



Proud to serve
antibiotic-free
chicken and
grass-fed beef.

MEETING MENU

Add taste & service to your meeting at *hyatt place*.

MEETINGS AT HYATT PLACE

Whether you're hosting a morning meeting or an all-day event,
your guests will stay *energized* and *focused* with our
selection of snacks and freshly-prepared meals.

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START YOUR
MORNING RIGHT

GALLERY KITCHEN BREAKFAST

Invite your meeting attendees to join our hotel guests for a “*build your own*” self-serve breakfast in our Gallery.

Build Your Own breakfast bowl

Bowl offering changes daily, refer to page 5.

Build Your Own Greek yogurt parfait

Bowl station with cereal

Steel-cut oatmeal, cottage cheese, hard-boiled eggs, vanilla Greek yogurt, fresh-cut mixed fruit with seasonal berries & toppings

Assorted breads

Sourdough, multigrain, raisin bread and English muffins

Butter & assorted preserves

Variety of juices

Freshly brewed Seattle's Best Coffee

Regular & decaf

Assorted Tazo Tea

With hot water, honey and lemon

CONTINENTAL BREAKFAST

Start the day right with *light* morning options served in your meeting room.

Assorted breads

Sourdough, multigrain, raisin bread and English muffins

Bowl station with cereal

Steel-cut oatmeal, cottage cheese, hard-boiled eggs, vanilla Greek yogurt, fresh-cut mixed fruit with seasonal berries & toppings

Granola

Served with brown sugar, almonds and assorted dried fruit

Milk (2%, skim, almond)

Butter & assorted preserves

Apple juice & orange juice

Freshly brewed Seattle's Best Coffee

Regular & decaf

Assorted Tazo Tea

With hot water, honey and lemon



SIGNATURE HOT BREAKFAST

Make a good first impression by offering *delicious, healthy and hearty* breakfast options served in your private meeting room.

Build Your Own breakfast bowl

Bowl offering changes daily.

Classic American Bowl (Saturday-Monday)

Cage-free eggs, premium protein and a sweet side of pancakes or waffles

Southern Comfort Bowl (Tuesday)

Cage-free eggs topped with southern skillet potatoes, sausage gravy and hot sauce

Little Italy Bowl (Wednesday)

Cage-free eggs topped with roasted Parmesan potatoes, all-natural sausage links and tomato bruschetta

California Dreamin' Bowl (Thursday)

Cage-free eggs topped with ancient grain & kale blend, all-natural bacon and avocado salsa

Burrito Bowl (Friday)

Cage-free eggs topped with roasted corn & black beans, oven-roasted sausage & potatoes, salsa and lime crema

Build Your Own Greek yogurt parfait

Bowl station with cereal

Steel-cut oatmeal, cottage cheese, hard-boiled eggs, vanilla Greek yogurt, fresh-cut mixed fruit with seasonal berries and toppings

Assorted breads

Sourdough, multigrain, raisin bread and English muffins

Fresh-cut mixed fruit with seasonal berries

Butter & assorted preserves

Apple juice & orange juice

Freshly brewed Seattle's Best Coffee

Regular & decaf

Assorted Tazo Tea

With hot water, honey and lemon



A wooden tray in the foreground holds several golden-brown cinnamon rolls with visible swirls of filling and a few dark spots, possibly raisins. Behind them are several slices of a rustic, dark-crusted loaf of bread. In the background, a white bowl is filled with more bread slices, and another wooden tray with more bread is visible. The scene is set on a dark surface, possibly a table.

**GET YOUR
SNACK ON**

MIDMORNING SNACK BREAK

Enjoy *homestyle comfort* snack packages delivered to your meeting room.

Healthy Snack Package

Assorted fruit & vegetable smoothies

Mini Greek yogurt parfaits

Avocado toast

Fresh seasonal berries

Aquafina Bottled water & assorted Pepsi soft drinks

Freshly brewed Seattle's Best Coffee (regular & decaf)

Assorted Tazo Tea with hot water, honey and lemon

Baked Bites Package

Steel-cut oat brunch bake

Petite macarons

Assorted biscotti and scones

Assorted breakfast breads

Marmalades, spreads, jams

Fresh whole fruit

Aquafina bottled water & assorted Pepsi soft drinks

Freshly brewed Seattle's Best Coffee (regular & decaf)

Assorted Tazo Tea with hot water, honey and lemon



AFTERNOON SNACK BREAK

Keep your meeting attendees *engaged* with any of these *energizing* snack packages.

Sweet, Salty, Spicy Package

Assorted flavored Chex Mix

Marinated olives & Grissini bread sticks

Candied bacon

Mini cupcakes

Stuffed sweet cherry pepper poppers

Deviled eggs

Tortilla chips & assorted salsas

Aquafina bottled water & assorted Pepsi soft drinks

Sweet Treats Package

Chocolate chip cookies

Reese's peanut butter cookies

Fudge brownies

Rice crispy smores

Candy bar bites

Assorted chocolate-covered nuts & mini pretzels

Espresso drinks & infused teas



LIVEN UP YOUR LUNCH BREAK



SOUTH-OF-THE-BORDER THEMED LUNCH

spice up your lunch with Mexican-inspired cuisine brought right to your meeting room or served in the guest kitchen.

