

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	TUESDAY, FRIDAY
Bakery: Croissant, Blueberry Muffin (VEG)	Bakery: Croissant, Danish (VEG)
Seasonal Hand Cut Fruit: Cubed Watermelon, Cubed Cantaloupe, Fresh Strawberries (GF, VEGAN)	Seasonal Hand Cut Fruit: Cubed Honeydew, Cubed Pineapple, Fresh Seasonal Grapes (GF, VEGAN)
Whole Fruit: Banana, Orange (GF, VEGAN)	Whole Fruit: Banana, Apple
	Juices: Orange, Grapefruit
Juices: Orange, Apple	Infused Strawberry Basil Water
Infused Strawberry Lemon Water	Coffee, Decaffeinated Coffee & Tazo Tea
Coffee, Decaffeinated Coffee & Tazo Tea	\$39.50 Per Guest
WEDNESDAY, SUNDAY	MARKET EVERYDAY
Bakery: Croissant, Chocolatine (VEG)	Croissant & Sliced Banana Loaf (CN, VEG)
Seasonal Hand Cut Fruit: Fruit Salad, Fresh Blueberries (GF, VEGAN)	Energy Breakfast Bar (CN, GF, VEGAN)
Whole Fruit: Banana, Pear	Breakfast Main • Breakfast Burrito Wrap, Eggs, Mexican Rice, Cheddar, Chorizo,
Juices: Orange, Cranberry	Peppers and Onions Vegan Breakfast Wrap, Spiced Tofu, Kidney Beans, Green The American Street Tofus (All Parkers) (All Parker
Infused Mint & Cucumber Water	Pepper, Tomato, Onion, Vegan Cheddar (VEGAN)
Coffee, Decaffeinated Coffee & Tazo Tea	Granola Yogurt Parfaits with Chef's Selection of Fruit Compote (CN, VEG)
\$39.50 Per Guest	Seasonal Fruit Cup (VEGAN)
	Orange Juice
	Coffee, Decaffeinated Coffee & Tazo Tea
	\$42 Per Guest

\$47 Pre-Packaged Per Guest

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

HANDHELDS

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)

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

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)

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 2025Menu pricing may change based on availability and market conditions

Breakfast Buffet

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

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WEST COAST	BRITISH COLUMBIA
Selection of Refreshing Juices	Selection of Refreshing Juices
Daily Rotation of Bakery Selection – Croissant and Fruit Danish (CN, VEG)	Daily Rotation of Bakery Selection – Croissant and Muffin (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)	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)
North Van Granola with Greek Yogurt, Low Fat Milk & Soy Milk	Herb Roasted Roma Tomatoes (GF, VEGAN)
Coffee, Decaffeinated Coffee & Tazo Tea \$45 Per Guest	Wild Mushroom and Spinach Frittata, Roasted Red Pepper, Parmesan (GF, VEG)
	Chicken Apple Sausage (GF, DF)
	Coffee, Decaffeinated Coffee & Tazo Tea
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Selection of Refreshing Juices
Daily Rotation of Bakery Selection – Croissant and Fruit Loaf
Daily Rotation of Watermelon, Cantaloupe, Banana and Seasonal Pear (GF, VEGAN)
Baby Potato Hash Brown (VEGAN) 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

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)	TUESDAY, FRIDAY - POWER BOOST
	Sliced Banana Bread (CN, VEG)
	Chia Seed Pudding -Coconut Milk, Coconut Ribbons, Seasonal Berries (VEGAN)
	Coffee, Decaffeinated Coffee & Herbal Tazo Tea
\$28 Per Guest	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	e Juice, Coconut Yogurt and Soymilk (GF, VEGAN)
Red Pepper Hummus with Toasted Sumac & Pine Nuts Crust (GF, D	PF, VEGAN)
Fresh Local Heirloom Carrot & Cucumber (GF, VEGAN)	
Rain Coast Crisp Crackers (CN, VEG)	
Coffee, Decaffeinated Coffee & Herbal Tazo Tea	

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Afternoon Break of the Day

\$28 Per Guest

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MONDAY, THURSDAY, SATURDAY - GLUTEN FREE	TUESDAY, FRIDAY - ENERGIZING BITES
Homemade Cranberry Oat Bars (GF, CN, VEGAN)	Dried Fruit, Nut & Chocolate Trail Mix with Goji Berry (CN, VEGAN)
Gluten Free Nanaimo Bars (GF, CN, VEG)	Vegan Energy Power Bars (GF, CN, VEGAN)
Mango Tapioca Pudding with Fresh Berries (GF, VEG)	Crudité with Kale & Hemp Seed Pesto (GF, VEGAN)
Corn Tortilla Chips Greek Style Bruschetta, Tzatziki Sauce (GF, VEGAN)	Hearty Power Cookies (CN, VEG)
Pineapple Explosion Smoothies- Fresh Ginger, Coconut Yogurt & Natural Sugar (GF, VEGAN)	\$28 Per Guest
Iced Pear and Chia Chamomile Tea	
\$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, V	/EG)
Chocolate Peanut Butter Smoothies - Banana, Yogurt & Honey (CN)	
\$28 Per Guest	
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A La Carte Bakeries and Snacks

BAKERY

Variety of goods available during morning and afternoon breaks.

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)	INDIVIDUAL SELECTION DANONE YOGURT \$4 Each
SPICED AND SWEET LOAVES \$60 Per Dozen All Homemade Lemon Poppy Seed, Banana, Carrot (VEG)	SEASONAL YOGURT PARFAIT \$8 Per Guest Wild Blossom Honey Greek Yogurt, Berry Compote, House Made Granola (CN, VEG)
TARTS \$70 Per Dozen Butter Pecan, Apple Crumble , Lemon Meringue (CN, VEG)	CLIF ORGANIC ENERGY BARS \$7 Each Chocolate Chip, Chocolate Almond Fudge (CN, VEG)
GLUTEN FREE BARS \$75 Per Dozen Gluten free Chocolate Brownie, Gluten Free Nanaimo Bars,	VEGAN POWER BARS \$8 Per Guest Cranberry Nut & Seed, Coconut & Almond (GF, CN, VEGAN)
MANGO TAPIOCA PUDDING \$72 Per Dozen	YOU ARE NUTS \$7 Per Guest Salted Almonds and Cashews (CN, VEG)
Berry Compote (GF, VEG) CHIA SEED PUDDING \$72 Per Dozen	TRAIL AND NUT MIX (CN, VEG) \$7 Per Guest
Coconut Milk, Coconut Ribbons, Berry Compote, Coco Nibs (GF, VEGAN)	POPCORN STATION \$8 Per GuestTruffle Sea Salt (VEGAN)Togarashi (VEGAN)
ARTISAN FRENCH MACAROONS \$9 Per 3 Pieces Per Guest Assorted Flavors (CN, VEG)	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 STILL WATER & SPARKLING WATER 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

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	
COLD-PRESSED JUICE \$13.50 Each Orange Burst, Triple Berry, Green Burst	
ICED TEA \$7.50 Each Honey Green Tea, Peach Tea, Lemon Tea	
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Break Packages	
BUILD YOUR OWN PARFAIT	DIPS & SPREADS
Plain Greek Yogurt (GF, VEG)	Cucumber Tzatziki dip (GF, VEG)
Coconut Yogurt (GF, DF, VEGAN)	Black Bean Salsa Dip (GF, VEGAN)
Berry Compote (GF, VEGAN)	Edamame Hummus with Toasted Sunflower & Pumpkin Seed Crumble (GF, VEGAN)
Pumpkin Seeds, Chia Seeds, Hemp Hearts, Toasted Coconut, Dried Figs, Sultanas & Dried Cranberry (GF, VEGAN)	Crudité with Kale Hemp Seed Pesto (GF, VEGAN)
Local Honey, Canadian Maple Syrup	Pita Bread (VEG)
House Made Granola (DF, CN, VEG)	Tortilla Chips (GF, VEGAN)
Fresh Whole Bananas & Ambrosia Apples (GF, VEGAN)	\$30 Per Guest
Mango Compote (GF, VEGAN)	
Blackberries, Blueberries, Strawberries (GF, VEGAN)	
Cranberry Almond Bars (GF, VEGAN)	

\$28 Per Person

CHINATOWN DIM SUM BREAK **SUPERFOODS** Fresh Cut Super Vegetables- Broccoli, Radish & Tomato (GF, Steam BBQ Pork Bun, Chicken Shitake Steamed Bun, Pork Sui VEGAN) Mai Roasted Sweet Potato Dip with Nutritional Yeast, Hemp Seed & Vegetarian Spring Rolls (DF, VEG) Paprika Crumble (GF, VEGAN) Mango Tapioca Pudding (GF, VEG) Multi Grain Crackers (VEG) Selection of Chinese Teas Dried Fruit, Nut & Chocolate Trail Mix with Goji Berry (CN, VEGAN) Soya Sauce & Sweet Chili Plum Sauce Super fruit Smoothie - Cranberries, Blueberry, Coconut, Probiotic Yogurt (GF, CN) \$35 Per Guest \$30 Per Guest 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

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, THURDAY, SATURDAY - ASIAN	TUESDAY, FRIDAY - SPROUT
INSPIRATIONS	Quinoa Tabbouleh-Cucumber Salad
Asian Chopped Salad White Cabbage, Red Cabbage, Carrots, Peppers, Green Onion,	Cherry Tomato, Parsley, Mint, Green Onion with Lemon and Garlic Dressing (GF, VEG)
Chow Mein Noodles, Sesame Ginger Dressing (VEG)	Chickpea Mediterranean Salad
Romaine and Kale Salad Orange Segments, Soya Sesame Dressing (VEGAN)	Red Onion, Kalamata Olives, Capers, Mint, Parsley, Basil, Sundried Tomato, Artichokes with Feta Vinaigrette (GF, VEG)
Vermicelli Noodle Salad Baby Shrimp, Cucumber, Shaved Vegetables, Nuoc Cham Vinaigrette (DF) Market Vegetable Stir Fry (VEGAN)	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)

