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 an additional \$8 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	GRAND CENTRAL - TUESDAY & SATURDAY
Orange, Cranberry and Grapefruit Juices	Orange, Cranberry and Tomato Juices
Whole Bananas and Fresh Cut Seasonal Fruits & Berries DF VGN	Whole Bananas and Fresh Cut Seasonal Fruits and Berries DF VGN
Apple Cinnamon Crumble Loaves (V), Gluten Free Blueberry Muffin (GF, V), Butter Croissants (V) Butter and Seasonal Fruit Preserves	Gluten Free Banana Nut Muffin (GF, V, CN), Chocolate Croissants (V), Butter Croissants (V) Butter and Seasonal Fruit Preserves
Blood Orange Parfait, Granola, Blackberry, Pistachio, Chocolate Orange V CN	Pomegranate Parfait, Quinoa, Pomegranate Seeds, Granola,
Steel Cut Oats, Brown Sugar, Dried Cranberries, Toasted Sliced	Candied Walnuts, Mandarin Orange V CN
Almonds DF VGN	Steel Cut Oats, Brown Sugar, Dried Cranberries, Toasted Sliced Almonds DF VGN
Breakfast Selections: Cage Free Scrambled Eggs (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, DF)	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	Coffee, Decaffeinated Coffee & Metz Tea
Cucumber, Mint Infused Water VGN	Lemon, Thyme Infused Water VGN
\$65 Per Guest	\$65 Per Guest
CHATTANOOGA CHOO-CHOO - WEDNESDAY & SUNDAY	THE RAIL CAR - THURSDAY Orange, Cranberry, Pineapple Juices
Orange, Carrot-Orange and Cranberry Juices	Whole Bananas and Fresh Cut Seasonal Fruits and Berries DF
Whole Bananas, Fresh Cut Seasonal Fruits and Berries VGN	VGN
Gluten Free Mocha Chip Loaves (GF, V), Maple Molasses Cinnamon Buns (V), Butter Croissants (V) Butter and Seasonal Fruit Preserves	Gluten Free Citrus Blueberry Loaves (GF, V), Autumn Spice Sugar Donut Holes (V), Butter Croissants (V) Butter and Seasonal Fruit Preserves
Pear Chia Seed Pudding, Toasted Coconut, Crystalized Ginger, Ginger Snap V CN	Black Forest Yogurt Parfait, Luxardo Cherries, Cookie Crumble, Granola, Whipped Vanilla Cream V
Steel Cut Oats, Brown Sugar, Dried Cranberries, Toasted Sliced	Steel Cut Oats, Brown Sugar, Dried Cranberries, Toasted Sliced

Almonds DF VGN	Almonds DF 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)	Breakfast Selection: Chicken Chilaquiles (GF), Black Bean, Pico de Gallo Cage Free Scrambled Egg (V) House Crafted Chicken Apple Sausage Patty (DF, GF)Pecanwood Smoked Bacon (DF, GF)Breakfast Marble Potatoes, Pepper, Onion, Herb Medley (GF, DF, VGN)
Coffee, Decaffeinated Coffee & Metz Tea	Coffee, Decaffeinated Coffee & Metz Tea
Blackberry, Basil Infused Water VGN	Rosemary and Orange Infused Water VGN
\$65 Per Guest	\$65 Per Guest
WELL-BEING - FRIDAY Orange, Cranberry and V-8 Blend Juices	CONTINENTAL - ALL DAYS Selection of Daily Chilled Juices of the Day
Whole Bananas and Fresh Cut Seasonal Fruits and Berries DF VGN	Whole Bananas, Fresh Cut Seasonal Fruits and Berries DF 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	Daily Selection of Croissant, Muffin or Breakfast Loaves and Gluten Free Bread Butter and Seasonal Fruit Preserves
Ambrosia Yogurt Parfait, Dried Fruit, Granola V	Apple Cinnamon Overnight Oats, Dried Apples, Candied Pecan, Maple Cream V CN
Steel-Cut Oats, Brown Sugar, Dried Cranberries, Toasted Sliced Almonds DF VGN Breakfast Selections: Egg White Wraps with Tomatoes, Spinach and Goat Cheese (GF,	Blueberry Yogurt Parfait, House Oat Granola, Mixed Berries V
	Coffee, Decaffeinated Coffee & Metz Tea
	Daily Selection of Infused Water
V) House Crafted Turkey Sausage Patty (DF, GF)Ancient Grain Savory Vegetable Bake (VGN, DF) Herb Roasted Sweet Potato (VGN, GF, DF)	\$48 Per Guest
Coffee, Decaffeinated Coffee & Metz Tea	
Sage and Lemon Infused Water VGN	
\$65 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 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

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

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, CN)Sweet - Nutella, Mixed Berry & Apple Compote (V, CN)

BUILD YOUR OWN BOWL

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

Chilaquiles Bowl V GF | \$16 Per Guest

Chips, Salsa, Fried Eggs, Cheddar Cheese, Black Beans, Pico De Gallo, Pickled Jalapeno, Cotija, Cilantro Crema

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

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 ${\bf DF\ 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 **V GF** | \$13 Per Guest

