

MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$73 per guest. Minimum Order of 20 guests on all breakfast buffets, except for Continental Breakfast. A charge of \$5 per guest will be added for groups less than 20 guests.

LOUISVILLE TO NASHVILLE - MONDAY

- Orange, Cranberry and Grapefruit Juices
- Whole Bananas and Fresh Cut Seasonal Fruits & Berries **VGN**
- Apple Cinnamon Crumble Loaves (V), Gluten Free Blueberry Muffin (GF, V), Butter Croissants (V)
- Butter and Seasonal Fruit Preserves
- Blood Orange Parfait, Granola, Blackberry, Pistachio, Chocolate Orange **V**
- Steel Cut Oats, Brown Sugar, Dried Cranberries, Toasted Sliced Almonds **VGN**
- Breakfast Selections:
- Cage Free Scrambled Eggs (DF, V, GF) Marinated Feta and Basil (On the side) (GF, V) House Crafted Turkey Sausage Patty (DF, GF)Pecan Smoked Bacon (DF, GF)Fingerling Hash Browns, Rosemary Oil (VGN, GF)
- Coffee, Decaffeinated Coffee & Metz Tea
- Cucumber, Mint Infused Water **VGN**
- \$65** *Per Guest*

CHATTANOOGA CHOO-CHOO - WEDNESDAY & SUNDAY

- Orange, Carrot-Orange and Cranberry Juices
- Whole Bananas, Fresh Cut Seasonal Fruits and Berries **VGN**
- Gluten Free Mocha Chip Loaves (GF, V), Maple Molasses Cinnamon Buns (V), Butter Croissants (V)
- Butter and Seasonal Fruit Preserves
- Pear Chia Seed Pudding, Toasted Coconut, Crystalized Ginger, Ginger Snap **V CN**
- Steel Cut Oats, Brown Sugar, Dried Cranberries, Toasted Sliced

GRAND CENTRAL - TUESDAY & SATURDAY

- Orange, Cranberry and Tomato Juices
- Whole Bananas and Fresh Cut Seasonal Fruits and Berries **VGN**
- Gluten Free Banana Nut Muffin (GF, V, CN), Chocolate Croissants (V), Butter Croissants (V)
- Butter and Seasonal Fruit Preserves
- Pomegranate Parfait, Quinoa, Pomegranate Seeds, Granola, Candied Walnuts, Mandarin Orange **V**
- Steel Cut Oats, Brown Sugar, Dried Cranberries, Toasted Sliced Almonds **VGN**
- Breakfast Selections:
- Cage-Free Scrambled Eggs, Kenny’s Cheddar (GF, V) House Crafted Pork Sausage Patty (DF, GF)Pecanwood Smoked Bacon (DF, GF)Garden Herb Red Skillet Potatoes (GF, VGN)
- Coffee, Decaffeinated Coffee & Metz Tea
- Lemon, Thyme Infused Water **VGN**
- \$65** *Per Guest*

THE RAIL CAR - THURSDAY

- Orange, Cranberry, Pineapple Juices
- Whole Bananas and Fresh Cut Seasonal Fruits and Berries **VGN**
- Gluten Free Citrus Blueberry Loaves (GF, V), Autumn Spice Sugar Donut Holes (V), Butter Croissants (V)
- Butter and Seasonal Fruit Preserves
- Black Forest Yogurt Parfait, Luxardo Cherries, Cookie Crumble, Granola, Whipped Vanilla Cream **V**
- Steel Cut Oats, Brown Sugar, Dried Cranberries, Toasted Sliced Almonds **VGN**

Almonds **VGN**

Breakfast Selections:

Cage-Free Scrambled Eggs Sautéed Spinach, Sun Dried Tomatoes and White Cheddar (GF, V) Southern Ham, Pepper Jam Glaze (DF, GF) House Turkey Sausage Patty (DF, GF) Hashbrown Casserole (GF, V)

Coffee, Decaffeinated Coffee & Metz Tea

Blackberry, Basil Infused Water **VGN**

\$65 *Per Guest*

WELL-BEING - FRIDAY

Orange, Cranberry and V-8 Blend Juices

Whole Bananas and Fresh Cut Seasonal Fruits and Berries **VGN**

Gluten Free Chocolate Chip Banana Nut Loaves (CN, GF, V), Raspberry Lemon Sugar Donut Holes (V), Butter Croissants (V) Butter and Seasonal Fruit Preserves

Ambrosia Yogurt Parfait, Dried Fruit, Granola **V**

Steel-Cut Oats, Brown Sugar, Dried Cranberries, Toasted Sliced Almonds **VGN**

Breakfast Selections:

Egg White Wraps with Tomatoes, Spinach and Goat Cheese (GF, V) House Crafted Turkey Sausage Patty (DF, GF) Ancient Grain Savory Vegetable Bake (VGN) Herb Roasted Sweet Potato (VGN, GF, DF)

Coffee, Decaffeinated Coffee & Metz Tea

Sage and Lemon Infused Water **VGN**

\$65 *Per Guest*

Breakfast Selection:

Chicken & Vegetable Chilaquiles (DF, GF), Scrambled Egg, Black Bean, Pico de Gallo (V) House Crafted Chicken Apple Sausage Patty (DF, GF) Pecanwood Smoked Bacon (DF, GF) Breakfast Marble Potatoes, Pepper, Onion, Herb Medley (GF, V)

Coffee, Decaffeinated Coffee & Metz Tea

Rosemary and Orange Infused Water **VGN**

\$65 *Per Guest*

CONTINENTAL - ALL DAYS

Selection of Daily Chilled Juices of the Day

Whole Bananas, Fresh Cut Seasonal Fruits and Berries **VGN**

Daily Selection of Croissant, Muffin or Breakfast Loaves and Gluten Free Bread Butter and Seasonal Fruit Preserves

Apple Cinnamon Overnight Oats, Dried Apples, Candied Pecan, Maple Cream **V**

Blueberry Yogurt Parfait, House Oat Granola, Mixed Berries **V**

Coffee, Decaffeinated Coffee & Metz Tea

Daily Selection of Infused Water

\$48 *Per Guest*

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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

Continental Breakfast and the minimum order at 75% or more of the guarantee for the meal.

BURRITOS, SANDWICHES AND WRAPS

Scrambled Cage-Free Eggs, Chorizo, Potato, Pepper Jack, Pico De Gallo, Flour Tortilla (Chorizo Optional)

English Muffin Breakfast Sandwich; Egg White, Sauteed Spinach, Roasted Heirloom Tomatoes, Swiss Cheese **V**

Sausage and Biscuit, House Pork Sausage Patty, Cage Free Egg, Cheddar Cheese

Fried Southern Spiced Chicken, Pickle, Smoked Paprika Aioli on Brioche **DF**

Multi-Grain Ham and Cheese Croissant- Tennessee Country Ham, Fried Egg, Dijon Aioli, Gruyere Cheese

Caprese Spinach Croissant- Tomato, Basil, Balsamic Glaze, Spinach, Mozzarella **V**

Vegan Burrito - “Just Egg”, Black Bean, Peppers, Mushrooms, Onions **VGN**

\$15 Per Guest

BUILD YOUR OWN BOWL

Poached Egg Shakshuka Bowl | \$16 Per Guest
Harvested Green Wheat, Tomato and Bell Pepper Ragu, Feta Cheese, Arugula Parsley Pesto

Chilaquiles Bowl | \$16 Per Guest
Chips, Salsa, Fried Egg, Cheddar Cheese, Black Beans, Pico De Gallo, Pickled Jalapeno, Cotija, Cilantro Crema

Warm Rice and Cauliflower Bowl | \$16 Per Guest
Wild Basmati and Cauliflower Rice, Marinated Tofu, Snap Peas, Carrot, Edamame, Red Onion, Soft boiled egg, Sesame and Tamari

BREAKFAST STATIONS

Chef/Attendant Fee - \$175 for up to 3 Hours

Eggs and Omelets Your Way - Chef Required | \$24 Per Guest
Farm Cage- Free Eggs Made to Order with Choice of: Cured Ham, House Pork and Chicken Sausages, Onion, Peppers, Pecan Smoked Bacon, Mushrooms, Spinach, Asparagus, Tomatoes, Green Onion, Pico de Gallo, Feta, Swiss and Cheddar Cheeses
Minimum Order for 30 Guests.