Stir Fried Shao Xing Chicken with Broccoli (DF)	Market Roasted Vegetables, Balsamic Glaze (GF, VEGAN)
Black Bean Ling Cod Scallions (DF)	Coriander-Cumin Spiced Chicken with Lemon Yogurt Sauce (GF)
White Rice (GF, VEGAN)	Ocean Wise Ling Cod
Mango Tapioca Pudding (GF, VEG)	Lemon, Caper, Garlic, Chive Butter (GF)
Coffee, Decaffeinated Coffee & Tazo Tea	Baklava Bread Pudding-Croissant (CN, VEG) Walnut, Pistachio, Cinnamon with Lemon-Honey Greek Yogurt
\$60 Per Guest	Whipped Cream Coffee, Decaffeinated Coffee & Tazo Tea
	\$60 Per Guest
WEDNESDAY, SUNDAY - SUSTAINABLY	GLOBAL BOWL – EVERYDAY
MEDITERRANEAN	Lettuce
Rotini Pasta Salad Mozzarella, Pepperoncini, Red Onion, Sundried Tomato, Artichoke, Red Pepper, Parsley, Mint, Red Wine Oregano Vinaigrette (VEG)	Romaine, Baby Kale & Spinach (GF, VEGAN)
	Vegetables Julienne Carrot, Julienne Daikon, Edamame, Cucumber, Corn, Tomato, Shaved Beets, Kimchi (DF) & Wakame (VEGAN)
Fingerling Potato Salad Cornichons, Capers, Green Onion, Shallots & Lemon Vinaigrette (GF, VEGAN)	Starch Warm Quinoa (GF, VEGAN) White Rice (GF, VEGAN)
Chopped Salad Romaine Salad, Jalapeno Pepper, Cherry Tomato, Chickpeas, Parmesan, Champagne Parsley Vinaigrette (GF, VEG)	Protein Gochujang Salmon (DF) Vietnamese Chicken (DF) BBQ Spiced Tofu (DF, VEGAN)
Lemon Garlic Fingerling Potato (GF, VEGAN)	Dressing Soy Sesame Vinaigrette (VEGAN), Cucumber Raita (GF, VEG)
Oregano & Lemon Chicken Breast	Sriracha Aioli (GF, DF)
with Roasted Squash, Red Onion, Pepper and Tzatziki (GF)	Build You Own Berry Bowl
Vegetable Paella Saffron, Artichokes, Green Pea, Oven Roasted Cherry Tomato, Zucchini, Tuscan Mixed Olive (GF, VEGAN)	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)
Roasted Salmon Nicoise	Coffee, Decaffeinated Coffee & Tazo Tea
White Beans, Artichoke, Cherry Tomatoes, Olives, Capers, Herb	\$60 Par Guart

\$60 Per Guest

Oil (GF, DF)

Lemon Panna Cotta

with Cherry Compote (GF, VEG)

Coffee, Decaffeinated Coffee & Tazo Tea	
\$60 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 Berr	y Vinaigrette (GF, VEGAN)
Fingerling Potato Salad Cornichons, Capers, Green Onion, Shallots & Lemon Vinaigrette (G	F, VEGAN)
Miso Noodle Salad Cucumber, Carrots, Cilantro, Bean Sprouts, Egg Noodle, Miso Dres	sing (DF, VEG)
Protein Smoked Turkey (GF, DF), Shaved Homemade Roasted Beef (GF, DF	F), Cage Free Egg Salad (GF, DF, VEG), Calabrese Salami (GF, DF)
Condiments Dill Pickles, Tomatoes, Shaved Red Onions, Butter Lettuce, Smash	ed Avocado (GF, VEGAN)
Mayonnaise, Pesto Aioli, Dijon Mustard (GF, DF, VEG)	
Aged White Cheddar, Gouda 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 Coffe	e and Tazo Tea
STARTERS	ENTRÉES
ROASTED TOMATO BISQUE (GF, VEGAN) Parsley Oil	STONE FRUIT CAPRESE STUFFED CHICKEN \$65 Per Guest Apricot, Sun Dried Tomato, Basil, Mozzarella, Broccolini, Olive Mashed Potato and Jus
ROASTED FENNEL AND POTATO SOUP (GF, VEGAN)	PESTO CRUST OCEAN WISE ROASTED SALMON \$65 Per Guest

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, Crispy Onion, Raspberry Vinaigrette	Saffron Mashed Potato, Asparagus, Red Peppers, Chili-Caper Vinaigrette (GF)
DESSERT	OUR CHEF RECOMMENDS
BLUEBERRY MAPLE PANNA COTTA Fresh Blueberries, Shaved Chocolate NEW YORK CHEESECAKE Macerated Strawberry & Rhubarb Compote, Tahitian Vanilla Chantilly & Micro Herb (CN,VEG)	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.

the airport or taking lunch to their guest room.	
LOCAL INSPIRED SALADS	CHEF INSPIRED WRAPS
THAI SALAD BOWL Spinach, Romaine, Chicken, Avocado, Cabbage, Carrots, Watermelon, Radish, Spicy Cashews, Ginger Sesame Dressing	ITALIAN CHICKEN WRAP Roasted Pepper, Spinach, Artichoke, Olive, Red Onion, Provolone, Sun Dried Tomato Mayo
(DF) SHAWARMA CHICKEN SALAD (GF) Romaine, Tomato, Cucumber, Feta, Hummus, Crispy Chickpeas, Lemon Tahini Vinaigrette	STEAK AND GUACAMOLE WRAP Marinated Steak, Arugula, Red Onion, Tomato, Red Chilies, Jalapeno Jack Cheese
SESAME CRUSTED TUNA TATAKI SALAD (GF, DF) Romaine, Shaved Cabbage, Carrot, Kimchi, Red Beets, Edamame, Crispy Onion, Sesame Ginger Vinaigrette	SMOKED SALMON WRAP Smoked Salmon, Pickled Red Onion, Cucumber, Arugula, Lemon Cream Cheese, Herbed Aioli, Flour Tortilla HARISSA ROASTED VEGETABLE WRAP (DF, VEGAN)

FIVE SPICE TOFU BOWL (VEGAN, GF)

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

Accompanied with | \$60 per Guest

- Snack Bar (GF, NF, VEGAN)
- Kettle Cooked Chips (GF, VEGAN)
- Whole Fruit (GF, VEGAN)
- Chocolate Brownie (GF, CN, VEG)

Red Pepper, Red Onion, Zucchini, Tomato, Sweet Potato, Baby Kale, Artichoke Hummus, Vegan Mozzarella

Accompanied with | \$60 per Guest

- Snack Bar (GF, NF, VEGAN)
- Kettle Cooked Chips (GF, VEGAN)
- Potato Salad (VEG)
- Whole Fruit (GF, VEGAN)
- Nanaimo Bars (GF, CN, VEG)

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Hors D'oeuvres

Sesame (VEG)

TUNA TARTAR CONE | \$72 Per Dozen

Scallions, Jalapeno, Sesame, Whipped Cream Cheese, Mango

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	HOT SELECTIONS
ROASTED RED PEPPER HUMMUS-MARINATED ARTICHOKE \$70 Per Dozen Fresh Cucumber (GF, DF, VEGAN) DEVILED 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)	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 (DF)
	BEEF SLIDERS \$75 Per Dozen Mozzarella, Tomato and Onion Chutney, Basil Aioli
SALMON GRAVLAX ROLL \$72 Per Dozen Boursin & Cream Cheese, Capers, Tobiko, Lemon Vinaigrette,	LEBANESE 7 SPICE GRILLED LAMB CHOP \$90 Per Dozen Mint Cucumber Tzatziki
Served in Asian Spoon (GF) HEIRLOOM TOMATO TART \$70 Per Dozen Heirloom Tomato, Edamame Hummus, Furikaki, Toasted	PACIFIC CRAB FRITTER \$90 Per Dozen Bell Pepper, Corn, Onion, Togarashi Lime Aioli

Vinegarette		

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

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

Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All

COLD AND RAW BAR	MAKI BAR
Lemon Poached Peeled Gulf Prawns (GF, DF)	Minimum of 2 Displays - 144 pieces / Display
Tabasco, Classic Cocktail Sauce (GF, DF) Soy Ginger Vinaigrette (DF)	California Roll, Futomaki, Salmon, Tuna, Cucumber & Pickle Radish Roll
Tuna Tataki (GF, DF)	\$550 Per Display
Fruitti Di Mare (GF,DF) Marinated Scallops, Cocktail Shrimps, Served with Corn Tortilla Chips	
\$750 Per 100 Pieces	
NIGIRI SUSHI BAR	OSHI ABURI SUSHI BAR
64 pieces / Display	Minimum of 2 Displays - 63 pieces / Display
Salmon, Tuna, Red Snapper, Prawn, Artic Surf Clam, BBQ Eel, Scallop & Sweet Omelette	Tuna & Jalapeno, Salmon & Ikura, Unagi & Masago
\$550 Per Display	\$650 Per Display
MEZE	ARTISAN CHEESE SELECTION
Roasted Red Pepper and Feta Dip (GF, VEG)	Handcrafted and Local Cheeses (GF)
Hummus with Tahini (GF, VEGAN)	Fresh Baguettes
Tzatziki (GF, VEG)	Fruit Preserves (GF), Local Honey and Toasted Nuts (CN)
	¢550
Baby Artichokes with Parsley and Sumac (GF, VEGAN)	<i>\$550</i> Per 25 Guests

Pita (VEGAN)	
Oatbar Topped with Dried Fruit and Nut Honey Glaze (CN)	
\$450 Per 25 Guests	
GRANVILLE MARKET	TACO STATION
Cucumber, Toy Box Tomato, Asparagus, Carrot, Celery and Broccoli (GF, VEGAN)	Asado Chicken, Pico de Gallo, Lettuce, Guacamole, Sour Cream, Green Onion, Tortilla
Avocado Ranch Dip with Hemp Seed (VEG)	\$525 Per 25 Guests
Tzatziki (GF, VEG)	
Roasted Tomato and Olive Tapenade (GF, VEGAN)	
Rain Coast Crackers (GF, CN, VEG)	
\$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 included for up to three hours. All carving stations include an assortment of	
N.Y. STRIP	BC SALMON
(Culinary Carved)	Miso Glazed Salmon (DF)
Smoked Sea Salt and Black Pepper Crusted Strip Loin of Beef (GF,	Vermicelli Noodle Salad, Baby Shrimp, Cucumber, Shaved

Vegetables, Nuoc Cham Vinaigrette (DF)
Crispy Tofu Vegetarian Fried Rice (DF)
\$700 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
<i>\$600</i> Per 25 Guests