Fresh Baked Biscuit and Gravy Station | \$18 Per Guest
Buttermilk Biscuit, Everything Seasoning Biscuits (V)House Pork
Sausage GravyWild Mushroom Gravy (V)Creole Shrimp Gravy
(Contains Shellfish)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 \$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 CN \$14 Per Guest
Cinnamon Roll Casserole with Maple Syrup, Candied Pecans, Powdered Sugar V CN \$18 Per Guest

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 ${\bf V}$

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 ${\sf DFV}$

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

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,

PASTRY SELECTIONS

Autumn Spice Sugar Donut Holes V

Butter Croissants V

Chocolate Croissants V

Maple Molasses Cinnamon Buns V

Pico de Gallo, Guajillo Chile Gravy, White Cheddar	Raspberry Lemon Sugar Donut Holes V
Lean V GF Egg White Frittata, Asparagus, Heirloom Tomato, Tennessee Feta, Beet Frisee Salad	Gluten Free Banana Nut Muffin GF CN
	Apple Cinnamon Crumble Loaves V
Caramelized Persimmon French Toast V CN Praline Pecan, Whipped Pumpkin Spiced Mascarpone, Maple Syrup	Gluten Free Blueberry Muffin V GF
	Gluten Free Citrus Blueberry Loaves V GF
Smoked Salmon Benedict Poached Eggs, English Muffin, Asparagus, Herb Bavarois, Smashed Fingerling Potatoes	Gluten Free Chocolate Chip Banana Nut Loaf GF CN
	Gluten Free Mocha Chip Loaves V GF
Grain Power Bowl DF	
Farro, House Chicken Sausage, Peppers, Scrambled Egg, Tomato- Onion Jam, Everything Bagel Spice, Chipotle Aioli	

Morning Break

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

BRAIN POWER	FRUIT STAND
Root Power – Carrot, Orange, Turmeric, Ginger, Lemon DF VGN GF	Kiwi, Strawberry Parfait V
Refresh – Pear, Apple, Spinach, Gooseberry, Cinnamon, Beet DF	Seasonal Fruit Kababs DF VGN GF
VGN GF	Seasonal Whole Fruits DF VGN GF
Espresso Madeleines V	Iced Fruit Tea and Strawberry Lemonade
Superfood Dark Chocolate Bark V GF CN Iced Green Tea	\$30 Per Guest
DELECTABLE DONUTS	WELLNESS
Chocolate Toffee, Pumpkin "Pie", Apple Cider V	House-made Trail Mix V CN
Selection of Whole Seasonal Fruits	Hummus and Crudité VGN

\$30	Per Guest
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Protein Skewers - Aged Meat, Cheese, Basil, Olive, Tomato **GF**Matcha Pistachio Protein Bites **V CN**

\$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

Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid from October 1st, 2025, to March 31st, 2026. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, W- Vegan, GF- Gluten Free, DF- Dairy Free, CN- Contains Nuts, CS- Contains Shellfish

Afternoon Break

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

T()A	Sī	Γ-	IT

Brie Toast, Roasted Mushrooms, Crispy Prosciutto, Quinoa, Cress, Chive ${f V}$

Hummus Toast, Heirloom Tomatoes, Cucumber, Torn Basil, Balsamic Reduction, Olive Oil, Everything Bagel Seasoning **DF 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, DF), Salsa (VGN, GF, DF), Guacamole (VGN, GF, DF), Pico(VGN, GF, DF), Oregano Verde (VGN, GF, DF), Queso

POWER JARS

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

(V, GF)	Spiced Chicken, Hummus, Kale, Quinoa, Crispy Chickpeas,	
Vegetable Empanada (V) , Habanero Cremosa (GF, V)	Chipotle Aioli DF GF	
Cinnamon-Sugar Churros with Spiced Chocolate Sauce and Caramel Sauce V	Farro with Kale Pesto, Eggplant Caponata, Whipped Ricotta, Pine Nuts V CN	
\$30 Per Guest	Roasted Mushrooms, Quinoa, Black Beans, Spiced Carrot Pico, Avocado Pepitas VGN	
	\$34 Per Guest	
NASHVILLE FRENCH CAFE	TREAT YA' SELF	
Vanilla Brown Butter Madeleines V	Banana Rum Caneles (Contains Alcohol) V	
Spiced Pear Profiteroles V	Earl Grey Orange Cookies V	
Assorted Macarons V CN	Fluer De Sel Brownies V GF	
Boars Head Tavern Ham, Brie Cheese with Dijonnaise on Baguette	\$28 Per Guest	
\$30 Per Guest		

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

SNACKS

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

Individual Seasonal Cut Fruits and Berries $\operatorname{DFVGN}\operatorname{GF}|$ \$9 Per Guest

Includes Seasonal Cut Fruits and Berries Based on Availability

Wellness Shots | \$15 Per Guest

Based on 1.5 drink per personFlavors 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