Sweet and Savory Crepe Station - Chef Required | \$22 Per Guest
Savory - Smoked Salmon, Balsamic Red Onions, Tomatoes, Dill Cream Cheese Savory - Sauteed Mushrooms, Spinach, Roasted Tomatoes, Goat Cheese, Creamy Pesto (V) Sweet - Nutella, Mixed Berry & Apple Compote (V)

MORE FAVORITES!

Farm Fresh Peeled Hard-Boiled Eggs | \$62 Per Dozen
Assorted Hot Sauces, Tajin™ Spice, Everything Bagel Spice, Sea Salt, and Pepper Grinder (V)

Multi Grain Toast with Smashed Avocado with Preserved Lemon, Melted Balsamic Tomatoes, Quinoa Crunch **VGN** | \$15 Per Guest

Shelton Farms Grits Slow Cooked with Butter and Aged Cheddar, Whipped Butter, Hot Sauce, Sugar, Agave & Maple Syrup on the Side **VGF** | \$13 Per Guest

Fresh Baked Biscuit and Gravy Station | \$18 Per Guest
Buttermilk Biscuit, Everything Seasoning Biscuits (V) House Pork Sausage Gravy Wild Mushroom Gravy (V) Creole Shrimp Gravy Accompanied by Whipped Butter

Assorted Cereal, Honey, Selection of Milk and Almond Milk | \$9 Per Guest

Hot Smoked Faroe Island Salmon, Bagel Crisp, Horseradish Crème, Caper, Tomato, Onion, Hard Boiled Egg, Parsley **DF** | \$22

	Per Guest

	Buckwheat Pancakes with Apple-Cran Compote and Warm Nutmeg Honey, Whipped Butter V \$14 Per Guest

	Buttermilk Pancakes with Warm Maple Syrup and Whipped Butter V \$14 Per Guest

	Sweet Belgian Waffle Hash, Shagbark Syrup, Dried Fruit and Nuts, Powdered Sugar V \$14 Per Guest

	Cinnamon Roll Casserole with Maple Syrup, Candied Pecans, Powdered Sugar V \$18 Per Guest

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Breakfast Plated

All plated breakfast menus include Chilled Juice, freshly brewed Royal Cup Coffee, selection of Metz Teas, and Accoutrements

PLATED BREAKFAST

Breakfast includes Selection of bakeries, butter, preserves, coffee and tea. Planners' choice of one Starter, one Entree and two Pastries

\$52 *Per Guest*

STARTER

Greek Yogurt Parfait, House Made Granola, Mixed Berries and Local Honey **V**

Seasonal Sliced Fruit and Berries with Honey Ricotta **V**

Multi Grain Toast with Smashed Avocado with Preserved Lemon, Radish, Cucumbers, Balsamic Tomatoes and Quinoa Crunch **DF V**

Apple Cinnamon Overnight Oats, Dried Apples, Candied Pecan, Maple Cream **V**

ENTREE SELECTIONS

The Classic
Soft Cage-Free Scrambled Egg, Creme Fraiche, House Chicken Sausage Patty, Hash Brown Casserole, Roasted Tomatoes Provencal, Biscuit

Baja
Baja Breakfast Burrito, Chorizo, Spiced Potatoes, Scramble Eggs, Pico de Gallo, Guajillo Chile Gravy, White Cheddar

Lean **V GF**

PASTRY SELECTIONS

Autumn Spice Sugar Donut Holes **V**

Butter Croissants **V**

Chocolate Croissants **V**

Maple Molasses Cinnamon Buns **V**

Raspberry Lemon Sugar Donut Holes **V**

Egg White Frittata, Asparagus, Heirloom Tomato, Tennessee Feta, Beet Frisee Salad

Caramelized Persimmon French Toast **V**
Praline Pecan, Whipped Pumpkin Spiced Mascarpone, Maple Syrup

Smoked Salmon Benedict
Poached Eggs, Asparagus, Herb Bavarois, Smashed Fingerling Potatoes

Grain Power Bowl
Farro, House Chicken Sausage, Peppers, Scrambled Egg, Tomato-Onion Jam, Everything Bagel Spice, Chipotle Aioli

Gluten Free Banana Nut Muffin **GF CN**

Apple Cinnamon Crumble Loaves **V**

Gluten Free Blueberry Muffin **V GF**

Gluten Free Citrus Blueberry Loaves **V GF**

Gluten Free Chocolate Chip Banana Nut Loaf **GF CN**

Gluten Free Mocha Chip Loaves **V GF**

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Morning Break

Each Coffee Break is based on 30 Minutes of Service. One Hour of Service is an additional \$10 per guest.

BRAIN POWER

Root Power – Carrot, Orange, Turmeric, Ginger, Lemon **VGN GF**

Refresh – Pear, Apple, Spinach, Gooseberry, Cinnamon, Beet **VGN GF**

Espresso Madeleines **V**

Superfood Dark Chocolate Bark **V GF CN**

Iced Green Tea

\$32 *Per Guest*

FRUIT STAND

Kiwi, Strawberry Parfait **V**

Seasonal Fruit Kababs **VGN GF**

Seasonal Whole Fruits **VGN GF**

Iced Fruit Tea and Strawberry Lemonade

\$30 *Per Guest*

DELECTABLE DONUTS

Chocolate Toffee, Pumpkin “Pie”, Apple Cider **V**

Selection of Whole Seasonal Fruits

\$30 *Per Guest*

WELLNESS

House-made Trail Mix **V CN**

Hummus and Crudité **VGN**

Protein Skewers - Aged Meat, Cheese, Basil, Olive, Tomato **GF**

Matcha Pistachio Protein Bites **V**

\$32 *Per Guest*

PROTEIN FIX

Protein Shake: Pumpkin, Almond Milk, Maple, Vanilla, Banana, Yogurt **V GF CN**

Protein Shake: Peanut Butter, Banana, Raspberries, Blueberries, Pepitas, Cocoa Powder, Coconut Milk **V GF CN**

think! Snack Bar

Almond Peanut Butter Bites **V CN**

Black Forest Financier **V**

\$32 *Per Guest*

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Afternoon Break

Each Coffee Break is based on 30 Minutes of Service. One Hour of Service is an additional \$10 per guest.

TOAST-IT

Brie Toast, Roasted Mushrooms, Crispy Prosciutto, Quinoa, Cress, Chive

Hummus Toast, Heirloom Tomatoes, Cucumber, Torn Basil, Balsamic Reduction, Olive Oil, Everything Bagel Seasoning **VGN**

Egg Salad Toast, Cream Cheese, Grated Hard Boiled Egg, Cornichons, Red Onion, Dill, Tobiko Caviar

\$34 *Per Guest*

NASH -NOSH

Assorted Kernels Popcorn

Maple-Black Peppercorn Benton Bacon **DF GF**

House-Made Biscuits with The Nashville Jam Co. Jam: Blackberry, Triple Pepper, Blueberry

Locally Sourced Nashville Cold Brew

\$32 *Per Guest*

AT THE BORDER

Tortilla Chips (GF, VGN, GF), Salsa (VGN, GF), Guacamole (VGN, GF), Pico (VGN, GF), Oregano Verde (VGN, GF), Queso (V, GF)

Vegetable Empanada (V) , Habanero Cremosa (GF, V)

Cinnamon-Sugar Churros with Spiced Chocolate Sauce and

POWER JARS

Poached Salmon, Arugula, Tomato, Potato, Hard Boil Egg, Everything Spice **DF GF**

Spiced Chicken, Hummus, Kale, Quinoa, Crispy Chickpeas, Chipotle Aioli **DF GF**

Caramel Sauce **V**

\$30 *Per Guest*

NASHVILLE FRENCH CAFE

Vanilla Brown Butter Madeleines **V**

Spiced Pear Profiteroles **V**

Assorted Macarons **V CN**

Boars Head Tavern Ham, Brie Cheese with Dijonnaise on Baguette

\$30 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Fresh Bakeries | \$78 Per Dozen
Includes Menu of The Day Daily Selection of Croissants, Breakfast Loaves, Muffins, Butter, and Preserves