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Reception Packages

\$800 Per 25 Guests

NIGHT MARKET DISPLAY Served With Asian Take-Out Box	DUMPLING SPECIAL Served With Asian Take-Out Box
Pork Siu Mai with Chili Sauce (DF) Crispy Vegetable Spring Roll with Plum Sauce (DF, VEG)	Steamed Asian Style Dumplings Pork Sui Mai, Har Gow and Vegetarian Dumpling (DF) Red Vinegar, Soy Sauce, Sriracha
BYO Moo Shoo Chicken, Shitake Mushrooms, Egg, Cabbage, Scallions, Hoisin Sauce (DF) Crispy Tofu Fried Rice with Egg and Green Onion (DF)	\$750 Per 25 Guests

\$600 Per 25 Guests

PASTA ITALIANO	TUSCAN TABLE
Toasted Gnocchi with Mushroom, Basil, Parmesan, Spinach, Chili, Tomato (VEG)	Roasted Bell Pepper Salad, Asparagus, Eggplant, Zucchini, Goat Cheese (GF, VEG)
Penne Pasta, Peppers, San Marzano, Tomato, Arribiata Sauce (VEG)	Marinated Olives (GF, VEGAN), Pickled Peppers (GF, VEGAN)
Rigatoni Bianco Beef Bolognese	Build Your Own Caprese Crostini, Whipped Burrata, Diced Heirloom Tomato, Basil Oil, Balsamic and Olive Oil (VEG)
Focaccia, Chili Flake, Parmesan (VEG)	Roasted Artichoke Tomato Tuna Cannellini Bean with Red Onion Champagne Lemon Parsley Vinaigrette (GF, DF)
\$600 Per 25 Guests	Tuscan Bean Dip (GF, VEGAN)
	Baguette Crostini & Bread Sticks (VEG)
	\$600 Per 25 Guests
SLIDER STATION	DESSERT BAR
Build Your Own Sliders	Beignets-Berry, Caramel & Chocolate Hazelnut (CN, VEG)
Prime Rib Patty (DF), Ancho-Citrus Chicken (GF, DF), Vegan Impossible Patty	Mini Pecan, Apple Crumble & Lemon Meringue Tarts (CN, VEG)
	Assorted Macarons (CN, GF, VEG)
Cabbage Slaw (GF, VEG), Cheddar Cheese (GF, VEG), Gouda Cheese (GF, VEG)	Mini Eclairs (VEG)
Pickle, Ketchup, Yellow Mustard (VEG)	\$550 Per 25 Guests
Kettle Chips (VEG) Sweet Chili, Salt & Vinegar	

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Personal Preference

\$600 Per 25 Guests

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.

1. The planner chooses the appetizer, salad, and dessert in advance.	WEST COAST SEAFOOD CHOWDER Dill Herb Oil
A custom printed menu featuring up to four entree selections (1 must be a vegetarian) is provided for your guest	ROASTED TOMATO BISQUE Basil Oil (GF, VEGAN)
3. Specially trained servers take your guests' orders as they are seated.	WILD MUSHROOM BISQUE Truffle Crème Fraiche (GF, VEG)
PLANNER'S CHOICE SALAD	INDIVIDUAL GUESTS' CHOICE ENTREE
SAVOURY WATERMELON SALAD Compressed Watermelon, Kalamata Olive, Crumbled Feta, Mint, Honey Spiced Pecan, Black Pepper Berry Vinaigrette (GF)	BEEF TENDERLOIN Truffle Mashed Potato, Baby Peppers, Broccolini, Blistered Tomato, Shallot Madeira Jus (GF)
BEGULA LENTIL SALAD Arugula, Frisee, Cherry Tomato, Cucumber, Pickled Shallot, White Balsamic Vinaigrette (GF, VEG)	CRAB CRUSTED SALMON "ABURI" (GF) Truffle Mashed Potato, Baby Peppers, Broccolini, Blistered Tomato, Ginger and Scallion Sauce
CHILLED SEAFOOD SALAD \$5 Additional Per Guest Sake Poached Selva Prawns, Sesame Crusted Tuna Tataki, Baby Frisee Tofu Salad, Tamari Sesame Ginger Vinaigrette (DF)	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

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	SECOND COURSE All Dinners will Include Artisan Bread Service, Coffee and Tea Selection
ROASTED TOMATO BISQUE (GF,VEGAN) Basil Oil ROASTED FENNEL AND POTATO SOUP (GF, VEGAN)	TAVES FARM HEIRLOOM TOMATO SALAD Marinated Mini Bocconcini, Summer Greens, Basil Puree, Toasted Pumpkin Seed Crumble, Champagne Lemon Parsley Vinaigrette (GF, VEG)
Turmeric Chili Oil	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	DESSERT
BEEF TENDERLOIN (GF) \$105 Per Guest Truffle Mashed Potato, Baby Peppers, Broccolini, Blistered Tomato, Shallot Madeira Jus	WHITE CHOCOLATE MANGO DOME (CN, VEG) Mango Puree, Genoise, Coconut & Almond Streusel, Passionfruit Whipped Cream & Micro herb
BASIL & PROSCIUTTO WRAPPED CHICKEN BREAST (GF) \$95 Per Guest Truffle Mashed Potato, Baby Peppers, Broccolini, Blistered	NEW YORK CHEESECAKE (CN, VEG) Caramel Sauce, Almond Streusel, Apple Compote, Candied Pecan, Bourbon Cream, Micro Herb
Tomato, Tomato Beurre Blanc CRAB CRUSTED SALMON "ABURI" (GF) \$95 Per Guest Truffle Mashed Potato, Baby Peppers, Broccolini, Blistered Tomato, Ginger and Scallion Sauce	TRI CHOCOLATE DECADENCE (CN, VEG) Raspberry Puree, Toasted Walnut Soil, Chantilly, Micro Herb
CITRUS & CHILI BRAISED SHORTRIBS (GF) \$95 Per Guest Truffle Mashed Potato, Baby Pepper, Broccolini, Blistered	

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Buffet Dinner

Tomato, Chianti Wine Jus

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	BC
Tomato Bisque (GF, VEGAN)	Corn Chowder (VEG)
Seasonal Berry, Goats Cheese Salad, Toasted Pumpkin Seeds, Shaved Vegetable, Black Pepper and Berry Dressing (GF, VEG)	Local Heirloom Tomato, Okanagan Bocconcini Cheese, Basil Cress, Champagne Lemon Parsley Vinaigrette (GF, VEG)
Hyatt Signature Wedge Salad (GF, VEG) Butter Lettuce, Cherry Tomato, Crumbled Feta Cheese, Corn, Crispy Onion, Honey Poppy Dijon Dressing (GF)	Savoury Watermelon Salad Compressed Watermelon, Olive, Crumbled Feta, Mint, Honey Spiced Pecan, Black Pepper Berry Vinaigrette (GF)
Yukon Gold Potato Salad Sundried Tomato, Kalamata Olives, Red Onion, Capers, Dill, Feta, Shallot & Lemon 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)
Herb Salt Crusted Aspen Ridge Striploin with Salsa Verde (GF, DF) Roasted Ling Cod Nicoise, White Beans, Artichoke, Cherry Tomatos, Olive, Capers, Herb oil (GF, DF)	Grilled Asparagus Salad Roasted Mushrooms, Shaved Parmesan, Balsamic Rosemary Vinaigrette (GF, VEG)
Lemon Garlic Marinated Chicken Breast, Peperonata (GF, DF)	Summer Squash & Tomato Paella (GF, VEGAN)
Seasonal Roasted Market Vegetables (GF, VEGAN)	Oregano & Lemon Marinated Chicken Breast with Roasted Mini Peppers (GF, DF) & Tzatziki on the side (GF, VEG)
Confit Fingerling Potatoes with Fried Scallion, Lemon Grainy Mustard Vinaigrette (GF, VEGAN)	Oven Roasted Salmon with Prawns and Scallop, Chive Citrus
Stone Fruit Bread Pudding with Caramel Sauce, Berries and Whipped Cream on the side (CN, VEG)	Beurre Blanc (GF) Rosemary Crusted Striploin with Horseradish Jus (GF, DF)
\$98 Per Guest	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	ENTREE
Select One:	Select One:
ROASTED TOMATO SOUP (GF, VEGAN) BEETS & TOMATOES (VEGAN) Roasted Red Beets, Heirloom Tomato, Radish, Micro Greens, Vegan Feta, Herb Vinaigrette	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 Oyste Mushroom, Broccolini, Roasted Seeds, Tomato, Pickled Onion, Avocado, Carrots, Cashews, Sesame Miso Gravy
	POTATO & CHICKPEA CROQUETTE (VEGAN) Charred Eggplant Puree, Tomato, Summer Squash, Lemon Tahin 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	ENTREE
Select One	All Entrees Are Served with Broccolini, Heirloom Tomatoes,
	Mushrooms, Tamari Jus Select One
COCONUT CORIANDER CARROT SOUP (GF, VEGAN)	
Cilantro Oil	STUFFED GRILLED EGGPLANT (GF, CN, VEGAN)
	Quinoa & Cashew
TAVES FARMS HEIRLOOM TOMATO SALAD (CN, GF, VEGAN)	
Basil & Spinach Puree, Vegan Mozzarella, Pumpkin Seed Crumble,	MISO CHARRED SWEET POTATO (VEGAN)
Balsamic Dressing	Smashed Chickpea Cake

SMOKED CARROT LOX SALAD (GF, VEGAN) Frisee, Vegan Paprika Aioli, Wedged Beet, Fennel, Apple & Fennel Seed Vinaigrette	ROASTED CAULIFLOWER STEAK (GF, VEGAN) Harissa Sauce & Chermoula
SALT BAKED BEET SALAD (GF, VEGAN) Watercress, Fennel, Candied Sunflower Seed Crumble, Vegan	
Feta, Black Garlic Emulsion	
DECCEDT	
DESSERT 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	
Lead and Anticopy I David French L David Development Development Coffee and Tar	
Include Artisanal Bread Freshly Brewed Regular and Decaffeinated Coffee and Taz	zo rea
PLANT FORWARD BUFFET	
Include Artisanal Bread Freshly Brewed Regular and Decaffeinated Coffee	and Tazo Tea
SALADS	ENTREES
Note: Can be Substituted one for one or added to a buffet for an additional \$5 Per Guest	Note: Can be Substituted one for one or added to a buffet for an additional \$7 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

GRILLED EGGPLANT (CN, GF, VEGAN)

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

VEGAN PASTA PUTTANNESCA (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, PINOT GRIS | \$80 Bottle

Okanagan Valley, BC A crisp, fresh, lively Pinot Gris with intense aromas of pear, green melon, ruby grapefruit, Camomile and orchard blossom. The palate is dry, medium-bodied with crisp, vibrant acidity and packed with citrus zest, lemon verbena, Asian pear, peach, and a touch of honeyed richness on the finish. Pair this with a prawn, grilled pineapple and mint salad or white fish with a chunky tomato, and red onion salsa.