Includes Chocolate Chip, Oatmeal, and Ginger Molasses (V) Bars \$78 Per Dozen Includes Gluten Free Chocolate Brownies (GF, V), PB&J Blondies (CN, V) and White Chocolate Cranberry Almond Bars (CN, V) 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	Individual Flavored Greek Yogurt \$8 Each
	House Made Yogurt Parfait V GF \$9 Each Layered Yogurt, Seasonal Berries Compote, and Homemade Granola
	Energy Bars \$9 Each Includes Assorted Selections of Bobo and Awake Bites
	Protein Bars \$10 Each
	Individual Bags of Beef Jerky \$10 Each
	Granola and Nutbars \$9 Each Assorted Selection of Nature Valley and Kind Bars
	Individual Bag Snacks \$9 Each Assorted Bagged Chips, Nuts, Trail Mix, and Pretzels
	Kernels Popcorn \$9.5 Each
	Candy Bars \$7 Each Assorted Selections of Mars and Hershey Candy, Haribo Gummy Bears
	House Made Seasonal Mousse Popsicles \$78 Per Dozen Pumpkin Spice Latte Pop (GF), Cocoa Crumble Pop (GF), Smoked Vanilla Bean Pop (GF)
	Tomato Salsa and Tortilla Chips DF VGN GF \$16 Per Guest
	Roasted Red Pepper Hummus and Toasted Pita Bread DF VGN \$11 Each

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

House-Made Cold Brew with Assorted Milks and Flavor

STILL WATER & SPARKLING WATER

Still and Sparkling Water | \$9.75 Each

House Made Infused Water | \$76 Per Gallon Select Preferred FlavorLime, Watermelon, Mint Orange,

Enhancements \$140 Per Gallon	ThymeLemon, BasilCucumber, Ginger
House- Made Sweetened or Unsweetened Iced Tea \$88 Per	LaCroix Flavored Sparkling Water \$11 Each
Gallon Available with Peach or Blueberry Flavor	Coconut Water \$11 Each
	Vitamin Water \$12 Each
SOFT DRINKS	SPECIALTY BOTTLED OR CANNED BEVERAGES
Coke, Diet Coke, and Sprite \$9.75 Each	Iced Tea \$10 Each
Dr Pepper Regular and Diet \$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	
	6.Menu Prices are Valid from October 1st, 2025, to March 31st, 2026. Pricing may change /egan, GF- Gluten Free, DF- Dairy Free, CN- Contains Nuts, CS- Contains Shellfish
Beverage Packages	
ALL DAY PACKAGE BREAK	HALF DAY BEVERAGE BREAK

House Made Unsweetened Iced Tea

Coke Products Regular and Diet

Coffee, Decaffeinated Coffee, Metz Teas

Still and Sparkling Water

House Made Unsweetened Iced Tea

Coke Products Regular and Diet

Coffee, Decaffeinated Coffee, Metz Teas

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Still and Sparkling Water

\$48 Per Guest

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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, DF, GF), Pesto Rustic Croutons (V)

Fregula Tabouleh Salad, Raisins, Rainbow Cauliflower Crumbles, Mint, Dates, Crushed Almonds, Tahini Dressing **DF VGN CN**

Caesar Salad, Romaine, Lemon Wedges, Parmesan. Croutons V

Grilled Chicken Picatta, Blistered Tomatoes GF

Baked Swordfish, Seafood Cioppino Stew DF GF SF

Quattro Formaggi Orecchiette, Charred Broccoli, Sage V

Roasted Carrots, Pomegranate Molasses Glaze, Pomegranate Pearls **DF VGN GF**

Fig Amaretto Panna Cotta (Contains Alcohol) CN

Honey Pear Brie Cheesecake

\$80 Per person

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 DF 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 **DFV GF**

Flautas de Pollo **GF**

Birria, Onions and Cilantro DF GF

Accompanied by Flour Tortillas and Corn Tortillas, Shredded Lettuce, Cotija, Salsa, Sour Cream

Cholula and Valentina Hot Sauces

Arroz Frijoles Verde, Cilantro DF VGN GF

Chayote Squash, Peppers, Onions, Brown Butter, Aleppo VGN GF

Chocolate Cinnamon Alfajores V

Guava Mascarpone Mousse GF

\$80 Per person

OLIVE & THYME - WEDNESDAY A European-inspired buffet that blends sophistication with comfort, offering a welcoming experience to delight every palate.	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.
Tuscan Kale and Cannellini Bean Soup (VGN, GF, DF) , Toasted Baguette (V, DF)	Fall Spiced Three Bean Chili (VGN, GF, DF), Sour Cream, Green Onion
Watercress and Arugula Salad, Pears, Walnuts, Dried Currants, Shaved Fennel, Frisee, Fennel Vinaigrette DF VGN V GF CN Quinoa Salad – Red Pepper, Cucumber, Tomatoes, Red Onion, Parsley, Lemon, Mint VGN Faroe Island Salmon, Wild Mushrooms, Fried Capers, Parsley GF Italian Short Rib, Castelvetrano Olives, Chermoula, Melted Tomatoes DF GF Sweet Potato Truffle Au-Gratin, Fresh Thyme V GF Olive Oil Crushed Fingerling Potatoes, Herbs DF VGN GF Crispy Brussels Sprouts, Sorghum Cider Glaze DF VGN GF	Farro and Acorn Squash Salad; House Dried Cranberries, Green Apples, Pecans, Maple Balsamic Vinaigrette VGN GF CN
	Garden Salad, Cucumbers, Heirloom Cherry Tomatoes, Carrots, Radish (VGN, GF, DF), Green Goddess (DF) DF
	Buttermilk Biscuits V
	BBQ Spiced Shrimp, Pickled Onion DF GF
	Creole Mustard and Cornmeal Fried Chicken DF GF
	Fried Green Tomatoes, Cilantro V
	Aged Cheddar, Yazoo Beer Macaroni and Cheese, Parmesan Herb Panko Crust V
Pistachio Rose Tart V CN Citrus Olive Oil Cake V GF	Southern Style Braised Greens, Turnips and Parsnips, Fried Garlic DF VGN GF
<i>\$80</i> Per Guest	Sweet Potato Rum Mini Pie (Contains Alcohol) V
	Chocolate Cola Cake
	\$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, DF), Chow Mein Noodles