Assorted H&H® Bagels; Plain, Everything and Blueberry | \$78 Per Dozen
Served with Cream Cheese, Butter, Jams and Jellies

Southern Style Buttermilk Biscuits | \$78 Per Dozen
with Nashville The Jam Co. Jams; Blackberry, Triple Pepper, Blueberry

Freshly Baked Cookies | \$78 Per Dozen
Includes Chocolate Chip, Oatmeal, and Ginger Molasses (V)

Bars | \$78 Per Dozen
Includes Gluten Free Chocolate Brownies (GF, V), PB&J Blondies

Farro with Kale Pesto, Eggplant Caponata, Whipped Ricotta, Pine Nuts **V CN**

Roasted Mushrooms, Quinoa, Black Beans, Spiced Carrot Pico, Avocado Pepitas **VGN**

\$34 *Per Guest*

TREAT YA' SELF

Banana Rum Caneles (Contains Alcohol) **V**

Earl Grey Orange Cookies **V**

Fluer De Sel Brownies **V GF**

\$28 *Per Guest*

SNACKS

Assorted Whole Fruits | \$7 Each
Includes Seasonal Whole Fruits Based on Availability

Assorted Seasonal Cut Fruits and Berries | \$9 Per Guest
Includes Seasonal Cut Fruits and Berries Based on Availability

Wellness Shots | \$15 Per Guest
*Based on 1.5 drink per person*Flavors to Include:Immunity – Lemon, Ginger, Green Apple, Maple Syrup, Cayenne.Circulation – Green Apple, Ginger Root, Carrot, Beet, Lime.Inflammation – Lemon, Ginger Root, Turmeric Root, Black Pepper, Agave

Individual Flavored Greek Yogurt | \$8 Each

House Made Yogurt Parfait | \$9 Each

Energy Bars | \$9 Each

(CN, V) and White Chocolate Cranberry Almond Bars (CN, V)

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Selection of House Baked Cupcakes | \$80 Per Dozen

Vanilla Bean Cupcake, with Vanilla Bean Frosting (V) Chocolate Cupcake with Chocolate Frosting and Salted Caramel (V) Maple Bourbon Cupcake with Cream Cheese Frosting (CN, V) Minimum Order of (1) Dozen Per Flavor

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Includes Assorted Selections of Bobo and Awake Bites

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Protein Bars | \$10 Each

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Individual Bags of Beef Jerky | \$10 Each

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Granola and Nutbars | \$9 Each

Assorted Selection of Nature Valley and Kind Bars

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Individual Bag Snacks | \$9 Each

Assorted Bagged Chips, Nuts, Trail Mix, and Pretzels

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Kernels Popcorn | \$9.5 Each

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Candy Bars | \$7 Each

Assorted Selections of Mars and Hershey Candy, Haribo Gummy Bears

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House Made Seasonal Mousse Popsicles | \$78 Per Dozen

Pumpkin Spice Latte Pop (GF), Cocoa Crumble Pop (GF), Smoked Vanilla Bean Pop (GF)

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Tomato Salsa and Tortilla Chips | \$16 Per Guest

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Roasted Red Pepper Hummus and Toasted Pita Bread **V** | \$11 Each

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A La Carte Beverages

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

COFFEE AND TEA

Freshly Brewed Coffee and Tea | \$127 Per Gallon

Royal Cut Regular, Decaffeinated Coffee and Metz Tea

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House-Made Cold Brew with Assorted Milks and Flavor Enhancements | \$140 Per Gallon

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House- Made Sweetened or Unsweetened Iced Tea | \$88 Per Gallon

Available with Peach or Blueberry Flavor

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STILL WATER & SPARKLING WATER

Still and Sparkling Water | \$9.75 Each

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House Made Infused Water | \$76 Per Gallon

*Select Preferred Flavor*Lime, Watermelon, Mint Orange, ThymeLemon, BasilCucumber, Ginger

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LaCroix Flavored Sparkling Water | \$11 Each

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Coconut Water | \$11 Each

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Vitamin Water | \$12 Each

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SOFT DRINKS

- Coke, Diet Coke, and Sprite | \$9.75 Each
- Dr Pepper Regular and Diet | \$10 Each

SPECIALTY BOTTLED OR CANNED BEVERAGES

- Iced Tea | \$10 Each
- Lemonade | \$9 Each
- Kombucha Soda | \$11 Each
- Assorted Raspberry, Mango, Strawberry Lemonade
- Gatorade | \$10 Each
- Red Bull | \$12 Each
- Reign Storm Clean Energy Drinks - Assorted Flavors | \$12 Each

AND MORE

- Assorted Juices | \$98 Per Gallon
- Orange, Apple, Cranberry, Grapefruit and V8
- Iced Green Tea | \$98 Per Gallon

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Beverage Packages

ALL DAY PACKAGE BREAK

- House Made Unsweetened Iced Tea
- Still and Sparkling Water
- Coke Products Regular and Diet
- Coffee, Decaffeinated Coffee, Metz Teas
- \$64** Per Guest

HALF DAY BEVERAGE BREAK

- House Made Unsweetened Iced Tea
- Still and Sparkling Water
- Coke Products Regular and Diet
- Coffee, Decaffeinated Coffee, Metz Teas
- \$48** Per Guest

Lunch Buffet 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 menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$88 per guest. Minimum Order of 20 guests on all Lunch Buffets, except for Build Your Own Salad Bar. A charge of \$5 per guest will be added for groups less than 20 guests. All lunches include an Assortment of beverages Iced Tea, Coffee & Tea Service

ROOT & RECIPES - MONDAY

An experience inspired by Mediterranean coastal villages, where fresh, high-quality ingredients take center stage in a shared celebration of favor and tradition.

- Mushroom Stifrado, Cremini Mushroom, Heirloom Tomatoes (VGN), Pesto Rustic Croutons (V)
- Fregula Tabouleh Salad, Raisins, Rainbow Cauliflower Crumbles, Mint, Dates, Crushed Almonds, Tahini Dressing **VGN CN**
- Caesar Salad **V**
- Grilled Chicken Picatta, Blistered Tomatoes **GF**
- Baked Swordfish, Seafood Cioppino Stew **DF GF**
- Quattro Formaggi Orecchiette, Charred Broccoli, Sage **V**
- Roasted Carrots, Pomegranate Molasses Glaze, Pomegranate Pearls **VGN GF**
- Fig Amaretto Panna Cotta (Contains Alcohol) **CN**
- Honey Pear Brie Cheesecake

\$80 Per person

OLIVE & THYME - WEDNESDAY

A European-inspired buffet that blends sophistication with comfort, offering a welcoming experience to delight every palate.

- Tuscan Kale and Cannellini Bean Soup (VGN) , Toasted Baguette (V, DF)
- Watercress and Arugula Salad, Pears, Walnuts, Dried Currants, Shaved Fennel, Frisee, Gorgonzola, Fennel Vinaigrette **V GF CN**

TOWN & DISHES - TUESDAY AND SATURDAY

A culinary journey through South and Central America. Fresh produce, bold spices, and time-honored techniques come together to create flavors that inspire fellowship.

- Roasted Pumpkin and Corn Soup, Tortilla Strips **VGN GF**
- Columbian Kale Salad, Persimmons, Shaved Radish, Pumpkin Seeds, Cotija, Fig-Nutmeg Vinaigrette **V GF**
- Ensalada de Chorizo; Black Bean, Spanish Chorizo, Mixed Peppers, Red Onion, Grilled Corn, Cilantro, Lime, Avocado **DF V GF**
- Flautas de Pollo **GF**
- Birria, Salsa Macha **DF GF**
- Accompanied by Flour Tortillas and Corn Tortillas, Shredded Lettuce, Cotija, Salsa, Sour Cream
- Cholula and Valentina Hot Sauces
- Arroz Frijoles Verde, Cilantro **VGN**
- Chayote Squash, Peppers, Onions, Brown Butter, Aleppo **VGN GF**
- Chocolate Cinnamon Alfajores **V**
- Guava Mascarpone Mousse **GF**

\$80 Per person

FORK & FARM - THURSDAY & SUNDAY

A southern lunch gathering that celebrates regional favorites. Each dish feels like a warm farmhouse welcome, from the porches of Tennessee to the low country of South Carolina.