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.

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.

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

LAUGHING STOCK PINOT GRIS | \$85 Bottle

Penticton, BC The nose is bright with lime peel essence and soft nectarine. Green apple and spring blossoms, with a slight stoniness, enliven the palate. The acidity is well integrated and there is a bit of creaminess on the finish. This wine pairs well with a hot summer day, grilled fish with lemon, fish curry, or oysters with spicy sauce.

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 impaired by the oak aging process.

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.

and clove infused red wine or vegan chorizo tacos.

LAUGHING STOCK BLIND TRUST RED | \$85 Bottle

Penticton, BC Always a secretive blend, this vintage blend offers a fruit-forward mix of red and black fruits with savory notes of damp earth and violets on the nose. This seamless blend has flavors of red cherry, stewed strawberry and rhubarb upfront, with notes of black plum and tobacco on the back end.

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 betty fruit, notes of eucalyptus with subtle hints of cocoa and graphite. On the palate, a fresh fruit core or cherry, raspberry, and red currants mingle with minty herbaceous notes and white pepper.

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.

WHITFS

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

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.

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 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

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.

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 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.

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.

apple, pear and melon enhancing the simplicity and joy of the moment.	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	
STELLER'S JAY SPARKING \$90 Bottle Okanagan, BC	
VEUVE CLIQUOT CHAMPAGNE \$275 Bottle France A classic Champagne known for its balance of strength, as characterized by a brilliant golden yellow color and a fine, persist structure that is so typically Veuve Clicquot, while a touch of Meur finesse essential in a perfectly balanced wine.	ent effervescence - the predominance of Pinot Noir provides the
Prices are subject to a 22% Charge (13.2% Service Charge + 8.8% Admin Fee) a and market conditions	nd applicable taxes.April to October 2025Menu pricing may change based on availabili
Hand Crafted Cocktails	
Mixology is the art of combining ingredients to deliver the perfect harmoremium spirits for the ultimate experience in taste and balance. Enjoy	ony of flavour in a drink. At Hyatt, we've combined exceptional ingredients and
SCOTCH	MIXOLOGY
SINGLE MALT SCOTCH \$20 Each 12 Year Old (1oz)	NEGRONI \$15 Each Campari (2oz)
	OLD FASHIONED \$15 Each Knob Creek (2oz)
	MARGARITA \$15 Each Hornitos (2oz)
ALCOHOL FREE COCKTAILS	
ORANGE ITALIAN SODA \$12 Each	
KIWI ITALIAN SODA \$12 Each	
PEACH MAPLE SYRUP \$12 Each	

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	NO HOST BAR
Full Bar Setups are included in the package and charges are	Electronic Payments only (Visa, Mastercard, AMEX, Diners,
based on the actual number of drinks consumed.	Discover, JCB, Debit and Apple Pay)
HAND CRAFTED COCKTAILS \$15 Each	HAND CRAFTED COCKTAILS \$16 Each
SIGNATURE COCKTAILS \$10.50 Each	SIGNATURE COCKTAILS \$12 Each
DOMESTIC BEER \$10.50 Each	DOMESTIC BEER \$12 Each
PREMIUM AND IMPORTED BEER \$11.50 Each	PREMIUM AND IMPORTED BEER \$13 Each
SELECT WINE \$11.50 Each	SELECT WINE \$13 Each
MINERAL WATER / JUICES \$7 Each	MINERAL WATER / JUICES \$7.50 Each
SOFT DRINKS \$7 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	

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 of the Day

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All prices noted are for the designated day only. Surcharge of \$10.00 per guest will be charged for an alternative day.

MONDAY, THURSDAY, SATURDAY	TUESDAY, FRIDAY
Bakery: Croissant, Selection of Muffin (VEG)	Bakery: Croissant, Danish(VEG)
Seasonal Hand Cut Fruit: Cubed Watermelon, Cubed Cantaloupe, Fresh Berries (GF, VEGAN)	Seasonal Hand Cut Fruit: Cubed Honeydew, Cubed Pineapple, Fresh Seasonal Grapes (GF, VEGAN)
Whole Fruit: Banana, Orange (GF, VEGAN)	Whole Fruit: Banana, Apple
Juices: Orange, Apple	Juices: Orange, Grapefruit Infused Strawberry Basil Water
Infused Lemon Water	Coffee, Decaffeinated Coffee & Tazo Tea
Coffee, Decaffeinated Coffee & Tazo Tea	\$40 Per Guest
\$40 Per Guest	
WEDNESDAY, SUNDAY Bakery: Croissant, Chocolatine (VEG)	EVERYDAY MARKET Croissant & Sliced Banana Loaf (CN, VEG)
Seasonal Hand Cut Fruit: Fruit Salad (GF, VEGAN)	Granola Yogurt Parfaits with Chef's Selection of Fruit Compote (CN,VEG)
Whole Fruit: Banana, Pear	Seasonal Fruit Cup (VEGAN)
Infused Mint & Cucumber Water	Energy Breakfast Bar (CN, GF, VEGAN)
Juices: Orange, Cranberry	Breakfast Main
Coffee, Decaffeinated Coffee & Tazo Tea	 Breakfast Burrito Wrap, Eggs, Cheddar, Chorizo, Peppers and Onions
\$40 Per Guest	 Vegan Breakfast Wrap, Spiced Tofu, Kidney Beans, Green Pepper, Tomato, Onion, Vegan Cheddar (VEGAN)
	Orange Juice
	Coffee, Decaffeinated Coffee & Tazo Tea
	\$43 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. November 2025 to March 2026Menu 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 | \$20 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, Cheddar Cheese (GF, VEG) Smoked Bacon (GF, DF) Chicken Apple Sausage (GF, DF) Mosaic Spiced "Smashbrowns" (VEGAN)

FRITTATA EGG BITES | \$8 Per Guest Smoked Ham and Gruyere (GF)

HANDHELDS

MORNING WRAP | \$15 Per Guest

Sundried Tomato Tortilla, Scrambled Egg, Feature Sausage, Green Onion, Black Bean, 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
Plain Bagel (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)

MORNING SWEETS

BRIOCHE FRENCH TOAST (VEG) | \$14 Per Guest Local Berry Compote, Citrus Whipped Yogurt, Maple Syrup

PUMPKIN SPICED FRENCH TOAST (VEG) | \$14 Per Guest Apple Compote

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

COCONUT PANCAKES | \$14 Per Guest Shredded Coconut, Maple Syrup

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

Broccolini, Cherry Tomatoes, White Cheddar Cheese (GF, VEG)

OVERNIGHT OATS WITH FRESH BERRIES | \$12 Per Guest

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, Mango (GF, VEG) Vegan Option: The Clean Green -Kale, Spinach, Apple, Avocado, Orange Juice, Coconut Yogurt & Soy Milk (GF, VEGAN)

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. November 2025 to March 2026Menu pricing may change based on availability and market conditions

Breakfast Buffet

VANCOUVER

Selection of Refreshing Juices

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

\$46 Per Guest	
Coffee, Decaffeinated Coffee & Tazo Tea	
Daily Rotation of Watermelon, Honeydew, Banana and Seasonal Orange (GF, VEGAN)	\$50 Per Guest
Hyatt Yogurt Parfait, Greek Honey Yogurt, Fresh Berries & Bee Pollen (CN, VEG)	Coffee, Decaffeinated Coffee & Tazo Tea
Chicken Apple Sausage (GF, DF)	North Van Granola with Greek Yogurt, Low Fat Milk & Soy Milk
Wild Mushroom and Spinach Frittata, Roasted Red Pepper, Parmesan (GF, VEG)	Caged Free Soft Scrambled Eggs (GF) Daily Rotation of Melons, Berries, Banana (GF, VEGAN),
Herb Roasted Roma Tomatoes, Saute Peppers (GF, VEGAN)	Sides of Onions, Capers and Dill (Based on 2 portions per person)
Roasted Rosemary Baby Fingerling Potatoes (GF, VEGAN)	Bagel & Smoked Salmon Open Faced Sandwich with Cream Cheese
Daily Rotation of Bakery Selection – Croissant and Muffin (CN, VEG)	Daily Rotation of Bakery Selection – Croissant and Fruit Danish (CN, VEG)
Selection of Refreshing Juices	Selection of Refreshing Juices
BRITISH COLUMBIA	WEST COAST

GRANVILLE ISLAND

Selection of Individual Smoothie Shots

Bakery Selection – Croissant and Fruit Loaf	Glorious Green – Wheatgrass, Granny Smith Apple, Kale, Parsley, Apple Juice Cleanser – Chia Seed, Lemon Juice, Coconut Water
Baby Potato Hash Brown Parsley	Daily Rotation of Bakery Selection (CN, VEG) Chocolate Hazelnut Crunch DanishAll Butter Mini CroissantMini
Herb Roasted Roma Tomatoes, Whole Balsamic Cremini Mushroom, Saute Peppers (GF, VEGAN)	Liege Waffles With Pure Maple Syrup
	Cage Free Soft Scrambled Eggs with Mascarpone
Caged Free Soft Scrambled Egg (GF)	Fingerling Roasted Potato with Truffle Essence
Black Forest Turkey Sausage (GF, DF)	Applewood Smoked Bacon
Applewood Smoked Bacon (GF, DF)	Local Farm Raised Turkey Sausage
Daily Rotation of Watermelon, Cantaloupe, Banana and Seasonal Pear (GF, VEGAN)	Daily Rotation of Sliced Fruit and Berries (GF, VEGAN),
Coffee, Decaffeinated Coffee & Tazo Tea	Crepe Station with Toppings Banana, Strawberry, Nutella, Chantilly Cream, Honey Ham,
\$46 Per Guest	Havarti Cheese
	Coffee, Decaffeinated Coffee & Tazo Tea
	\$55 Per Guest