Queso Dip & Chips

Spicy cheese sauce, tortilla chips

Chicken Tortilla Soup

All-natural shredded chicken, roasted corn, poblano peppers, in a rich tomato broth, topped with roasted corn & black beans

Mexicali Salad

Crisp romaine lettuce tossed with roasted corn & black beans, topped with Monterey Jack cheese, garlic croutons and thinly-sliced green apples

Korean Street Tacos

Your choice of grilled chicken breast or pulled pork tossed in a sweet & spicy sauce, topped with diced red onions, shredded Monterey Jack cheese and crushed peanuts, served on flour tortillas

Quesadilla

Your choice of grilled chicken breast or pulled pork with flame-roasted onions & peppers, Monterey Jack cheese, served with roasted corn & black beans, lime crema and avocado salsa

Enchiladas

Grilled chicken breast, flame-roasted onions & peppers, melted cheese and picante tomatillo salsa

Mini Burritos

Flour tortilla, hardwood smoked pulled pork, ancient grain & kale blend, diced tomato, crisp romaine lettuce, shredded Monterey Jack cheddar cheese, avocado salsa and lime crema

Churros

Crispy, cinnamon pastry sticks served with chocolate and caramel dipping sauces



ITALIAN-THEMED LUNCH

Offer a taste of Italy with *savory* options brought to your meeting room or served in the guest kitchen.

Tomato Basil Bisque

Tomatoes, sweet onions and basil in chicken broth with a touch of cream, topped with garlic croutons

Meatball Parmesan Sliders

Tender meatballs, zesty marinara, shredded mozzarella, provolone and Parmesan

Fresco Salad

Baby spinach, artichokes, Kalamata olives, red onions, pepperoncini, flame-roasted red peppers, pepperoni, fresh mozzarella, Italian herb vinaigrette and garlic croutons

Taste of Tuscany Board

Fresh mozzarella, prosciutto, pepperoncini, roasted red peppers, stuffed cherry peppers, cornichons, tomato bruschetta, served with a sliced warm baguette

Flatbreads & Pizza

Margarita, four cheese and pepperoni

Grilled Cheese BLT

All-natural Applewood bacon, fresh mozzarella cheese, tomato and basil pesto on toasted sourdough bread

Provençal Bowl

Ancient grain & kale blend, hardwood smoked pulled pork, shredded Parmesan cheese, flame-roasted onions & peppers, balsamic dressing and toasted pumpkin seeds

Tiramisu

Mascarpone cheese and lady fingers with a touch of liqueur



SOUTHERN-THEMED LUNCH

Enjoy *homestyle* comfort foods delivered to your meeting room or served in the guest kitchen.

Chicken and Sausage Gumbo

All-natural seasoned chicken. Creole andouille sausage. rice. okra. onions. green peppers. celery. garlic in a spicy chicken broth

Pimento Cheese Spread

Sharp pimento cheese served with warm baguette. crackers and flatbreads

Grilled Chicken Caesar Salad

Romaine lettuce. grilled chicken. garlic croutons. Parmesan Caesar dressing

Potato Salad

Red potatoes. creamy mayonnaise dressing

Macaroni & Cheese

Tender pasta in a savory cheddar sauce

BBQ Pulled Pork Sliders

Pulled pork tossed with BBQ sauce. topped with chipotle aioli vegetable slaw and pickle chips

Turkey Club Sandwich

All-natural sliced turkey breast. topped with roasted red peppers. baby spinach. all-natural bacon and basil pesto aioli. served on toasted multigrain bread

Red Velvet Cookies

Traditional red velvet cookie with white chocolate. milk chocolate and dark chocolate chunks



DELI COUNTER LUNCH

build your own sandwich and salad bar with *classic* soups, salads and sandwiches delivered directly to your meeting or served in the guest kitchen.

Select a soup

Tomato Basil Bisque, Chicken Tortilla, Chicken & Sausage Gumbo, Roadhouse Chili

Salad Fixings

Vegetable cabbage slaw, romaine lettuce, baby spinach, red onion, sliced mushrooms, diced tomato, flame-roasted red peppers, sliced jalapeño, Kalamata olives, sliced almonds, roasted corn & black beans, shredded cheese, dried cranberries and garlic croutons

Dressings

Balsamic vinaigrette, Caesar, Italian herb vinaigrette and oil & vinegar

Cheeses

Swiss, Cheddar, Monterey Jack and mozzarella

Proteins

All-natural sliced turkey, chicken breast, sliced prosciutto ham, pulled BBQ pork and pepperoni

Breads

Sourdough, multigrain, flour tortilla, brioche bun and slider roll

Sides

Kettle chips, potato salad, coleslaw and fruit salad

Sweets

Chocolate chunk cookies & Reese's peanut butter cookies

Beverages

Aquafina bottled water & assorted Pepsi soft drinks



MEETING MENU PRICING

Use of audiovisual equipment and meeting rooms not included unless indicated below. Prices shown do not include tax.