- Fall Spiced Three Bean Chili (VGN, GF), Sour Cream, Green Onion
- Farro and Acorn Squash Salad; House Dried Cranberries, Green Apples, Pecans, Maple Balsamic Vinaigrette **VGN GF CN**

Quinoa Salad – Red Pepper, Cucumber, Tomatoes, Red Onion, Parsley, Lemon, Mint **VGN**

Faroe Island Salmon, Wild Mushrooms, Fried Capers, Parsley **DF GF**

Italian Short Rib, Castelvetro Olives, Chermoula, Melted Tomatoes **DF GF**

Sweet Potato Truffle Au-Gratin **V GF**

Brown Butter and Sage Polenta, Pecorino Romano, Toasted Pine Nuts, Parsley Oil **V GF CN**

Crispy Brussels Sprouts, Sorghum Cider Glaze **VGN GF**

Pistachio Rose Tart **V CN**

Citrus Olive Oil Cake **V GF**

\$80 Per Guest

ZEN & ZEST - FRIDAY

A harmonious fusion of textures and tastes, featuring dishes inspired by Thailand, China, and Korea.

Thai Red Curry Soup (VGN, GF) , Rice Noodles

Bang Bang Chicken Salad; Red Pepper, Bean Sprouts, Shredded Purple Cabbage, Scallions, Cucumber, Sesame Peanut Dressing **GF CN**

Chopped Salad; Hijiki Seaweed, Carrots, Edamame, Savory Cabbage, Miso Lime Vinaigrette **VGN**

Crispy Honey Chili Chicken, Onions and Peppers **DF**

Soy Braised Pork **DF**

Sriracha and Basil Tofu, Onions and Peppers **VGN GF**

Kimchi Lo Mein Noodles; Egg, Scallion, Peas, Carrot **DF V**

Green Vegetable Stir Fry; Broccoli, Green Bean, Snap Peas, Teriyaki-Ginger Glaze, Sesame Seeds **VGN**

Kalamansi Egg Tart **V**

Ube Matcha Mousse Cake **V GF**

Cowboy Caviar Salad; Black Eyed Peas, Andouille Sausage, Sweet Peppers, Radish, Corn, Heirloom Cherry Tomatoes **DF**

Buttermilk Biscuits **V**

BBQ Spiced Shrimp, Pickled Onion **DF GF**

Creole Mustard and Cornmeal Fried Chicken **DF**

Fried Green Tomatoes, Cilantro **V**

Aged Cheddar, Yazoo Beer Macaroni and Cheese **V**

Southern Style Braised Greens, Turnips and Parsnips, Fried Garlic **VGN GF**

Sweet Potato Rum Mini Pie (Contains Alcohol) **V**

Apple Cider Whoopie Pies **V GF**

\$80 Per Guest

GRAIN & GATHER - SERVED EVERY DAY

A celebration of Earth’s bounty...thoughtfully curated to nourish, connect, and leave every guest feeling restored and energized.

Turkey Noodle Soup

GREENS - SELECT TWO
Romaine, Spinach, Arugula, Arcadian Mix, Baby Kale

Dressing (Select Two)

PROTEIN - SELECT THREE
Crispy Falafel, Herb Grilled Chicken, Worcestershire Grilled Flank Steak, Sweet Spicy Tofu, Free-Range Hard-Boiled Eggs

TOPPINGS - SELECT SEVEN
Vegetables: Tomato, Cucumber, Carrot, Edamame, Roasted Beets, Avocado, Watermelon Radish, Garbanzo Bean Fruit: Mixed Berries, Mandarin Oranges Segments, Green Apple Wedges, Dried Cranberries, Raisins Grains and Nuts: Jalapeno Black Beans, Herb Farro, Quinoa, Walnuts, Candied Pecans Crisp: House Croutons, Fried Wonton, Tortilla Strips, Chow Mein Noodle

Served with Grilled Naan

White Chocolate Cherry Orange Biscotti **V CN**

\$80 Per Guest

- Chocolate Hazelnut Cannoli **V**
- Vegan Coconut Chocolate Banana Chip Cookie **VGN CN**

\$80 Per Guest

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Plated Lunch

Create your preferred menu by selecting one from each course and vegetarian entree. All Plated Lunch Menus includes Bread Service, Dessert, Freshly Brewed Royal Cup Coffee, Selection of Metz Teas, and Accoutrements.

SELECTION OF STARTERS

- Soup Du Jour
- Kale, Shaved Brussels, Sweet Potato, Parsnip Chips, Fennel, Cana De Cabra, Maple Dijon **V GF**
- Greens & Radicchio, Shaved Beets, Heirloom Carrot Strings, Asiago, Cracked Pepper Hazelnuts, Ginger Poppy Seed Vinaigrette **V GF CN**
- Caesar Salad; Red Leaf, Shaved Parmesan, Olive Oil Crostini, Olive Tapenade, Lemon Wedge, Black Peppercorn Dressing **V**
- Heirloom Tomato and Ciligine Pearls, Medjool Date, Mint, Cucumber, Marcona, Mache Leaf, Sumac Vinaigrette **V GF CN**
- Romaine, Frisee, Dried Blueberries, Daikon Radish, Shaved Drunken Goat, Pistachio, Quince Vinaigrette **V GF CN**
- Artisan Mix, Rainbow Cauli Crumbles, Quinoa, Pea Shoots, Almond Brittle, White Balsamic Dressing **V CN**

\$11 Per Guest

SELECTION OF ENTREE

- Grilled Bell and Evans Chicken Breast **GF** | \$59 Per Guest
Heirloom Tomato, Zucchini Stew, Parmesan, Pesto
- Grilled USDA Choice Beef Sirloin **DF GF** | \$66 Per Guest
Fingerling Potato Fritters, Mustard Green Salad, Horseradish, Demi

Beeler’s Braised Pork Osso Bucco **GF** | \$59 Per Guest
Potato Risotto, Melted Leek, Bacon, Citrus

Pan Roasted Faroe Island Salmon **DF GF** | \$61 Per Guest
Braised Potato, Carrot, Celery, Chardonnay Jus, Parsley

Forged Organic Mushroom **VGN** | \$59 Per Guest
Cannellini Beans, Cipollini Onion, Pickled Cauliflower

Roasted Bell & Evans Chicken Breast **GF** | \$59 Per Guest
Shallot Whipped Potato, Charred Beans, Bourbon Dijon Butter

Gulf Grouper **GF** | \$67 Per Guest
Sweet Potato Puree, Asparagus, Harissa Beurre Blanc and Toasted Hazelnuts

Tomato Braised Beef Shortrib | \$64 Per Guest
Parmesan Polenta, Grilled Zucchini, Onion Gravy

Cauliflower Steak **VGN** | \$59 Per Guest
Lyonnaise Tomato, Olive Oil Potato, Green Beans, Chimichurri

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Each lunch includes Whole Fruit and Bagged Chips. Lunch can be prepared as Pre-Packaged for an additional \$5.00 per guest

'WHICH WAY

\$67 *Per Guest*

COMPOSED SALADS

Planner to Select Any Two of Pre-Packaged Salads from Below

Antipasto Salad; Salami, Pepperoncini, Artichoke, Tomato, Asiago, Red Wine Vinegar **V GF**

Red Potato and Green Bean Salad, Radish, Dill, Red Onion, Lemon Herb Vinaigrette, Crème Fraiche **V GF**

Asian Chicken Pasta Salad, Ginger-Peanut Vinaigrette, Mint, Bell Pepper, Asparagus, Radicchio, Water Chestnut, Sesame Cashew Crunch **DF CN**