Glarious Groon Wheatgrass Granny Smith Apple Kale Parsley

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 | \$45 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 | \$45 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 | \$45 Per Guest

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

VANILLA FRENCH TOAST (CN) | \$45 Per Guest

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

BREAKFAST POWER BOWL (GF, VEGAN) \$40 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

As 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 European Selection of Croissants & Daily Pastries Sweet & Spiced Loaves Spiced Carrot, Banana, Lemon (CN, VEG)	TUESDAY, FRIDAY - POWER BOOST Sliced Banana Bread (CN, VEG) Vegan Cranberry Almond Granola Bars (CN, GF, VEGAN) Carrot Ginger Muffins (CN, VEG)
Daily Rotation of Muffins (CN, VEG)	Chia Seed Pudding -Coconut Milk, Coconut Ribbons, Seasonal Berries (VEGAN)
Coffee, Decaffeinated Coffee & Herbal Tazo Tea	Super Fruit Smoothie-Cranberries, Blueberry, Coconut, Chia Seed
\$28 Per Guest	(VEG, GF)
WEDNESDAY, SUNDAY - REFRESH	\$28 Per Guest
Vegan Power Bars (CN, GF, VEGAN)	
Red Pepper Hummus with Toasted Sumac & Pine Nuts Crust (GF, D	DF, VEGAN)
Fresh Local Heirloom Carrot & Cucumber (GF, VEGAN)	
Rain Coast Crisp Cracker's (CN, VEG)	
The Clean Green Smoothie -Kale, Spinach, Apple, Avocado, Orange Coffee, Decaffeinated Coffee & Herbal Tazo Tea	e Juice, Coconut Yogurt (GF,VEGAN)

\$28 Per Guest

Afternoon Break of the Day

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All prices noted are for the designated day only. 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 - GLUTEN FREE	TUESDAY, FRIDAY - ENERGIZING BITES
Homemade Cranberry Oat Bars (CN, GF, VEGAN)	Vegan Energy Power Bars (CN, GF, VEGAN)
Gluten Free Nanaimo Bars (CN, GF, VEG)	Hearty Power Cookies (CN, VEG)
Mango Tapioca Pudding with Fresh Berries (GF, VEG)	Crudité with Kale & Hemp Seed Pesto (GF, VEGAN)
Eggplant Caponata Dip with Pita (GF, VEGAN)	Dried Fruit, Nut & Chocolate Trail Mix with Goji Berry (CN, VEGAN)
Pineapple Explosion Smoothies- Fresh Ginger, Coconut Yogurt & Natural Sugar (GF, VEGAN)	Cold Brew Coffee
Iced Pear and Chia Chamomile Tea	\$28 Per Guest
\$28 Per Guest	
WEDNESDAY, SUNDAY - SWEET & SALTY	
Beignets-Chocolate & Berry (CN, VEG)	
Home Style Cookies- Chocolate Chunk Chip, Oatmeal Raisin (CN, V	EG)
Salt & Vinegar Popcorn (GF, VEG)	
Chocolate Peanut Butter Smoothies-Banana, Yogurt & Honey (GF, \	/EG)
Sweetened Iced Tea	
\$28 Per Guest	

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY	SNACKS
FRESHLY BAKED HOME-STYLE COOKIES \$60 Per Dozen Chocolate Chip Chunk, White Chocolate Macadamia, Oatmeal Raisin (CN, VEG)	MARKET FRUITS \$4 Each Seasonal Selection of Whole Fully Ripened (GF, VEGAN)
TODAY'S FRESH BAKERY (STRUDELS) \$60 Per Dozen Leek Parmesan, Tomato Olive, Spinach Feta (CN,VEG)	SEASONALLY INSPIRED SLICED FRUIT \$12 Per Guest INDIVIDUAL SELECTION DANONE YOGURT \$4 Each
SPICED AND SWEET LOAVES \$60 Per Dozen All Homemade Lemon Poppy Seed, Banana, Carrot (VEG)	SEASONAL YOGURT PARFAIT \$8 Per Guest Wild Blossom Honey Greek Yogurt, Chef's Selection Fruit Compote, House Made Granola (CN, VEG)
TARTS \$70 Per Dozen Butter Pecan Tart, Apple Crumble , Lemon Meringue (CN, VEG)	CLIF ORGANIC ENERGY BARS \$7 Each Chocolate Chip, Chocolate Almond Fudge (CN, VEG)
GLUTEN FREE BARS \$75 Per Dozen Gluten Free Chocolate Brownie, Gluten Free Nanaimo Bars, Gluten Free Quinoa & Date Bar	VEGAN POWER BARS \$8 Per Guest Cranberry Nut & Seed, Coconut & Almond (GF, CN, VEGAN)
MANGO TAPIOCA PUDDING \$72 Dozen Fresh Berries (GF, VEG)	YOU ARE NUTS \$7 Per Guest Salted Almonds and Cashews (CN, VEG)
CHIA SEED PUDDING \$72 Dozen Coconut Milk, Coconut Ribbons, Seasonal Berries, Coco Nibs (GF, VEGAN)	TRAIL AND NUT MIX (CN, VEG) \$7 Per Guest
	POPCORN STATION \$8 Per Guest Truffle Sea Salt (VEGAN) Togarashi (VEGAN) Salt and Vinegar
CHOCOLATE BRIOCHE \$72 Dozen	(VEGAN)
ARTISAN FRENCH MACAROONS \$9 Per 3 Pieces Per Guest Assorted Flavors (CN, VEG)	CANDY STORE \$8 Per Guest Gummi Bears, M&M, Roasted Almonds, Skittles
	GLUTEN FREE SWEETS \$7 Per Guest Nanaimo, Chocolate Brownie, Quinoa & Date

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A La Carte Beverages

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

COFFEE AND TEA	STILL WATER & SPARKLING WATER
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, TAZO TEA \$9.25 Per Guest	BUBLY – ASSORTED FLAVORS \$7 Each Sparkling + Flat Water
SPECIALTY COFFEE STATION \$20 Per Guest Latte, Espresso and Cappuccino	

COLD BREW COFFEE \$7.50 Per Guest Liquid Sugar	
FLAVOURED ICED TEA \$4 Per Guest Freshly Brewed Honey Citrus	
SOFT DRINKS	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	
COLD-PRESSED JUICE \$13.50 Each Orange Burst, Triple Berry, Green Burst	
ICED TEA \$7.50 Each Honey Green Tea, Peach Tea, Lemon Tea	
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Break Packages	
Surcharge will apply for groups less than 25 people - Additional \$5.00 per p	erson.
BUILD YOUR OWN PARFAIT	DIPS & SPREADS
Plain Greek Yogurt (GF, VEG)	Green Goddess Whipped Feta Dip (GF, VEG)

Plain Greek Yogurt (GF, VEG)	Green Goddess Whipped Feta Dip (GF, VEG)
Coconut Yogurt (GF, DF, VEGAN)	Sweet Potato Hummus (GF, DF, VEGAN)
Berry Compote (GF, VEGAN)	Edamame Bruschetta (DF, VEG)
Pumpkin Seeds, Chia Seeds, Hemp Hearts, Toasted Coconut, Dried Figs, Sultana's & Dried Cranberries (VEGAN, GF) Local Honey, Canadian Maple Syrup	Crudité with Kale Hemp Seed Pesto (GF, VEGAN)
	Pita Bread (Veg)
	Tortilla Chips (GF, VEGAN)

House Made Granola (DF, CN, VEG)	\$30 Per Guest
Fresh Whole Banana's & Ambrosia Apples (GF, VEGAN)	
Mango Compote (GF, VEGAN)	
Blackberries, Blueberries, Strawberries (GF, VEGAN)	
Cranberry Almond Bars (GF, VEGAN)	
\$28 Per Person	
SUPERFOODS	DIM SUM BREAK
Fresh Cut Super Vegetables- Broccoli, Radish & Tomato (GF,	Har Gow - Shrimp Dumpling
VEGAN)	Vegetarian Spring Rolls (DF, VEG)
Roasted Sweet Potato Dip with Nutritional Yeast, Hemp Seed &	

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

Super Fruit Smoothies-Cranberries, Blueberry, Coconut, Chia

Seed & Probiotic Yogurt (CN, VEG, GF)

\$30 Per Guest

Paprika Crumble (GF, VEGAN)

Multi Grain Crackers (VFG)

Vegetarian Chow Mein (VEG)

Chinese Sausage Fried Rice

Mango Tapioca Pudding (GF, VEG)

Soy Sauce & Sweet Chili Plum Sauce

Selection of Black Teas

\$35 Per Guest

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

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, SUNDAY - ASIAN INSPIRATIONS

Asian Slaw

White Cabbage, Red cabbage, Peppers, Green Onion, Cilantro, Thai Chilies, Ginger, Carrot, with Sesame Ginger Dressing (Veg)

TUESDAY, FRIDAY - SPROUT

Green Salad

Shaved Vegetable, Toasted Sea Salt Pumpkin Seeds, Crispy Sumac Rubbed Corn Tortilla Strips (GF, VEG), Dry Apricots, Dry Cranberries, with Fresh Herb Vinaigrette (GF, VEGAN)