Bang Bang Chicken Salad; Red Pepper, Bean Sprouts, Shredded Purple Cabbage, Scallions, Cucumber **DF GF**

Chopped Salad; Hijiki Seaweed, Rice Noodles, Carrots, Edamame, Savoy Cabbage, Miso Lime Vinaigrette, Black Sesame Seeds **DF VGN GF**

Crispy Honey Chili Chicken, Onions and Peppers DF

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 **DF**

GREENS - SELECT TWO

Romaine, Spinach, Arugula, Arcadian Mix, Baby Kale

DRESSING - SELECT TWO

Buttermilk Ranch (GF, V), Caesar (GF, V), White Balsamic (VGN, DF, GF), Sesame Ginger (VGN, DF, GF), Oregano Vinaigrette (VGN, DF, GF)

PROTEIN - SELECT THREE

Soy Braised Pork DF	Crispy Falafel (GF, VGN, DF), Herb Grilled Chicken (DF, GF), Worcestershire Grilled Flank Steak (DF), Sweet Spicy Tofu (DF, GF,
Sriracha and Basil Tofu, Onions and Peppers DF VGN GF	VGN), Free-Range Hard-Boiled Eggs (DF, GF, V) TOPPINGS - SELECT SEVEN Vegetables: Tomato, Cucumber, Carrot, Edamame, Roasted Beets, Avocado, Watermelon Radish, Garbanzo Bean (VGN, DF, GF)Fruit: Mixed Berries, Mandarin Oranges Segments, Green Apple Wedges, Dried Cranberries, Raisins Grains and Nuts:
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	Jalapeno Black Beans, Herb Farro (VGN, DF), Quinoa (VGN, DF, GF), Walnuts, Candied PecansCrisp: House Croutons (VGN, DF),
Ube Matcha Mousse Cake V GF	Fried Wonton (VGN, DF), Tortilla Strips (VGN , DF), Chow Mein
\$80 Per Guest	Noodle (VGN, DF)
	Served with Grilled Naan
	White Chocolate Cherry Orange Biscotti V CN
	Chocolate Hazelnut Cannoli V
	Vegan Coconut Chocolate Banana Chip Cookie VGN CN
	\$80 Per Guest

Plated Lunch

Cucumber, Marcona, Mache Leaf, Sumac Vinaigrette V GF CN

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	DESSERTS Khalua Chocolate Cremeux (Contains Gelatin) GF
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	Chai Panna Cotta GF
	Biscoff Dulce Cheesecake V
	Pumpkin Custard Tart V
	Orange Pomegranate Mousse GF
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,	

¢11
Artisan Mix, Rainbow Cauli Crumbles, Quinoa, Pea Shoots, Almond Brittle, White Balsamic Dressing V CN
Drunken Goat, Pistachio, Quince Vinaigrette V GF CN
Romaine, Frisee, Dried Blueberries, Daikon Radish, Shaved

\$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 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 GF \$61 Per Guest Braised Potato, Carrot, Celery, Chardonnay Jus, Parsley
Forged Organic Mushroom, Cannellini Beans, Cipollini Onion, Pickled Cauliflower DF VGN GF \$59 Per Guest
Roasted Bell & Evans Airline 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 GF \$64 Per Guest Parmesan Polenta, Grilled Zucchini, Onion Gravy
Cauliflower Steak DF VGN GF \$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"



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

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

SANDWICHES, WRAPS AND ENTREE SALADS

Planner to Select Any Three 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, Mortadella, Ito Pickle, Dijonnaise on Hoagie Roll

Cobb Salad, Little Gem Lettuce, Egg, Sweet B's Chicken, Tomato, Snap Pea, Radish, Bacon, Honey Vinaigrette **DF GF**

Southwestern Salad, Grilled Corn Relish, Queso Fresco, Corn Chips, Black Bean, Mango, Tajin, Buttermilk Ranch **V GF**

Hummus, Hass Avocado, Shredded Lettuce, Tomato, Alfalfa Sprouts, Sweet Pepper, Naan **DF VGN**