Farro and Lentil Salad, Cucumber, Feta, Sun Dried Tomato, Basil, Yellow Bell Pepper, Olive, White Balsamic Vinaigrette **DF V**

SANDWICHES AND WRAPS

Planner to Select Any Three of Sandwiches from Below:(Sandwiches Can Be Served with Gluten-Free Bread or Lettuce for Wraps Upon Request)

- Cajun Turkey and Bacon Sandwich, Cheddar, Arugula, Shaved Red Onion, Zucchini Pickles, Herbed Mayo, on Multigrain
- Corn Beef Sandwich, Cabbage Slaw, Horseradish, Muenster Cheese, Grain Mustard, Rye
- Tuscan Sandwich, Provolone, Capicola, Pepperoni, Mortadela, Ito Pickle, Dijonaise on Hoagie Roll
- Cobb Salad, Little Gem Lettuce, Egg, Sweet B’s Chicken, Tomato, Snap Pea, Radish, Bacon, Honey Vinaigrette
- Southwestern Salad, Grilled Corn Relish, Queso Fresco, Corn Chips, Black Bean, Mango, Tajin, Buttermilk Ranch
- Hummus, Hass Avocado, Shredded Lettuce, Tomato, Alfalfa Sprouts, Sweet Pepper, Naan

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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 30 pieces per selection.

COLD SELECTIONS

- Shrimp and Avocado, Pico De Gallo, Cucumber
- Savory Wild Mushroom Eclairs
- Tamari Cured Deviled Egg
- Smoked Salmon Tartar Bouché, Dill Crème Fraiche
- Gochujang Vegetables, Puff Pastry
- Fig, Whipped Brie and Balsamic Mascarpone on Sourdough Round

SWEETS

Planner to Select Any Two of Pre-Packaged Desserts from Below:

- Salted Chocolate Chip Cookie
- PB&J Blondie
- Ginger Molasses Cookie
- Gluten Free Brownie
- Gluten Free Chocolate Chip Coconut Banana Cookie

WARM SELECTIONS

- French Onion Tartlette, Gorgonzola, Chive
- Truffle Mac & Cheese Bites
- Spiced Chicken Empanada, Cilantro Yogurt
- Za’atar Beef Tenderloin Satay, Cucumber Dill Yogurt
- Mini Beef Wellingtons, Mushroom Duxelles, Dill Cream Fraiche
- Country Ham Potato Croquettes, Honey Dijon
- Fried Ravioli, Red Pepper Marinara

Smoked Chicken, Brandied Apricot, Cranberry Walnut Crisp

Brie, Blueberry Bacon Jam, Pumpernickel V

Roasted Beets, Hummus, Rice Cracker VGN

\$11 Per Piece

Tempra Sweet Potato, Maple Mustardo VGN

Pork Belly Skewer, Espresso Bean Cocoa Rub, Shagbark Syrup DF GF

Caprese Arancini, Blue Cheese, Tomato Coulis V

Shrimp and Grits, Candied Hot Sauce

Blue Fin Crabcake, Pickled Celery Remoulade

Lamb and Beef Kafta, Pomegranate Glaze, Toasted Almonds DF CN

\$12 Per Piece

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring exceptional cheeses and locally inspired stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your event manager for menu selections.

CHEESE BOARD

A selection of 5, Domestic and Imported Farmstead Cheeses

Crackers and Breads

Assorted Jams, Fruits, and Mustards

\$31 Per Guest

RAW BITES

Baby Sweet Pepper, Carrot, Celery, Cauliflower, Snap Pea, Radish, and Cucumber

Seasonal Hummus, House Ranch, and Pimento Cheese Dip

\$28 Per Guest

CURED AND HOOPED

Serves 25 Guests

Selection of Artisanal Meats Including Locally Sourced Prosciutto, Capicola, and Coppa

Selection of Sequatchie Cove Cheeses, Mustards, Jams, and Honey

Local Artisan Breads

\$850 Per Display

ANTIPASTO

Grilled Vegetables, Marinated Mushroom, and Asparagus

Assorted Olives and Mostarda

Marinated Mozzarella, Feta, and Parmesan Reggiano

Baguette, Lavosh, Focaccia, and Grissini Sticks (Contains Gluten and Eggs)

\$31 Per Guest

SALAD BAR

Individually Pre-Made\$26 Per Guest - Two Selections\$29 Per Guest - Four Selections

Artisan Greens, Carrot, Cucumber, Radish, House Ranch Dressing **V GF**

Heirloom Tomato, Farro, Pine Nuts, Arugula, Basil Vinaigrette **V CN**

Kale Salad, Quinoa, Blackberry, Fennel, Goat Cheese, Shallot Vinaigrette **V GF**

Caesar, Romaine, Parmesan, Crouton, Black Peppercorn Dressing

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Minimum Of (2) stations/carving per event function required, stations cannot be purchased individually. Station Attendant Required - \$175 per attendant for up to two hours.

CEDAR PLANK BERBERHE SALMON

Minimum Order for 30 Guests

Tabbouleh Salad **DF V**

Grilled Flat Bread **V**

Creamy Za’atar Sauce **V GF**

\$38 *Per Guest*

PORCHETTA

Smoked Garlic and Fennel Seed Rolled Pork Belly **DF GF**

Carrot Caponata **VGN**

Salsa Verde **VGN**

\$38 *Per Guest*

ADOBO PORKLOIN

Minimum Order for 30 Guests

Hominy Au Gratin **V GF**

Chile Rojo, Green Tomato Pico **VGN**

\$36 *Per Guest*

SLOW AND LOW TURKEY BREAST

Minimum Order for 30 Guests

Garlic Parsnip Puree **V GF**

Cornbread

Balsamic Cherry Chutney **VGN**

\$36 *Per Guest*

POWER GRAIN BOWL STATION

OVEN ROASTED SIRLOIN

Minimum Order for 30 Guests

Grains; Farro (VGN) , Quinoa (GF, VGN), Bulger Wheat (VGN)

Proteins; Grilled Chicken, Crispy Tofu, Spicy Shrimp

Toppings; Chili Crunch, Assorted Nuts, Granola, Seeds

Veggies; Broccoli, Carrots, Cabbage, Corn, Chickpea, Cucumber, Spinach, Kale, Arugula, Sprouts

Dressings; Mint Tahini, Balsamic Vinaigrette, Yogurt Ranch, Spicy Peanut, Greek Vinaigrette

\$36*Per Guest*

SOUS VIDE BEEF TENDERLOIN

Minimum Order for 30 Guests

Herb Spaetzle **V**

Roasted Mushrooms **VGN**

Bourbon Dijon Sauce **V**

\$48*Per Guest*

GRAND HYATT RAMEN LOUNGE

Base Option: Classic Ramen **DF**

Broths (Choose 1): Chicken Soy Broth (DF), Vegetarian Mushroom Dashi (DF, V)

Toppings: Scallions, Bean Sprouts, Carrots, Edamame, Seaweed, Enoki Mushroom

Crunch: Fried Garlic Chips, Sesame Seeds

Protein (Choose 1): Soy-Ginger Chicken (DF), Crispy Tofu (VGN)

\$30*Per Guest*

COCIO E PEPPE

Minimum Order for 50 Guests

Fresh Pasta Rolled in an Italian Parmesan Wheel, Cracked Black Pepper **V**

Charred Broccolini **VGN**

Potato Croquet **V**

Horseradish Cream **V GF**

\$46*Per Guest*

GRILLED TRI-TIP

Minimum Order for 50 Guests

Grilled Asparagus **VGN**

Herb Fred Crushed Fingerling Potato **VGN**

Roasted Tomato Vinaigrette **VGN**

\$46*Per Guest*

NASHVILLE HOT CHICKEN STATION

Hand Dipped Buttermilk Chicken Breast and Boneless Thighs

House Pickles

Accompanied by Gouda and Caramelized Onion Mac & Cheese **V**

\$36*Per Guest*

\$36 *Per Guest*

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Reception Packages

Build your own themed reception from traditional favorites to locally inspired food stations. Minimum Of (2) stations/carving per event function required, stations cannot be purchased individually.