Cauliflower Cous-Cous Salad

Raisins, Pine Nuts, Coriander-Parsley-Cumin, Cous-Cous, Asian Pasta Salad Cranberries, Tahini Dressing Vinaigrette (DF) Spinach, Pepper, Orange, Carrot, Green Onion, Cilantro, Sesame Seed, Rotini, with Sweet Mirin Chickpea Mediterranean Salad Red Onion, Kalamata Olives, Capers, Mint, Parsley, Basil, Sundried Thai Tofu Salad Tomato, Artichokes with Feta Vinaigrette (GF, VEG) Cucumber, Red Onion, Green Onion, Tomato, Romaine, Ginger, Cilantro, with Ginger-Lime Dressing (DF) Olive Oil Smashed Potatoes (GF, VEGAN) Sage and Rosemary Olive Oil White Rice (GF, VEGAN) Market Roasted Vegetables, Balsamic Glaze (GF, VEGAN) Market Vegetable Stir Fry (GF, VEGAN) Peri-Peri Chicken Stir Fried Chicken with Cilantro-Lime Yogurt Sauce (GF) Soy Sauce, Rice Wine, Sesame Oil, and Crispy Shitake (DF) Mediterranean Salmon Shakshuka Thai Red Curry Salmon with Fried Thai Basil (DF) with Tomato, Cumin, Paprika, Cilantro, Parsley, Pepper (GF, DF) Mango Tapioca Pudding (VEG) Bread Pudding Walnut, Pistachio Croissant with Puzo Soaked Cherry Compote Coffee, Decaffeinated Coffee & Tazo Tea Coffee, Decaffeinated Coffee & Tazo Tea $\it S61$ Per Guest \$61 Per Guest PAN ASIA - EVERYDAY WEDNESDAY, SATURDAY - SUSTAINABLY MEDITERRANEAN Starch Warm Quinoa (GF, VEGAN), White Rice (GF, VEGAN) Chopped Salad Romaine Salad, Jalapeno Pepper, Cherry Tomato, Chickpeas. Parmesan, Champagne Parsley Vinaigrette (GF, VEG) Romaine, Baby Kale & Spinach (GF, VEGAN) Fingerling Potato Salad Vegetables Cornichons, Capers, Green Onion, Shallots & Lemon Vinaigrette (GF, VEGAN)

Rotini Pasta Salad

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

Roasted Garlic Sweet Potatoes (GF, VEGAN)

Vegetable Paella (GF, VEGAN)

Zucchini, Mushroom, Green Pea, Spinach, Roasted Peppers,

Lemon Chicken

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

Dressing

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

Chicken Shawarma with Roasted Baby Pepper (GF, DF), Seafood Sushi Bake, Sun Dried Tomato Tofu (Vegan)

Build You Own Pan Asia Berry Bowl

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

with Artichokes, Olives, Capers, Chickpea, Parsley (GF, DF)	Coffee, Decaffeinated Coffee & Tazo Tea
Aleppo Pepper Roasted Salmon with Pomegranate Salsa, Sherry Tomato, Pomegranate, Red Pepper, Mint Parsley, Shallot (GF, DF)	\$68 Per Guest
Lemon Panna Cotta with Cherry Compote (GF, VEG)	
Coffee, Decaffeinated Coffee & Tazo Tea	·
\$61 Per Guest	
SANDWICH SHOP - EVERYDAY	
Tossed Green Salad Seasonal Shaved Vegetables, Fresh Berries, Black Pepper and Ber	rry Vinaigrette (GF, VEGAN)
Miso Noodle Salad Cucumber, Carrots, Cilantro, Egg Noodle, Miso Dressing (DF, VEG)	
Fingerling Potato Salad Cornichons, Capers, Green Onion, Shallots & Lemon Vinaigrette (GF, VEGAN)
Bread Focaccia Bun, Organic Ancient Grain Sliced Bread, and Gluten Fre	ee Bread
Protein Smoked Turkey (GF, DF), Shaved Homemade Roasted Beef (GF, D	F), Cage Free Egg Salad (GF, DF, VEG), Calabrese of Salami (GF, DF)
Mayonnaise, Pesto Aioli, Dijon Mustard (GF, DF, VEG)	
Aged White Cheddar, Gouda Cheese (GF, VEG)	
Condiments Dill Pickles, Tomatoes, Shaved Red Onions, Butter Lettuce, Smasl	hed Avocado (GF, VEGAN)
Assorted Kettle Cooked Chips (GF, VEG)	
Assorted Jumbo Cookies (VEG)	
Coffee, Decaffeinated Coffee & Tazo Tea \$61 Per Guest For Buffe	t \$66 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	ENTRÉES
ROASTED TOMATO BISQUE (GF, VEGAN) Herb Oil	FRENCH ONION CHICKEN BREAST \$65 Per Guest Mash Potatoes, Broccolini, Heirloom Carrots, Jus (GF)
ROASTED FENNEL AND POTATO SOUP (GF, VEGAN) WILD MUSHROOM BISQUE (VEG, GF)	QUINOA CRUSTED SALMON \$65 Per Guest Lentil Salad, Broccolini, Orange-Miso Sauce (GF)
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, Goat Cheese, Squash, Cranberries, Crispy Onion, Raspberry Vinaigrette	
DESSERT	OUR CHEF RECOMMENDS
PUMPKIN PANNA COTTA Cream Cheese Mousse, Orange Marmalade (GF)	HYATT SIGNATURE WEDGE SALAD (GF,VEG) Butter Lettuce, Goat Cheese, Squash, Cranberries, Crispy Onion, Raspberry Vinaigrette
NEW YORK CHEESECAKE Cranberry Compote, Chantilly Cream, Micro Herbs (CN, VEG)	ROSEMARY GRILLED CHICKEN BREAST (GF) Brocolini, Heirloom Tomato Fennel Ragu, Fingerling Potatoes and Tarragon Mushroom Cream Sauce
	PUMPKIN PANNA COTTA Cream Cheese Mousse, Orange Marmalade (GF)
	\$65 per Guest

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

Market Grab 'n Go Lunch

Our Market Grab 'n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for Tradeshows and Convention Services.

LOCAL INSPIRED SALADS

Planners to Choose 2 Entree and 1 Vegetarian Provided 1 Entree per Guest

CHEF INSPIRED WRAPS

Planners to Choose 2 Entrees and 1 Vegetarian Provided 1 Entree per Guest

THAI SALAD BOWL (DF)

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 (DF,GF)

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 | \$62 Per Guest

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

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 | \$62 Per Guest

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

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Hors D'oeuvres

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

COLD SELECTIONS

ROASTED RED PEPPER HUMMUS-MARINATED ARTICHOKE \mid \$70

Per Dozen

Fresh Cucumber (DF, GF, VEGAN)

DEVILED POTATO | \$70 Per Dozen

Seasoned Whipped Tofu, Hemp Seeds, Pickled Pepper (GF, VEGAN)

ZUCCHINI FETA ROLL | \$70 Per Dozen

Peruvian Pepper (GF, VEG) Served in Asian Spoon

AAA BEEF STRIPLOIN TATAKI | \$72 Per Dozen

Pickled Diced Cucumber, Tamari Ponzu Aioli, Crispy Onion

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)

CRANBERRY GLAZED MEATBALLS | \$65 Per Dozen

CHEESEBURGER SLIDERS | \$75 Per Dozen

Served in Asian Spoon (GF)	Ketchup, Mayo, Pickles, Cheddar Cheese
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)	CRAB AND PRAWN SLIDERS \$90 Per Dozen Kewpie Mayo, Green Onion, Bonito Flakes, Nori-Teriyaki Sauce CHICKEN SOUVLAKI (GF) \$70 Per Dozen
	PACIFIC CRAB AND SHRIMP FRITTER \$90 Per Dozen Citrus Spiced Aioli (GF)
TUNA TARTAR CONE \$72 Per Dozen Scallions, Jalapeno, Sesame, Whipped Cream Cheese, Mango Vinegarette	

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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.

\$300 Per Display	\$650 Per Display
California Roll	Tuna & Jalapeno, Salmon & Ikura, Unagi & Masago
Minimum of 3 Displays - 60 Pieces/Display	Minimum of 2 Displays - 63 pieces / Display
CALIFORNIA MAKI BAR	OSHI SUSHI BAR
\$750 Per 100 Pieces	
Tabasco, Classic Cocktail Sauce (GF, DF) Soy Ginger Vinaigrette (DF)	\$550 Per Display
Tuna Tataki (GF, DF)	Maki
Chips	Salmon Maki, Tuna Maki, Oshinko Maki, Tamago Maki, Cucumber
Fruitti Di Mare (GF,DF) Marinated Scallops, Cocktail Shrimps, Served with Corn Tortilla	California Roll, Futomaki, Salmon, Tuna, Cucumber & Pickle Radish Roll
Lemon Poached Peeled Gulf Prawns (GF, DF)	Minimum of 2 Displays - 144 Pieces/Display
COLD AND RAW BAR	MAKI BAR

MEZE	NIGIRI SUSHI BAR
Roasted Red Pepper and Feta Dip (GF, VEG)	Salmon, Tuna, Red Snapper, Prawn, Artic Surf Clam, BBQ Eel, Scallop & Sweet Omelette
Hummus with Tahini (GF, VEGAN)	
Tzatziki (VEG)	\$550 Per Display
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	ARTISAN CHEESE SELECTION
Cucumber, Toy Box Tomato, Asparagus, Carrot, Celery and	Handcrafted and Local Cheeses (GF)
Broccoli (GF, VEGAN)	··· Fresh Baguette Crostini (VEG)
Avocado Ranch Dip with Hemp Seed (VEG)	··· Fruit Preserves (GF) Local Honey and Toasted Nuts (CN)
Tzatziki (VEG,GF)	\$550 Per 25 Guests
Roasted Tomato and Olive Tapenade (VEGAN)	
Rain Coast Crackers (CN, VEG, GF)	
\$425 Per 25 Guests	
LOCAL CHARCUTERIE	TACO STATION
Sliced Prosciutto, Salami, Calabrese (GF, DF)	Asado Chicken, Pico de Gallo, Lettuce, Guacamole, Sour Cream,
Fresh Baguette Crostini (VEG)	Green Onion, Tortilla
Dijon & Grainy Mustard (GF, VEGAN)	*** \$525 Per 25 Guests
Fruit Preserves (GF, VEGAN) Olives (GF, VEGAN)	
\$550 Per 25 Guests	
FLATBREAD	
Calabrese	

\$550 Par 25 Guarte
Garden Harvest Grilled Zucchini, Tomato, Red Onion, Red Pepper, Mozzarella, Pesto
Fungi Pizza White Wine Sauce, Shitake, Cremini, Lemon, Goat Cheese, Herbs
Mozzarella, Fried Basil, Pomodoro Sauce