SWEETS

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

Salted Chocolate Chip Cookie

PB&J Blondie CN

Ginger Molasses Cookie V

Gluten Free Brownie GF

Gluten Free Chocolate Chip Coconut Banana Cookie VGN GF CN

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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	WARM SELECTIONS
Shrimp and Avocado, Pico De Gallo, Cucumber DF GF SF	Pork Belly Skewer, Espresso Bean Cocoa Rub, Shagbark Syrup DF
Savory Wild Mushroom Eclairs	GF
Tamari Cured Deviled Egg DF V	Za'atar Beef Tenderloin Satay (GF, DF), Cucumber Dill Yogurt (GF)
Smoked Salmon Tartar Bouché, Dill Crème Fraiche GF	French Onion Tartlette, Gorgonzola, Chive V
Gochujang Vegetables, Puff Pastry V	Truffle Mac & Cheese Bites V
Fig, Whipped Brie and Balsamic Mascarpone on Sourdough	Spiced Chicken Empanada, Cilantro Yogurt
Round V	Mini Beef Wellingtons, Mushroom Duxelles, Dill Cream Fraiche
Smoked Chicken, Brandied Apricot, Cranberry Walnut Crisp	Country Ham Potato Croquettes, Honey Dijon
Roasted Beets, Hummus, Rice Cracker DF VGN GF	Fried Ravioli, Sundried Tomato, Goat Cheese, Red Pepper Marinara V
\$11 Per Piece	Tempura Sweet Potato, Maple Mustard DF VGN
	Brie, Blueberry Bacon Jam, Pumpernickel
	Caprese Arancini, Blue Cheese, Tomato Coulis V
	Shrimp and Grits, Candied Hot Sauce GF SF
	Blue Fin Crabcake, Pickled Celery Remoulade DF SF
	Lamb and Beef Kafta, Pomegranate Glaze, Toasted Almonds DF GF 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	RAW BITES
A selection of 5, Domestic and Imported Farmstead Cheeses	Baby Sweet Pepper, Carrot, Celery, Cauliflower, Snap Pea, Radish, and Cucumber

Crackers and Breads Assorted Jams, Fruits, and Mustards \$31 Per Guest	Seasonal Hummus (GF, DF, VGN), House Ranch (GF, V), and Pimento Cheese Dip (GF, V) \$28 Per Guest
CURED AND HOOPED Serves 25 Guests Selection of Artisanal Meats Including Locally Sourced Prosciutto, Capicola, and Copa	ANTIPASTO Grilled Vegetables, Marinated Mushroom, and Asparagus Assorted Olives and Mostarda Marinated Mozzarella, Feta, and Parmesan Reggiano
Selection of Sequatchie Cove Cheeses, Mustards, Jams, and Honey Local Artisan Breads	Baguette, Lavosh, Focaccia, and Grissini Sticks (Contains Gluten and Eggs)
\$850 Per Display 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, Pinenuts, Arugula, Basil Vinaigrette DF VGN CN Kale Salad, Quinoa, Blackberry, Fennel, Goat Cheese, Shallot Vinaigrette V GF	
Caesar, Romaine, Parmesan, Crouton, Black Peppercorn Dressing Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid from October 1st, 2025, to March 31st, 2026. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, W- Vegan, GF- Gluten Free, DF- Dairy Free, CN- Contains Nuts, CS- Contains Shellfish	
Carving Stations An ideal complement to your reception, our carving stations feature showstations/carving per event function required, stations cannot be purchased hours.	-stopping meat with Chef's personally selected sides. Minimum Of (2) d individually. Station Attendant Required - \$175 per attendant for up to two
CEDAR PLANK BERBERHE SALMON Minimum Order for 30 Guests Tabbouleh Salad DF V	PORCHETTA Smoked Garlic and Fennel Seed Rolled Pork Belly DF GF Carrot Caponata DF VGN GF

Grilled Flat Bread V	Salsa Verde VGN
Creamy Za'atar Sauce V GF	\$38 Per Guest
\$38 Per Guest	
ADOBO PORKLOIN Minimum Order for 30 Guests	SLOW AND LOW ROASTED TURKEY BREAST Minimum Order for 30 Guests
Hominy Au Gratin V GF	Garlic Parsnip Puree V GF
Chile Rojo, Green Tomato Pico DF VGN GF	Cornbread
\$36 Per Guest	Balsamic Cherry Chutney DF VGN GF
QOOTET GUEST	\$36 Per Guest
POWER GRAIN BOWL STATION	OVEN ROASTED SIRLOIN
Grains; Farro (VGN, DF), Quinoa (GF, VGN, DF), Bulger Wheat (VGN, DF)	Minimum Order for 30 Guests Charred Broccolini VGN
Proteins; Grilled Chicken (DF, GF), Crispy Tofu (VGN, DF, GF), Spicy Shrimp (GF, DF, Shellfish)	Potato Croquette V
Toppings; Chili Crunch, Assorted Nuts, Granola, Seeds	Horseradish Cream V GF
Veggies; Broccoli, Carrots, Cabbage, Corn, Chickpea, Cucumber, Spinach, Kale, Arugula, Sprouts	\$46 Per Guest
Dressings; Mint Tahini (VGN, DF, GF), Balsamic Vinaigrette (VGN, DF, GF), Yogurt Ranch (V, GF), Spicy Peanut (VGN, DF, CN, GF), Greek Vinaigrette (GF, V)	
\$36 Per Guest	
SOUS VIDE BEEF TENDERLOIN Minimum Order for 30 Guests	GRILLED TRI-TIP Minimum Order for 50 Guests
Herb Spaetzle V	Grilled Asparagus DF VGN GF
Roasted Mushrooms DF VGN GF	Herb Fred Crushed Fingerling Potato DF VGN GF
Bourbon Dijon Sauce GF	Roasted Tomato Vinaigrette DF VGN GF
\$48 Per Guest	\$46 Per Guest