STREET TACOS

\$34 Per Guest - Two Selections
\$42 Per Guest - Three Selections
\$48 Per Guest - Four Selections

Pork Al Pastor **DF GF**

Beef Barbacoa **DF GF**

Chicken Asada **DF GF**

Grilled Mahi Salsa Verde **DF GF**

Queso Fresco, Sour Cream, Fire Roasted Salsa, Pickled Red Onion, Avocado Crema, Cilantro, Radish

Flour Tortilla and Corn Tortilla

TASTE OF INDIA

Butter Chicken

Chaat Salad with Heirloom Tomato, Spinach, Cucumber, Mint
VGN

Vegetable Biryani **V**

Tikka Paneer Masala Flatbread **V**

\$34 *Per Guest*

DIM SUM

Based on 4 Pieces Per Person

Vegetable Spring Roll **V**

WINGS AND TENDERS

Based on 4 Pieces Per Guest

Bone-in BBQ and Buffalo Wings

House Southern Style Boneless Chicken Tenders

Accompanied by Carrot and Celery Salad House Buttermilk Dressing, Blue Cheese Dressing

Sauces: Buffalo (GF, DF, V), Korean BBQ (DF, V), Parmesan Garlic (GF, V)

\$34 *Per Guest*

FROM THE SEA

Gulf Shrimp, Cocktail Sauce

Crab Claw, Lemon Butter Sauce

Oysters on the Half Shell

Mignonette Crab Legs, Clarified Butter

Market Price Per Guest

BUILD YOUR OWN BBQ BOWL

\$36 Per Guest - Two Selections
\$46 Per Guest - Three Selections

Base; Classic Mac and Cheese, White Cheddar Grits

Chicken and Lemongrass Pot Sticker
.....
Barbeque Pork Bun
.....
Crab Rangoon, Sweet Chili Sauce
.....
Steamed Rice **VGN**
.....
Soy Sauce, Sweet and Sour Sauce, and Teriyaki Sauce on The Side
.....

\$46 *Per Guest*

POKE BAR

Base: Brown Rice **VGN**
.....
Protein (Choice of 2): Salmon, Tuna, Tempeh
.....
Toppings: Edamame, Cucumber, Radish, Carrots, Green Onion, Cilantro, Pineapple, Sesame Seeds, Wontons Crisp
.....
Sauce (Choice of 2): Soy Sauce, Spicy Mayo, Garlic Chili
.....

\$36 *Per Guest*

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Sweet Stations

Minimum 30 guests on Each Menu

SOUTHERN SMORES
Chef Required at \$175 for up to 2 hours 1 Chef Attendant per 175 Guests

Homemade Seasonal Marshmallows (Vanilla Bean) & (Toffee).
Milk Chocolate Squares, Graham Crackers
Torchd to order
.....

\$26 *Per Guest*

Protein (Choice of Two)
BBQ Beef BBQ Pulled Chicken Blackened Shrimp BBQ Spice Grilled Tofu
.....
Toppings; Charred Corn, Pinto Beans, Okra, Tomatoes, Pickles, Coleslaw, Braised Greens, Chow Chow
.....
Sauces; Ranch, White BBQ, Classic BBQ
.....

MINI PIES
\$26 Per Guest - Two Selections\$30 Per Guest - Three Selections

Apple Crumble with Caramel **V**
.....
Blood Orange Curd with Whipped Cream
.....
Banana Cream
.....
Lemon with Toasted Meringue **V**
.....
Rum Pecan with Chantilly Cream (Contains Alcohol) **V CN**
.....

DELECTABLE SWEETS

- Macarons – Pistachio Rosemary, Eggnog, and Chocolate Praline
CN | \$58 Per Dozen
- Assorted Truffles | \$48 Per Dozen
- Assorted Mini Profiteroles | \$44 Per Dozen
- Assorted Mini Eclairs | \$44 Per Dozen
- Mini Assorted Cookies - Chocolate Chip, Oatmeal, Ginger
Molasses | \$44 Per Dozen

HOUSE-MADE SEASONAL MOUSSE POPSICLES

Based on 2 Per Guest

- Pumpkin Spice Latte Pop (GF), Cocoa Crumble Pop (GF), and
Smoked Vanilla-Bean Pop (GF)
- \$26 Per Guest

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Plated Dinner

Create your preferred menu by selecting one from each course and a vegetarian entree. All Plated Dinner Menus includes Artisan Bread Service, Dessert, Freshly Brewed Royal Cup Coffee, Selection of Metz Teas, and Accoutrements.

STARTERS

- Chop Salad GF CN
Baby Kale, Escarole, Parsnip, Snap Pea, Cucumber, Feta, Bacon,
Candied Pecans, Maple Balsamic Dressing
- Heirloom Greens V GF
Baby Romaine, Lola Rossa, Blonde Frisee, Kohlrabi, Asiago, Dried
Corn, Green Goddess
- Squash Salad V GF
Acorn Squash, Radicchio, Yellow Endive, Pepita Seed, Savory
Cabbage, Watermelon Radish, Goat Cheese, White Balsamic
Vinaigrette
- Fennel Salad
Fennel, Whipped Brie, Baby Kale, Spinach, Spiced Walnuts, Dried
Cherries, Green Apple, Champagne Vinaigrette
- Brussel Salad V GF
Arcadian Greens, Brussel Pedals, Pomegranate Seed, Almonds,
Parmesan Cheese, Lemon Vinaigrette
- Pear Salad V GF
Chardonnay Poached Pear, Frisee, Red Cress, Romaine, Spiced

DUO ENTREES

- Barrel Cut Beef Tenderloin, Chicken Breast, Fondant Potato,
Asparagus, Cherry Tomato, Sauce Bearnaise GF | \$130 Per Guest
- Short Rib, Miso Crab Cake, Wasabi Mash, Snap Peas, Jingle Bell
Pepper, Shio Soy Bordelaise | \$130 Per Guest
- Pork Loin, Smoked Chicken Croquette, Green Bean, Honey
Glazed Carrots, Potato Pave, Mustard Jus | \$105 Per Guest
- Barrel Cut Beef Tenderloin, Shrimp, Polenta, Broccolini, Butternut
Squash Hash, Beef Jus GF CN | \$133 Per Guest
- Chicken Florentine, Seabass, Sweet Potato Mash, Green Bean,
Burnt Cherry Tomato, Lemon Verbena Beurre Blanc GF | \$125 Per
Guest

Pumpkin Seeds, Blue Cheese, Honey Sherry Vinaigrette
.....
Charred Caesar
Romaine Spears, Brussel Sprouts, Kale, Croutons, Parmesan
Cheese, Black Peppercorn Dressing
.....
\$12 *Per Guest*

ENTREES

Hokaido Scallops, Mole Pipian, Yellow Carrots, Tomato, Pernod
Beurre Blanc **GF CN** | \$96 Per Guest
.....
Chilean Seabass, Cannellini Bean Puree, Swiss Chard, Baby
Leeks, Chard Stems, Beurre Blanc **GF** | \$88 Per Guest
.....
Faroe Island Salmon, Fava Bean Risotto, Parsnips, Meyer Lemon
Beurre Blanc **GF** | \$99 Per Guest
.....
Barrel Cut Filet, Pomme Puree, Asparagus, Baby Carrot, Port
Bordelaise **GF** | \$113 Per Guest
.....
Sherry Short Rib, Saffron Risotto, Cherry Tomato, Celery Baton,
Sherry Reduction **GF** | \$106 Per Guest
.....
Sake Short Rib, Maitake Mushroom, Potato Pave, Chili Crisp,
Green Beans, Miso Jus **GF** | \$106 Per Guest
.....
Bell and Evans Airline Chicken Breast, Polenta, Broccoli Rabe,
Forged Mushroom Cream **GF** | \$86 Per Guest
.....
Chicken Roulade, Grits, Butternut Squash, Tarragon Chicken
Velouté **GF** | \$86 Per Guest
.....
Sous Vide Pork Tenderloin, Sweet Potato Perdeu, Broccolini,
Celery-Apple Slaw, Honey Mustard Jus **GF** | \$86 Per Guest
.....
Cauliflower Steak, Lyonnaise Tomato, Olive Oil Potato, Green
Beans, Chimichurri **VGN** | \$80 Per Guest
.....
Artichoke Escalope, White Bean Puree, Watercress Salad, Lemon
Vinaigrette, Fennel, Chervil Oil **VGN** | \$80 Per Guest
.....