\$550 Per 25 Guests

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Carving Stations

\$800 Per 25 Guests

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)	BC SALMON (Service Attendant)
Rolls (VEG) Mini Yorkshire Pudding (VEG) Horseradish Mashed Potato (GF, VEG) Smoked Sea Salt and Black Pepper Crusted Strip Loin of Beef (GF, DF) Au Jus (GF, DF), Horseradish, Dijon Mustard (GF, DF)	Vermicelli Noodle Salad, Baby Shrimp, Cucumber, Shaved Vegetables, Nuac Cham Vinaigrette (DF)
	Crispy Tofu Vegetarian Fried Rice
	Miso Glazed Salmon (GF, DF)
	\$700 Per 25 Guests
\$850 Per 25 Guests	
SOUVLAKI STATION	RISOTTO BAR
Heirloom Tomato, Red Onion, Parsley Salad (VEGAN)	(Culinary Attendance)
Tzatziki, Hummus Dip (VEGAN), Crumbled Feta (GF, VEG)	Arborio Rice, Foraged Mushroom, Shaved Seasonal Truffle, Grana Padano Wheel (GF)
Naan Bread (DF, VEG)	Add On Sautéed Garlic Lemon Prawns \$5 Per Piece
Oregano Crispy Fries (VEG), Fried Haloumi Cheese (VEG)	\$600 Per 25 Guests
Chicken Souvlaki (GF)	

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Reception Packages

NIGHT MARKET DISPLAY Served with Asian Take-Out Box Crispy Tofu Fried Rice with Egg and Green Onion (GF, DF) Crispy Vegetable Spring Roll with Plum Sauce (DF, VEG) Steamed Asian Style Dumplings Pork Sui Mai, Har Gow and Vegetarian Dumpling (DF)	PASTA ITALIANO Roasted Gnocchi, Cannellini Bean, Spinach, Basil, Shallot, Parsley, Pinenuts, Pesto Cream (VEG, CN) Penne Pasta, Peppers, San Marzano, Tomato, Arribiata Sauce (VEG) Baked Zita, Sweet Italian Sausage, Tomato, Ricotta, Parmesan, Basil, Mozzarella
Red Vinegar, Soy Sauce, Sriracha \$600 Per 25 Guests	Focaccia, Chili Flake, Parmesan (VEG) \$600 Per 25 Guests
TUSCAN TABLE Grilled Bell Peppers, Asparagus, Eggplant, Zucchini, Goat Cheese (GF, VEG) Marinated Olives (GF, VEGAN), Pickled Peppers (GF, VEGAN)	SLIDER STATION Build Your Own Sliders - Brioche Bun Prime Rib Patty (DF), Peri-Peri Chicken (GF, DF), Vegan Impossible Patty (VEGAN)
Build Your Own Caprese Crostini, Whipped Burrata, Roasted Squash, Sage Oil (VEG) Roasted Artichoke, Tomato, Tuna, Cannellini Bean with Red Onion Champagne Lemon Parsley Vinaigrette	Cabbage Slaw (VEG), Cheddar Cheese (VEG), Gouda Cheese (VEG) Pickle, Ketchup, Yellow Mustard Kettle Chips (VEG) Sweet Chili, Salt & Vinegar
Tuscan Bean Dip (GF, VEGAN) Baguette Crostini & Bread Sticks (VEG) \$600 Per 25 Guests	\$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)	

\$550 Per 25 Guests

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Late Night Snacks

Our late-night snacks selections have been created to be accompanied with a plated or buffet dinner as a late-night snack enhancement. Late Night Snacks must be ordered for the full guarantee and available after 9:00pm.

BREAKFAST CRAVINGS

Buttery Croissant Sandwich, Cage Free Eggs, Pepper Jack Cheese, Served with Ketchup, Tabasco and Sriracha

\$18 Per Guest

AFTER PARTY WINGS

Chicken Wings and Saucy Trio of BBQ, Buffalo and Creamy Coconut Curry Based on (5) Wings Per Guest

\$23 Per Guest

CORN DOG HOTSPOT

Corn Dogs, IPA Cheesy Bacon Dip, Red Ale Mustard, Whiskey House Ketchup and Old-Fashioned Ketchup

\$23 Per Guest

MAKE YOUR OWN NACHO BAR (VEG, GF)

Cheese Sauce, Guacamole, Black Olives, Sour Cream, Pickled Jalapenos and Refried Beans

\$18 Per Guest

THE BEEF SLIDERS

Build Your Own to Include: Beef Patties, Brioche Buns, Lettuce, Sliced Tomatoes, Grilled Onions, American Cheese, Not-So-Secret Sauce, Pickles, Ketchup and Mustard

\$95 Per Dozen

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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 PLANNER'S CHOICE SOUP 1. The planner chooses the appetizer, salad, and dessert in WEST COAST SEAFOOD CHOWDER advance. Dill Herb Oil (GF) 2. A custom printed menu featuring up to four entree selections ROASTED TOMATO BISQUE (1 must be a vegetarian) is provided for your guest Basil Oil (GF, VEGAN) 3. Specially trained servers take your guests' orders as they are WILD MUSHROOM BISOUE seated. Truffle Crème Fraiche (GF, VEG) PLANNER'S CHOICE SALAD INDIVIDUAL GUESTS' CHOICE ENTREE ROASTED BEET AND CITRUS SALAD **BEEF TENDERLOIN** Roasted Golden Beets and Red Beets, Winters Greens, Grainy Mustard Potato Puree, Charred Broccolini, Roasted Watercress, Whipped Goat Cheese, Candied Walnuts and Blood Heirloom Carrots with Red Wine Shallot Jus (GF) Orange Vinaigrette (GF) CRAB CRUSTED SALMON "ABURI" (GF) LENTIL AND KALE SALAD Grainy Mustard Potato Puree, Charred Broccolini, Roasted Heirloom Carrots with Ginger Saffron Velouté (GF) Roasted Carrots, Du Puy Lentils, Shaved Brussel Sprouts, Pickled Shallot with Grainy Mustard Vinaigrette (GF, DF) WILD MUSHROOM AND CHESTNUT MOUSSELINE STUFFED FREE WINTER SEAFOOD SALAD RANGE CHICKEN (GF) Poached Cold-Water Shrimp, Seared Albacore Tataki, Citrus Grainy Mustard Potato Puree, Charred Broccolini, Roasted Cured Bay Scallop, Fraise, Charred Fennel with Tarragon, White Heirloom Carrots with Smoked Apple -Cider Jus (GF) Soy Vinaigrette (GF, DF) CITRUS & CHILI BRAISED SHORTRIBS (GF) Grainy Mustard Potato Puree, Charred Broccolini, Roasted Heirloom Carrots with Red Wine Shallot Jus (GF) PLANNER'S CHOICE DESSERT

NEW YORK CHEESECAKE

Pear Compote, Gingerbread Crumble, Mulled Wine Coulis (VEG)

WINTER CITRUS AND WHITE CHOCOLATE DOME

Vanilla Sponge, Almond Crumble, Clementine and Blood Orange Curd, Chantilly Cream (CN, VEG)

SIGNATURE CHOCOLATE CAKE

Cranberry Compote, Micro Sorrel and Almond Streusel (VEG)

\$115 Per Guest

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Plated Dinner

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

FIRST COURSE SECOND COURSE All Dinners will Include Artisan Bread Service, Coffee and Tea ROASTED ROOT VEGETABLE SALAD (GF, VEGAN) Selection Caramelized Carrots, Parsnip, Golden Beets, Lentil, Shaved Fennel, Arugula with Citrus Tahini Dressing ROASTED TOMATO BISQUE (GF, VEGAN) Basil Oil SALT BAKED BEET SALAD (GF, VEG) Crumbled Salt Spring Island Goats Cheese, Arcadian Greens, SEAFOOD CHOWDER Fennel, Candied Sunflower Seed Crumble, Truffle Emulsion Salmon, White Fish, Mirepoix, Cream WINTER GREEN SALAD (GF) MUSHROOM BISQUE Baby Kale, Radicchio, Baby Spinach, Roasted Butternut Squash, Basil Oil (GF, VEG) Spiced Pumpkin Seed Brittle, Feta with Maple Cider Vinaigrette **ENTREES DESSERT** ANCHO & FENNEL CRUSTED GRASS-FED TENDERLOIN (GF) | \$105 NEW YORK CHEESECAKE (VEG) Pear Compote, Gingerbread Crumble, Mulled Wine Coulis Per Guest Confit Garlic Potato Puree, Brussel Sprouts, Cinnamon Roasted WINTER CITRUS AND WHITE CHOCOLATE DOME (CN, VEG) Butternut Squash, Thyme Jus Vanilla Sponge, Almond Crumble, Clementine and Blood Orange PEPITA CRUSTED SALMON (GF) | \$95 Per Guest Curd, Chantilly Cream Confit Garlic Potato Puree, Brussel Sprouts, Cinnamon Roasted SIGNATURE CHOCOLATE CAKE (VEG) Butternut Squash, Lemon Beurre Blanc Cranberry Compote, Micro Sorrel and Almond Streusel (VEG) MAPLE GLAZED CHICKEN (GF) | \$95 Per Guest

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Buffet Dinner

Butternut Squash, Dijon Mustard Jus

Confit Garlic Potato Puree, Brussel Sprouts, Cinnamon Roasted

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	BC
Tomato Bisque (GF, VEGAN)	Roasted Butternut Squash and Apple Bisque with Coconut
	Cream, Spiced Pumpkin Seed (DF, GF)
Roasted Pear, Crumble Goat Cheese, Candied Pecans, Winter	