GRAND HYATT RAMEN LOUNGE NASHVILLE HOT CHICKEN STATION Base Option: Classic Ramen DF Hand Dipped Buttermilk Chicken Breast and Boneless Thighs Broths (Choose 1): Chicken Soy Broth (DF), Vegetarian Mushroom House Pickles DF VGN GF Dashi (DF, VGN, GF) Accompanied by Gouda and Caramelized Onion Mac & Cheese V Toppings: Scallions, Bean Sprouts, Carrots, Edamame, Seaweed, \$36 Per Guest Enoki Mushroom Crunch: Fried Garlic Chips, Sesame Seeds Protein (Choose 1): Soy-Ginger Chicken (DF), Crispy Tofu (VGN, \$30 Per Guest CACIO F PFPPF Minimum Order for 50 Guests Fresh Pasta Rolled in an Italian Parmesan Wheel, Cracked Black Pepper V \$36 Per Guest Prices are subject to 26% taxable service charge and current sales tax of 9.75%. Menu Prices are Valid from October 1st, 2025, to March 31st, 2026. Pricing may change based on availability and market conditions. Dietary notes: V- Vegetarian, W- Vegan, GF- Gluten Free, DF- Dairy Free, CN- Contains Nuts, CS- Contains Shellfish 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. STRFFT TACOS WINGS AND TENDERS \$34 Per Guest - Two Selections\$42 Per Guest - Three Based on 4 Pieces Per Guest Selections\$48 Per Guest - Four Selections Bone-in BBQ and Buffalo Wings GF Pork Al Pastor DF GF House Southern Style Boneless Chicken Tenders Beef Barbacoa DF GF Accompanied by Carrot and Celery Salad House Buttermilk

Dressing (GF, V), Blue Cheese Dressing (GF, V)

Garlic (GF, V)

\$34 Per Guest

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

Chicken Asada DF GF

Grilled Mahi Salsa Verde DF GF

Onion, Avocado Crema, Cilantro, Radish

Queso Fresco, Sour Cream, Fire Roasted Salsa, Pickled Red

E SEA Cocktail Sauce (VGN, DF, GF) emon Butter Sauce ne Half Shell (DF, GF) Crab Legs (DF, GF), Clarified Butter (GF) Per Guest
emon Butter Sauce ne Half Shell (DF, GF) Crab Legs (DF, GF), Clarified Butter (GF)
ne Half Shell (DF, GF) Crab Legs (DF, GF), Clarified Butter (GF)
Crab Legs (DF, GF), Clarified Butter (GF)
-
Per Guest
JR OWN BBQ BOWL st - Two Selections\$46 Per Guest - Three 0 Per Guest - All Selections
and Cheese (V), White Cheddar Grits (V, GF)
ice of Two) F, GF) BBQ Pulled Chicken (DF, GF) Blackened Shrim Spice Grilled Tofu (VGN, DF, GF)
narred Corn, Pinto Beans, Okra, Tomatoes, Pickles, aised Greens, Chow Chow
ch (GF, V), White BBQ (V, GF, DF), Classic BBQ (DF,

Flour Tortilla and Corn Tortilla

\$36 Per Guest

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Sweet Stations

Minimum 30 guests on Each Menu

IINI PIES 326 Per Guest - Two Selections\$30 Per Guest - Three Selections Per Guest - Three Sel
um Pecan with Chantilly Cream (Contains Alcohol) V CN
 o ar

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

Molasses | \$44 Per Dozen

Mini Assorted Cookies - Chocolate Chip, Oatmeal, Ginger

HOUSE-MADE SEASONAL MOUSSE POPSICLES

Three Selections

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 V GF CN

Fennel, Whipped Brie, Baby Kale, Spinach, Spiced Walnuts, Dried Cherries, Green Apple, Champagne Vinaigrette

Brussel Salad V GF CN

Arcadian Greens, Brussel Pedals, Pomegranate Seed, Almonds, Parmesan Cheese, Lemon Vinaigrette

Pear Salad V GF

Chardonnay Poached Pear, Frisee, Red Cress, Romaine, Spiced Pumpkin Seeds, Blue Cheese, Honey Sherry Vinaigrette

Charred Caesar V

Romaine Spears, Brussel Sprouts, Kale, Croutons, Parmesan Cheese, Black Peppercorn Dressing

\$12 Per Guest

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 **SF** | \$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** | \$133 Per Guest

Chicken Florentine, Seabass, Sweet Potato Mash, Green Bean, Burnt Cherry Tomato, Lemon Verbena Beurre Blanc **GF** | \$125 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,

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

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 \$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 DF VGN GF \$80 Per Guest
Artichoke Escalope, White Bean Puree, Watercress Salad, Lemon Vinaigrette, Fennel, Chervil Oil DF VGN GF \$80 Per Guest

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.

main course options. The planner selects the starter and salad courses from our Pastry Kitchen. This is an option designed to satisfy individual tas	
TO CREATE YOUR PERSONAL PREFERENCE MENU	PLANNER'S CHOICE APPETIZER
1. The planner chooses the appetizer, salad, and dessert in advance.	Lobster Bisque en Croute SF
	Bucatini, Creamy Bolognese, Parmesan, Basil
2. A custom printed menu featuring up to four entree selections is provided for your guest	Whipped Feta, Green Tahine, Micro Crudité, Sourdough V
3. Specially trained servers take your guests' orders as they are seated.	Pork Belly, Cipollini Onion Puree, Scallion, Hoisin Sauce GF
	Shrimp Cocktail, Harissa Cocktail Sauce DF GF SF

PLANNER'S CHOICE SALAD

Charred Caesar V

Romaine Spears, Brussel Sprouts, Kale, Croutons, Parmesan Cheese, Black Peppercorn Dressing

INDIVIDUAL GUESTS' CHOICE ENTREE

LOBSTER GF SF

Lobster Tail, English Pea Risotto, Fava Bean, Meyer Lemon Beurre Blanc

Fennel Salad V GF CN Fennel, Whipped Brie, Baby Kale, Spinach, Spiced Walnuts, Dried Cherries, Green Apple, Champagne Vinaigrette	FISH GF Chilean Seabass, Corn Pudding, Swiss Chard, Baby Leeks, Chard Stems, Beurre Rouge
Beet Salad V GF CN Truffle Beet Puree, Noble Goat, Citrus, Pistachio Gem Lettuce, Cherry Tomato, Cured Yolk, Feta, Garlic Bread Crumble, Champagne Vinaigrette V	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 DF 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	
<i>\$165</i> 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

BACKYARD BBQ DINNER BUFFET

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

their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

PARALLEL 33 DINNER BUFFET

Harira Lentil Soup **DF VGN GF**

Fattoush Salad; Romaine, Cucumber, Cherry Tomato, Radish, Balsamic, Sumac, Lemon Vinaigrette, Fried Pita DF VGN	Mixed Greens, Cucumbers, Sweet Onion, Bacon, Croutons, Molasses Vinaigrette DF
Hearts of Palm; Arcadian Mix, Arugula, Egg, Roasted Beets, Goat	Loaded Potato Salad DF GF
Cheese Crumble, Pomegranate Molasses Vinaigrette V GF Harissa Roasted Chicken, Wheat Berry, Arugula, Balsamic DF	Jalapeno Cornbread with Whipped Honey Butter
Beef Short Rib Tagine; Potatoes, Carrots, Orange Segments DF GF	Smoked Brisket, Grand Hyatt Sweet Hot BBQ Sauce DF GF BBQ Chicken, Purple Cabbage Slaw DF GF NOLA BBQ Shrimp (GF, DF, Contains Shellfish), Celery Root Remoulade (GF, V, DF)
Butter Paneer Masala; Creamy Tomato Sauce V GF	
Vegetable Pulav; Green Peas, Carrots, Basmati Rice VGN GF	
Moroccan Almond Cookies V CN	Anson Mills Carolina Gold Grits, Herbs V GF
Citron Tart	Country Style Green Beans DF VGN GF
Seasonal Assorted Pate de Fruit VGN	Whiskey Pecan Tart (Contains Alcohol) CN
\$120 Per Guest	Apple Pie Profiteroles V
	Peach Cobbler Macarons V CN
	\$128 Per Guest
STEAK HOUSE DINNER BUFFET	

STEAK HOUSE DINNER BUFFET

Loaded Baked Potato Soup (GF, V), Green Onion, Bacon on Side (GF)
Chopped Wedge Salad; Tomato, Bacon, Blue Cheese, Scallions, Buttermilk Dressing GF
Gem Lettuce; Charred Corn, Sweet Peppers, Cucumber, Shaved Radish, Balsamic Vinaigrette DF VGN 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 CN
Southern Mac and Cheese V

\$134 Per Guest
Salted Caramel Macaron CN
Black Forest Mousse Cake (Contains Alcohol) GF
Peanut Butter Whiskey Cheesecake (Contains Alcohol) CN

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

\$95 Per Bottle

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	ROSE & BLENDS
Canvas Brut, Blanc Da Blancs, Italy \$52 Per Bottle	La Vielle Ferme Sparkling Rose, France \$66 Per Bottle
Zardetto Prosecco Brut, Vento Italy \$60 Per Bottle	H3 Red Blend, Washington \$62 Bottle
Moët & Chandon, Champagne Brut Reserve Imperial \$120 Per Bottle	Mcbride Sisters Collection Red Blend, California \$60 Bottle
Mionetto Advantgarde Presecco, Italy \$53 Per Bottle	Joel Gott Palisades, Red Blend Trinchero Family, California \$62 Bottle
	Giesen ZERO Red Blend, New Zealand \$54 Bottle
WHITES - CHARDONNAY	WHITES - RIESLING
Kendal Jackson Chardonnay, California \$69 Per Bottle	Chateau Ste. Michelle Columbia Valley, Washington St \$64 Per Bottle
Mer Soleil Reserve Chardonnay, California \$75 Per Bottle	
Mcbride Sisters Collection, Chardonnay, California \$60 Per Bottle	
Post & Beam Chardonnay, by Far Niente, California \$120 Per Bottle	
WHITES - PINOT GRIGIO	WHITES - SAUVIGNON BLANC
Terlato Pinot Grigio, Veneto, Italy \$72 Per Bottle	Whitehaven, Sauvignon Blanc Gallo \$57 Per Bottle
Santa Margherita, Trentino-Alto-Adige, Italy \$94 Per Bottle	Matanzas Sauvignon Blanc, California \$88 Per Bottle
	Giesen ZERO Sauvignon Blanc, New Zealand \$54 Per Bottle
REDS - CABERNET SAUVIGNON	REDS - PINOT NOIR
Rodney Strong Sonoma, Cabernet Sauvignon, California \$60 Per	Elouan Pinot Noir, Oregon \$62 Per Bottle
Daou Pasto Robles, Cabernet Sauvignon, California \$75 Per Bottle	The Four Graces, Pinot Noir Willamette Valley, Oregon \$99 Per Bottle
Ferrari-Carano, Cabernet Sauvignon Alexander Valley, California	Bella Glos, Balade, California \$95 Per Bottle

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

RFDS - MFRI OT

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

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.

Daiguiri

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

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.

Moscow Mule

Tito's Handmade Vodka, Ginger Beer, Lime Juice

Sea Breaze

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

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

TENNESSEE COCKTAILS

Featuring TN Whiskey

Ward 8

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

Nashville Side Car

Club Soda, Simple Syrup, Fresh Blueberries, Lime Juice, Mint	Bourbon Whiskey, Cointreau, Lemon Juice, Simple Syrup, Lemon Peel
Strawberry-Ginger Lemonade	
Strawberries, Lemon-Ginger Brew, Lemon Slice	Each can be presented in display of 3 Gallons @ \$660 serves
	approximately (39) 10 oz Rocks
Cucumber Gimlet	1
Club Soda, Cucumber, White Sugar, Lime Juice, Simple Syrup	\$18 Per Drink
Each Display Batch of 3 Gallons @ \$450 Serves approximately (39) 10 oz Rocks	
\$11 Per Drink	
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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

Prices are subject to 26% taxable service charge current sales tax of 9.75% and 15% liquor and wine sales tax. Menu Prices are Valid from October 1st, 2025, to March 31st, 2026. Pricing may change based on availability and market conditions.

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,

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

Wine By The Bottle

La Vielle Ferme Sparkling Rose, France- \$66Terlato Pinot Grigio, Veneto, Italy - \$72Chateau St Michelle, Indian Wells, Merlot Columbia Valley, Washington St - \$78Daou 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 - \$9.75

Hard Seltzer

White Claw - Assorted Flavors - \$12

Packaged Price Per Person

First Hour - \$44Second Hour - \$26Additional Hour - \$18

PREMIUM BAR

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, Oregan Pinot Noir - \$62Chateau St Michelle Cabernet Sauvignon - \$64Mcbride 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 - \$9.75

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

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 - \$9.75

Hard Seltzer

White Claw - Assorted Flavors - \$12

Packaged Price Per Person

First Hour - \$34Second Hour - \$18Additional Hour - \$11

Guest Pay Per Per Drink

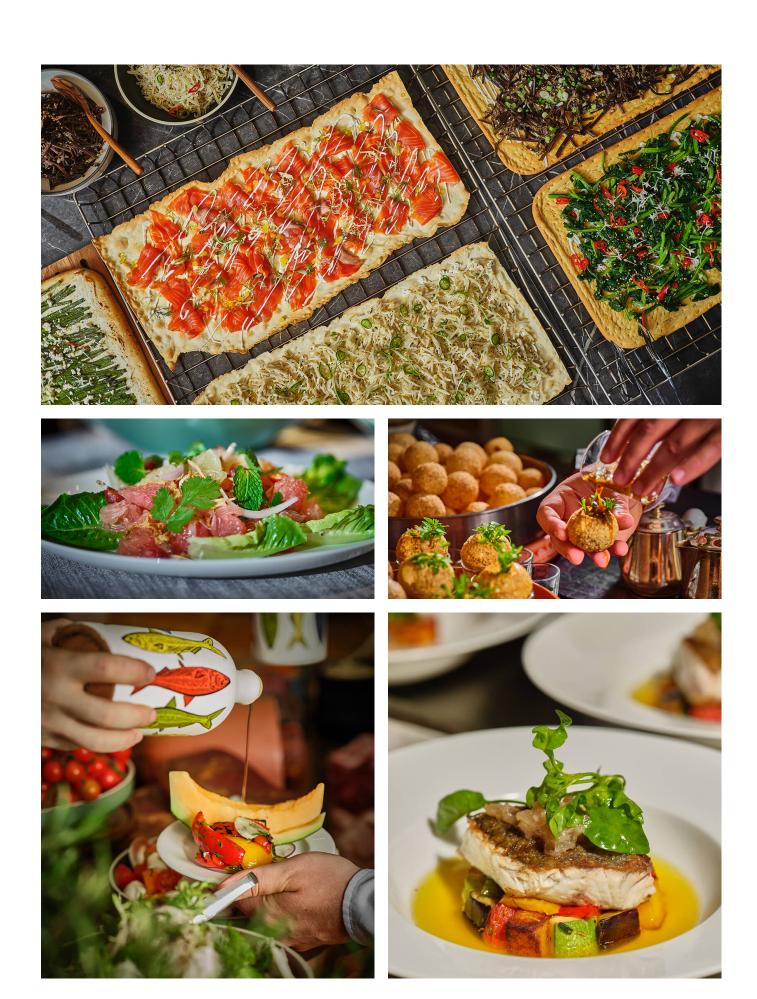
Available on request with a minimum of \$850 per bar. Events with multiple bars the minimum is \$600 per bar. Drink prices provided on request

LABOR CHARGES

Bartender | \$200

Bar sets are based on 1 per 75 Guests

Prices are subject to 26% taxable service charge current sales tax of 9.75% and 15% liquor and wine sales tax. Menu Prices are Valid from October 1st, 2025, to March 31st, 2026. Pricing may change based on availability and market conditions.



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