DESSERTS

Spiced Pineapple Yuzu Mousse Cake **GF**
.....
Lemon Rosemary Panna Cotta **GF**
.....
Chocolate Cherry Kirsh Tart (Contains Alcohol)
.....
Sorghum Bourbon Cremeux **GF**
.....
Dark Chocolate Stout Bar
.....

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Personal Preference

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

TO CREATE YOUR PERSONAL PREFERENCE MENU

- 1. The planner chooses the appetizer, salad, and dessert in advance.
- 2. A custom printed menu featuring up to four entree selections is provided for your guest
- 3. Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE SALAD

- Charred Caesar
Romaine Spears, Brussel Sprouts, Kale, Croutons, Parmesan Cheese, Black Peppercorn Dressing
- Fennel Salad **V GF**
Fennel, Whipped Brie, Baby Kale, Spinach, Spiced Walnuts, Dried Cherries, Green Apple, Champagne Vinaigrette
- Beet Salad **V GF**
Truffle Beet Puree, Noble Goat, Citrus, Pistachio
- Gem Lettuce, Cherry Tomato, Cured Yolk, Feta, Garlic Bread Crumble, Champagne Vinaigrette **V**

PLANNER'S CHOICE APPETIZER

- Lobster Bisque en Croute
- Bucatini, Creamy Bolognese, Parmesan, Basil
- Whipped Feta, Green Tahine, Micro Crudit , Sourdough **V**
- Pork Belly, Cipollini Onion Puree, Scallion, Hoisin Sauce
- Shrimp Cocktail, Harissa Cocktail Sauce **DF GF**

INDIVIDUAL GUESTS' CHOICE ENTREE

- LOBSTER GF**
Lobster Tail, English Pea Risotto, Fava Bean, Meyer Lemon Beurre Blanc
- FISH GF**
Chilean Seabass, Corn Pudding, Swiss Chard, Baby Leeks, Chard Stems, Beurre Rouge
- LAMB GF CN**
Lamb Shank, Mint Pistachio Crumble, Red Endive, Eggplant Puree, Pee-wee Potato, Lamb Demi
- CHICKEN GF**
Bell and Evans Airline Breast, Polenta, Broccoli Rabe, Porcini Mushroom, Morel Cream Sauce
- BEEF GF**
Domestic Wagyu Striploin, Pomme Pave, Asparagus, Parsnip, Sauce Au Poivre
- PORK**
Sous Vide Pork Tenderloin, Sweet Potato Ravioli, Broccolini, Celery-Apple Slaw, Celery Root Veloute
- VEGAN VGN**
Artichoke Escalope, White Bean Puree, Haricot Vert, Watercress Salad, Lemon Vinaigrette, Fennel, Chervil Oil

PLANNER'S CHOICE DESSERT

Passionfruit Lime & Tequila Petit Gateau (Contains Alcohol)

Chocolate Cognac Caramel Tart (Contains Alcohol)

Grapefruit Paloma Panna Cotta (Contains Alcohol) **GF**

\$165 *Per Guest*

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Buffet Dinner

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

PARALLEL 33 DINNER BUFFET

Harira Lentil Soup **VGN**

Fattoush Salad; Romaine, Cucumber, Cherry Tomato, Radish, Balsamic, Sumac, Lemon Vinaigrette, Fried Pita **VGN**

Hearts of Palm; Arcadian Mix, Arugula, Egg, Roasted Beets, Goat Cheese Crumble, Pomegranate Molasses Vinaigrette **V GF**

Harissa Roasted Chicken, Freekeh, Arugula, Balsamic **DF GF**

Beef Short Rib Tagine; Potatoes, Carrots, Orange Segments **DF GF**

Butter Paneer Masala; Creamy Tomato Sauce **V GF**

Vegetable Pulav; Green Peas, Carrots, Basmati Rice **VGN GF**

Moroccan Almond Cookies **VCN**

Citron Tart

Seasonal Assorted Pate de Fruit **VGN**

\$120 *Per Guest*

BACKYARD BBQ DINNER BUFFET

Sirloin Chili (GF, DF) with Sour Cream, Cheddar Cheese (GF, V)

Mixed Greens, Cucumbers, Sweet Onion, Bacon, Croutons, Molasses Vinaigrette **DF**

Loaded Potato Salad **GF**

Jalapeno Cornbread with Whipped Honey Butter

Smoked Brisket, Grand Hyatt Sweet Hot BBQ Sauce **DF GF**

BBQ Chicken, Purple Cabbage Slaw **DF GF**

NOLA BBQ Shrimp (GF, DF), Celery Root Remoulade (GF, V)

Anson Mills Carolina Gold Grits, Herbs **V**

Country Style Green Beans **GF**

Whiskey Pecan Tart (Contains Alcohol) **CN**

Apple Pie Profiteroles **V**

Peach Cobbler Macarons **V CN**

\$128 *Per Guest*

STEAK HOUSE DINNER BUFFET

Loaded Baked Potato Soup, Green Onion, Bacon on Side	GF
Chopped Wedge Salad; Tomato, Bacon, Blue Cheese, Scallions, Buttermilk Dressing	V GF
Gem Lettuce, Charred Corn, Sweet Peppers, Cucumber, Shaved Radish, Balsamic Vinaigrette	DF V GF
Dinner Rolls and Butter	
Chicken Roulade with Spinach and Feta, Caper Butter	GF
Petite Filet Au Poivre	GF
Roasted Seabass Citrus Pineapple Chutney	DF GF
Horseradish Whipped Potatoes	V GF
Creamed Spinach	V GF
Asparagus with Walnut, Chive Hollandaise	DF V GF
Southern Mac and Cheese	V
Peanut Butter Whiskey Cheesecake (Contains Alcohol)	CN
Black Forest Mousse Cake (Contains Alcohol)	GF
Salted Caramel Macaron	CN
\$134 <i>Per Guest</i>	

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Signature Wine Series

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

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Canvas Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

Canvas Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Canvas Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

\$52 *Per Bottle*

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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.

SPARKLING

Canvas Brut, Blanc Da Blancs, Italy | \$52 Per Bottle

Zardetto Prosecco Brut, Vento Italy | \$60 Per Bottle

Moët & Chandon, Champagne Brut Reserve Imperial | \$120 Per Bottle

Mionetto Advantgarde Presecco, Italy | \$53 Per Bottle

ROSE & BLENDS

La Vielle Ferme Sparkling Rose, France | \$66 Per Bottle

H3 Red Blend, 2019, Washington | \$62 Bottle

2020 McBride Sisters Collection Red Blend, California | \$60 Bottle

Joel Gott Palisades, Red Blend Trinchero Family, California | \$62 Bottle

Giesen ZERO Red Blend, New Zealand | \$54 Bottle

WHITES - CHARDONNAY

Kendal Jackson Chardonnay, California | \$69 Per Bottle

Mer Soleil Reserve Chardonnay, California | \$75 Per Bottle

2021 McBride Sisters Collection, Chardonnay, California | \$60 Per Bottle

Post & Beam Chardonnay, by Far Niente, California | \$120 Per

WHITES - RIESLING

Chateau Ste. Michelle Columbia Valley, Washington St | \$64 Per Bottle

Bottle

.....

WHITES - PINOT GRIGIO

2019 Terlato Pinot Grigio, Veneto, Italy | \$72 Per Bottle

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Santa Margherita, Trentino-Alto-Adige, Italy | \$94 Per Bottle

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REDS - CABERNET SAUVIGNON

Rodney Strong Sonoma, Cabernet Sauvignon, California | \$60 Per Bottle

.....

2020 Daou Pasto Robles, Cabernet Sauvignon, California | \$75 Per Bottle

.....