ALL-INCLUSIVE MEETING PACKAGE.....\$89 per person
Includes the Gallery Kitchen Breakfast featuring hot breakfast items & more, your choice of one of the four lunch themes, Midmorning and Afternoon Snack Break as well as use of audiovisual equipment and whole-day meeting room rental. A Gallery Host is also provided to ensure a successful meeting.

Upgrade your All-Inclusive Meeting Package with any of the below options:

Private Continental Breakfast.....\$10 upcharge per person
Private Signature Hot Breakfast.....\$14 upcharge per person
Additional A La Carte menu itemsPlease see below for pricing

If you are purchasing the All-Inclusive Meeting Package without booking hotel rooms for your attendees there will be an additional fee for the Gallery Kitchen Breakfast shown in the Breakfast Menu.

A LA CARTE ITEMS (Serves 8)

Breakfast

Gallery Kitchen Breakfast.....\$10 per person
Public hotel guest breakfast in our Gallery Kitchen

Private Continental Breakfast.....\$20 per person
6 guest minimum

Private Signature Hot Breakfast.....\$27 per person
6 guest minimum

Lunch

South-of-the-Border Themed Lunch.....\$28 per person
Spice up your lunch with Mexican-inspired cuisine. Includes appetizer, soup, salad, tacos, enchiladas, burritos and dessert

Italian-Themed Lunch.....\$30 per person
Offers a taste of Italy with our savory options. Includes regional soup, salad, Taste of Tuscany, flatbreads, grain bowl, sandwiches and dessert

Southern-Themed Lunch.....\$27 per person
Enjoy homestyle comfort foods. Including soup, appetizer, salad, sandwiches, sides and dessert

Deli Counter Lunch.....\$28 per person
Enjoy this classic lunch offering. Includes soup, build-your-own sandwich and salad bar, sides and sweets

Boxed Lunch.....\$21 per person
Includes your choice of a sandwich, a bag of premium chips, a freshly baked cookie, served with a selection of beverages

Snacks

Healthy Snack Package.....\$9 per person
Includes assorted fruit & vegetable smoothies, mini greek yogurt parfaits, avocado toast, bowl of fresh seasonal berries, Aquafina bottled water & assorted Pepsi soft drinks, freshly brewed Seattle's Best Coffee (regular & decaf), assorted Tazo Tea with hot water, honey and lemon

Baked Bites Snack Package.....\$10 per person
Includes steel-cut oat brunch bake, petite macaroons, assorted biscotti & scones, assorted breakfast breads, marmalades, spreads, jams, fresh whole fruit, Aquafina bottled water & assorted Pepsi soft drinks, freshly brewed Seattle's Best Coffee (regular & decaf), assorted Tazo Tea with hot water, honey and lemon

Sweet, Salty, Spicy Snack Package.....\$12 per person
Includes assorted flavored chex mix, marinated olives & Grissini bread sticks, candied bacon, mini cupcakes, stuffed sweet cherry pepper poppers, deviled eggs, tortilla chips & assorted salsa, Aquafina bottled water & assorted Pepsi soft drinks

Sweet Treats Snack Package.....\$10 per person
Includes chocolate chip cookies, Reese's peanut butter cookies, fudge brownies, rice crispy simoes, candy bar bites, assorted chocolate covered nuts & mini Pretzels, espresso drinks & infused teas

ITEMS PRICED PER ITEM

Greek Yogurt Parfait.....	\$5.00
Assorted Nutri-Grain Granola Bars.....	\$3.00
Assorted Cookies.....	\$2.50
Gourmet Cupcakes.....	\$4.50
Energy Bars.....	\$4.50
BBQ Pulled Pork Sliders.....	\$3.00
Korean Street Tacos.....	\$3.50
Turkey Club Sandwich.....	\$12.00
Quesadilla.....	\$11.00

ITEMS PRICED PER PLATTER (Serves 8 people)

Fresh-cut Mixed Fruit with Seasonal Berries.....	\$85
Vegetable Crudit�.....	\$25
Chips & Dip.....	\$35
Pimento Cheese & Crackers.....	\$25
Taste of Tuscany Board.....	\$195
Flatbread.....	\$18
Proven�al Bowl.....	\$30

BEVERAGES

Aquafina Bottled Water	\$3.50
Assorted Pepsi Soft Drink.....	\$3.00
Fruit & Vegetable Smoothies.....	\$4.50
Freshly Brewed Seattle's Best Coffee.....	\$4.00 per person
Assorted Tazo Tea.....	\$2.00 per person
Half-day Unlimited Break.....	\$11 per person
Seattle's Best Coffee, Tazo Tea, Aquafina bottled water & assorted Pepsi soft drinks (4 hour unlimited refills, 10 guest minimum)	

ROOM RENTAL

Summit I & II.....	\$400 Whole-day / \$200 Half-day
Summit III.....	\$800 Whole-day / \$400 Half-day

AUDIOVISUAL EQUIPMENT

LCD Projector.....	\$480
Screen.....	\$40
42" Flat-Panel TV.....	\$275
Speakerphone.....	\$120
Easel / Flip chart / Markers.....	\$50