Greens with Maple Dijon Vinaigrette (GF) Shaved Fennel & Citrus Salad, Blood Orange, Grapefruit, Frisée, Pomegranate Seeds, White Balsamic Dressing (GF, VEGAN) Hyatt Signature Wedge Salad (GF, VEG) Butter Lettuce, Goat Cheese, Squash, Cranberries, Crispy Onion Savoury Watermelon Salad (GF) with Raspberry Vinaigrette Compressed Watermelon, Olive, Crumbled Feta, Mint, Honey Spiced Pecan, Black Pepper Berry Vinaigrette Roasted Brussels Sprouts & Potato Salad (GF, VEGAN) Roasted Brussels, Crispy Fingerlings, Grainy Mustard Vinaigrette, Quinoa & Roasted Root Vegetable Salad (GF, VEGAN) Fried Shallots. Red Quinoa, Carrot, Parsnip, Beet, Kale, and Citrus-Tahini Dressing Seasonal Roasted Market Vegetables (GF, VEGAN) Roasted Sweet Potato Salad (GF, VEG) Confit Fingerling Potatoes with Fried Scallion, Lemon Grainy Roasted Mushrooms, Shaved Parmesan, Balsamic Rosemary Mustard Vinaigrette (GF, VEGAN) Vinaigrette Herb Salt Crusted Aspen Ridge Striploin with Red Wine Jus (GF, Autumn Paella (GF, VEGAN) Zuchini, Mushroom, Green Pea, Spinach, Roasted Peppers, Red Onion (GF)(DF) Roasted Ling Cod Nicoise (GF, DF) White Beans, Artichoke, Cherry Tomatos, Olive, Capers, Herb oil Market Vegetables (GF, VEGAN) Lemon Chicken with Artichokes, Olives, Capers, Chickpea, Parsley Oregano & Lemon Marinated Chicken Breast with Roasted Mini (GF. DF) Peppers (GF, DF) & Tzatziki on the side (GF, VEG) Bread Pudding, Walnut, Pistachio, Croissant with Ouzo-Soaked Oven Roasted Salmon, Cranberry and Crispy Sage, Chive Citrus Cherry Compote (CN, VEG) Beurre Blanc (GF) *\$98* Per Guest Rosemary Crusted Striploin, with Horseradish Jus (GF, DF) 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 OF THE DAY

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

MONDAY / FRIDAY

ROASTED TOMATO SOUP (GF, VEGAN)

TUESDAY / THURSDAY / SUNDAY

BEETS & TOMATO SALAD (VEGAN)

SMOKED TEMPEH CRUSTED TOFU (VEGAN)	Roasted Red Beets, Heirloom Tomato, Radish, Micro Greens
CHOCOLATE MOUSSE (CN, VEGAN) Raspberry Puree, Roasted Almond Crumble, Micro Herb	BUDDHA BOWL (CN, VEGAN) Steamed Brown Rice, Green Chickpea, Chili Hummus, King Oyster Mushroom, Broccolini, Roasted Seeds, Tomato, Pickled Onion,
\$65 Per Guest	Avocado, Carrots, Cashews, Sesame Miso Gravy MANGO MOUSSE CAKE (CN, VEGAN) Mango Compote, Macadamia & Micro Herb
	\$65 Per Guest
WEDNIESDAY / SATURDAY	

WEDNESDAY / SATURDAY

LENTIL SALAD (VEGAN)

Roasted Squash, Heirloom Tomato, Cucumber, Micro Greens

POTATO & CHICKPEA CROQUETTE (VEGAN)

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

MARINATED FRUIT (GF, VEGAN)

Mint Marinated Cantaloupe & Berries

\$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	ENTREE All Entrees Are Served with Wilted Greens, Braised Leeks & Mushroom Tamari, Jus Select One
COCONUT CORIANDER CARROT SOUP (GF, VEGAN) Cilantro Oil	PAN SEARED KING OYSTER MUSHROOM'S (CN, GF, VEGAN) Quinoa & Cashew
TAVES FARMS HEIRLOOM TOMATO SALAD (CN, VEGAN) Basil & Spinach Puree, Cashew Cheese, Pumpkin Seed Crumble, Balsamic Dressing	MISO CHARRED SWEET POTATO (GF, VEGAN) Coconut Black Forbidden Rice
SMOKED CARROT LOX SALAD (GF, VEGAN) Frisee, Vegan Paprika Aioli, Wedged Beet, Fennel, Toasted Gluten Free Crumb, Apple & Fennel Seed Vinaigrette	BRINED & ROASTED CAULIFLOWER (GF, VEGAN) Red Pepper Hummus POTATO CANNELLONI (GF, VEGAN)
SALT BAKED BEET SALAD (GF, VEGAN)	Lentil, Spinach, Kale, Sweet Potato, Herbs Topped with Foraged

Watercress, Fennel, Candied Sunflower Seed Crumble, Vegan Feta, Black Garlic Emulsion	Mushrooms, Romesco Sauce
reta, black Gallic Elliuision	
DECCEPT	
DESSERT Select One	
CHOCOLATE MOUSSE (CN, VEGAN) Raspberry Puree, Candied Walnuts, Micro Herbs	
MANGO MOUSSE CAKE (CN, VEGAN)	
Mango Compote, Almond Crumble & 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

BLACK FORBIDDEN RICE RISOTTO (CN, GF, VEGAN)

Nutritional Yeast, Cashew Coconut Cream, Spiced Cauliflower, Mixed Mushroom Medley

VEGAN PASTA PUTTANNESCA (VEGAN)

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

MOROCCAN CAULIFLOWER STEW (GF, VEGAN)

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

PANANG THAI CURRY (GF, VEGAN)

Fried Firm Tofu, Cauliflower, Edamame, Carrot, Fresh Bean Spout & 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, PINOT GRIS | \$80 Bottle

Okanagan Valley, BC A crisp, fresh, lively Pinot Gris with intense aromas of pear, green melon, ruby grapefruit, Camomile and orchard blossom. The palate is dry, medium-bodied with crisp, vibrant acidity and packed with citrus zest, lemon verbena, Asian pear, peach, and a touch of honeyed richness on the finish. Pair this with a prawn, grilled pineapple and mint salad or white fish with a chunky tomato, and red onion salsa.

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.

LAUGHING STOCK PINOT GRIS | \$85 Bottle

Penticton, BC The nose is bright with lime peel essence and soft nectarine. Green apple and spring blossoms, with a slight stoniness, enliven the palate. The acidity is well integrated and there is a bit of creaminess on the finish. This wine pairs well with a hot summer day, grilled fish with lemon, fish curry, or oysters

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.

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.

LAUGHING STOCK BLIND TRUST RED | \$85 Bottle

Penticton, BC Always a secretive blend, this vintage blend offers a fruit-forward mix of red and black fruits with savory notes of damp earth and violets on the nose. This seamless blend has

with spicy sauce.

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 impaired by the oak aging process.

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.

flavors of red cherry, stewed strawberry and rhubarb upfront, with notes of black plum and tobacco on the back end.

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 betty fruit, notes of eucalyptus with subtle hints of cocoa and graphite. On the palate, a fresh fruit core or cherry, raspberry, and red currants mingle with minty herbaceous notes and white pepper.

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.

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, CHARDONNAY | \$75 Bottle

Central Coast, CA Irresistibly charming, this Chardonnay has 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.

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.

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 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.

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

STELLER'S JAY SPARKLING | \$90 Bottle

Okanagan, BC

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.

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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	MIXOLOGY
SINGLE MALT SCOTCH \$20 Each 12 Year Old (1oz)	NEGRONI \$15 Each Campari (2oz)
	OLD FASHIONED \$15 Each Knob Creek (2oz)
	MARGARITA \$15 Each Hornitos (2oz)
ALCOHOL EDEE COCKTAILS	
ALCOHOL FREE COCKTAILS	
ORANGE ITALIAN SODA \$12 Each	
KIWI ITALIAN SODA \$12 Each	
PEACH MAPLE SYRUP \$12 Each	

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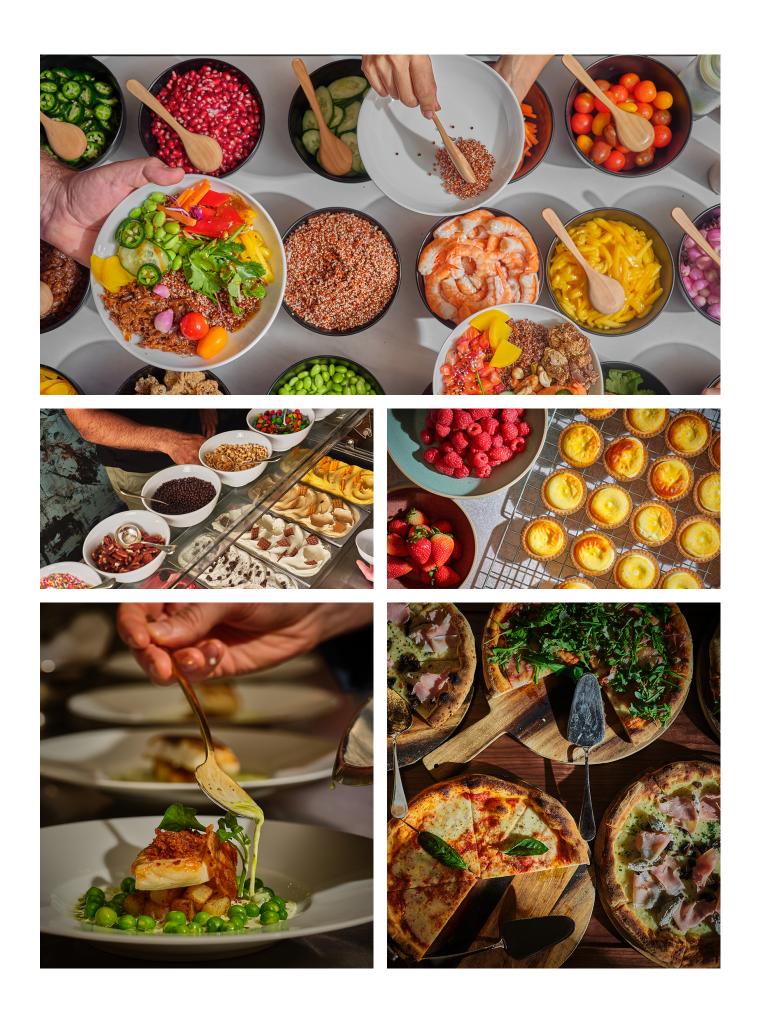
Bar Packages

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	NO HOST BAR
Full Bar Setups are included in the package and charges are	Electronic Payments only (Visa, Mastercard, AMEX, Diners,
based on the actual number of drinks consumed.	Discover, JCB, Debit and Apple Pay)
HAND CRAFTED COCKTAILS \$15 Each	HAND CRAFTED COCKTAILS \$16 Each
SIGNATURE COCKTAILS \$10.50 Each	SIGNATURE COCKTAILS \$12 Each
DOMESTIC BEER \$10.50 Each	DOMESTIC BEER \$12 Each
PREMIUM AND IMPORTED BEER \$11.50 Each	PREMIUM AND IMPORTED BEER \$13 Each
SELECT WINE \$11.50 Each	SELECT WINE \$13 Each
MINERAL WATER / JUICES \$7 Each	MINERAL WATER / JUICES \$7.50 Each
SOFT DRINKS \$7 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