2017 Ferrari-Carano, Cabernet Sauvignon Alexander Valley, California | \$95 Per Bottle

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Chateau St Michelle Cabernet Sauvignon, Washington | \$64 Per Bottle

.....

REDS - MERLOT

2017 Donati Merlot, Pacines, California | \$68 Per Bottle

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2018 Chateau St Michelle, Indian Wells, Merlot Columbia Valley, Washington St | \$78 Per Bottle

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WHITES - SAUVIGNON BLANC

Whitehaven, Sauvignon Blanc Gallo | \$57 Per Bottle

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Matanzas Sauvignon Blanc 2023, California | \$88 Per Bottle

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Giesen ZERO Sauvignon Blanc, New Zealand | \$54 Per Bottle

.....

REDS - PINOT NOIR

2017 Metz Road Single Vineyard Pinot Noir, Monterey, California | \$125 Per Bottle

.....

Elouan Pinot Noir, Oregon | \$62 Per Bottle

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2019 The Four Graces, Pinot Noir Willamette Valley, Oregon | \$99 Per Bottle

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Bella Glos, Balade, California | \$95 Per Bottle

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MALBEC

Catena Vista Flores Malbec, Argentina | \$65 Per Bottle

.....

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we’ve combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

BARCARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

TITO'S HANDMADE VODKA

Tito’s Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is micro distilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

Daiquiri

Bacardi Superior Rum, Lime Juice, Simple Syrup, Lime Twist

Mojito (Batch not recommended)

Bacardi Superior Rum, Club Soda, Simple Syrup, Lime Juice, Mint

Cuatro Highball

Bacardi Superior Rum, Ginger Ale, Angostura Bitters, Lime

Each can be presented in display of 3 Gallons @ \$600 serves approximately (39) 10 oz Rocks

\$17*Per Drink*

TN BOURBON /WHISKEY TASTING

Tennessee is home to high-quality, smooth tasting whiskey and iconic distilleries. There are over 30 distilleries across the state of Tennessee. Enhance the experience with a Whiskey Expert who will interact with guests to share unique tasting notes.

Additional Charges Applicable Bourbon/Whiskey Tasting - Select up to four for .5 oz. pour of each.

Jack Daniel's

• Jack Daniel’s No. 7 - \$8• Gentleman Jack - \$9• Jack Daniel’s Rye - \$8

George Dickel

• George Dickel No. 12 - \$7• George Dickel Rye - \$7• George Dickel Bottled in Bond - \$8

Uncle Nearest

• Uncle Nearest 1856 - \$9• Uncle Nearest 1884 - \$8

Additional TN Whiskey

• Chattanooga 91 - \$8• Greenbrier TN Whiskey - \$8• Nelson’s Green Brier Sour Mash - \$7

ALCOHOL FREE BEVERAGES

Mocktails are non-alcoholic mixed drinks meant to replicate the presentation and complexity of craft cocktails, just without the alcohol. Bartenders mix a combinations of sodas, juices, herbs, and syrups to create unique flavors.

Blueberry Virgin Mojito

Club Soda, Simple Syrup, Fresh Blueberries, Lime Juice, Mint

Strawberry-Ginger Lemonade

Moscow Mule

Tito’s Handmade Vodka, Ginger Beer, Lime Juice

Sea Breeze

Tito’s Handmade Vodka, Cranberry Juice, Grapefruit Juice, Lime

Lemon Drop

Tito’s Handmade Vodka, Triple Sec, Lemon Juice, Simple Syrup

Each can be presented in display of 3 Gallons @ \$600 serves approximately (39) 10 oz Rocks

\$17*Per Drink*

TENNESSEE COCKTAILS

Featuring TN Whiskey

Ward 8

Rye Whiskey, Lemon Juice, Orange Juice, Grenadeine, Orange Wedge, Cocktail Cherry

Nashville Side Car

Bourbon Whiskey, Cointreau, Lemon Juice, Simple Syrup, Lemon Peel

Each can be presented in display of 3 Gallons @ \$660 serves approximately (39) 10 oz Rocks

\$18*Per Drink*

Strawberries, Lemon-Ginger Brew, Lemon Slice
.....
Cucumber Gimlet
Club Soda, Cucumber, White Sugar, Lime Juice, Simple Syrup
.....
Each Display Batch of 3 Gallons @ \$450 Serves approximately (39) 10 oz Rocks
.....
\$11 *Per Drink*

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

SUPER PREMIUM BAR

Cocktails | \$19 Per Drink
Vodka: Ketel One Gin: William Hendrick’s Rum: Diplomatico
ReservaTequila: Don Julio SilverBourbon: Makers Mark, George
Dickel TN Bottled-in-BondWhiskey: Crown Royal, Jameson, Jack
Daniels Mezcal: Del Maguey Vida,
.....
Wine By The Bottle
La Vielle Ferme Sparkling Rose, France- \$662019 Terlato Pinot
Grigio, Veneto, Italy - \$722018 Chateau St Michelle, Indian Wells,
Merlot Columbia Valley, Washington St - \$782020 Daou Pasto
Robles, Cabernet Sauvignon, California - \$75Bella Glos Balade,
Pinot Noir, California - \$95
.....
Beer Per Drink
Bud Light, Coors Light - \$11Athletic Brewing Co - Alcohol Free -
\$11Stella Artois, Corona Extra, Blue Moon, Yazoo IPA, Honky Tonk
Sour - \$12Soda, Water and Juices, Coca Cola Products - \$9
.....
Hard Seltzer
White Claw - Assorted Flavors - \$12
.....
Packaged Price Per Person
First Hour - \$44Second Hour - \$26Additional Hour - \$18
.....

PREMIUM BAR

SIGNATURE BAR

Cocktails | \$14 Per Drink
Signature Conciere Vodka, Gin, Rum -Silver, Tequila - Gold,
Bourbon, Whiskey, Scotch, Cordials
.....
Hyatt Signature Wine by bottle - Canvas by Robert Mondavi | \$52
Per Bottle
Blanc de Blanc Brut, Sparkling WinePinot Grigio, Veneto,
ItalyChardonnay, CaliforniaPinot Noir, CaliforniaCabernet
Sauvignon, California
.....
Beer Per Drink
Bud Light, Coors Light - \$11Athletic Brewing Co - Alcohol Free -
\$11Stella Artois, Corona Extra, Blue Moon, Yazoo IPA, Honky Tonk
Sour - \$12Soda, Water and Juices, Coca Cola Products - \$9
.....
Hard Seltzer
White Claw - Assorted Flavors - \$12
.....
Packaged Price Per Person
First Hour - \$34Second Hour - \$18Additional Hour - \$11
.....
Guest Pay Per Per Drink
Available on request with a minimum of \$850 per bar.Events with
multiple bars the minimum is \$600 per bar.Drink prices provided
on request
.....

LABOR CHARGES

Cocktails | \$17 Per Drink
Tito’s VodkaBeefeater GinBacardi Superior RumPatron Silver
TequilaJim Beam White Label BourbonUncle Nearest 1884
WhiskeyTeeling Small Batch Irish WhiskeyJack Daniel’s Old No.
7Chivas Regal Scotch

Wine By The Bottle
La Vielle Ferme Sparkling Rose, France - \$66Elouan, Oregon Pinot
Noir - \$62Chateau St Michelle Cabernet Sauvignon - \$642021
Mcbride Sisters Collection Chardonnay - \$60

Beer Per Drink
Bud Light, Coors Light - \$11Athletic Brewing Co - Alcohol Free -
\$11Stella Artois, Corona Extra, Blue Moon, Yazoo IPA, Honky Tonk
Sour - \$12Soda, Water and Juices, Coca Cola Products - \$9

Hard Seltzer
White Claw - Assorted Flavors - \$12

Packaged Price Per Person
First Hour - \$38Second Hour - \$24Additional Hour - \$15

Guest Pay Per Drink
Available on request with a minimum of \$1,000 per bar.Events
with multiple bars the minimum is \$700 per bar.Drink prices
provided on request

Bartender | \$200
Bar sets are based on 1 per 75 Guests

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian