTION, CABERNET SAUVIGNON | \$85 Bottle  
Central Coast, CA Our Cabernet Sauvignon has been blended

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.

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.

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WELLNESS BAR

Indulge in the refreshing allure of our alcohol free drinks, that focus on your well-being without sacrificing flavor. Embrace the joy of everyday wellness with our delicious selection, perfect for any occasion.

ALCOHOL FREE COCKTAILS

Peach Bellini | \$11.50 Each

Aperitivo Spritz | \$11.50 Each

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 pasts 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.

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.

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 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.

ALCOHOL FREE BEER

Athletic Brewing Co Blonde | \$10 Each

Athletic Brewing Co IPA | \$10 Each

Lime Margarita | \$11.50 Each

Gin & Tonic | \$11.50 Each

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## 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 | \$13 Each  
Campari (2oz)

OLD FASHIONED | \$13 Each  
Knob Creek (2oz)

MARGARITA | \$13 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 | \$13 Each

HAND CRAFTED COCKTAILS | \$15.75 Each

SIGNATURE COCKTAILS | \$10 Each

SIGNATURE COCKTAILS | \$11.5 Each

DOMESTIC BEER | \$9.5 Each

DOMESTIC BEER | \$11 Each

PREMIUM AND IMPORTED BEER | \$10 Each

PREMIUM AND IMPORTED BEER | \$11.5 Each

SELECT WINE | \$9.5 Each

SELECT WINE | \$11 Each

MINERAL WATER / JUICES | \$7 Each

MINERAL WATER / JUICES | \$7.50 Each

SOFT DRINKS | \$7 Each

SOFT DRINKS | \$7.50 Each

### LABOR CHARGES

Bartender | \$140  
Up to three hours

Beverage Sales Station, each | \$140

up to three hours

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