



HYATT REGENCY TULSA

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 to provide variety and ensure we aren’t repeating menu items.

HYATT CONTINENTAL BREAKFAST

- Seasonal Fruit Bowl
- Freshly Made Baked Goods and Local Specialties
- Assorted Chilled Fruit Juices
- Assorted Yogurt and Parfait Bar
- Granola, Berries, Spices, Nuts and Dried Fruit
- Coffee, Decaffeinated Coffee & Hot Tea

\$22 Per Guest

CLASSIC CONTINENTAL BREAKFAST

- Seasonal Fruit Bowl
- Assorted Dry Cereals with Dried Fruit, Nuts & Milk
- Freshly Made Baked Goods and Local Specialties
- Build Your Own Yogurt Parfait Bar
- Granola, Berries, Spices, Nuts and Dried Fruit
- Assorted Breakfast Bars
- Coffee, Decaffeinated Coffee Bar & Hot Tea
- Coffee Bar Flavors Include: Hazel, French Vanilla, Caramel with Whipped Cream, Drizzles, Nutmeg and Cinnamon
- Assorted Chilled Fruit Juices

\$24 Per Guest

BUILD YOUR OWN BREAKFAST STREET TACOS

- Tortillas
- Scrambled Eggs with Chives
- Spiced Chorizo
- Monterey Jack Cheese
- Diced Onions and Mixed Bell Peppers
- Season Crispy Diced Potatoes
- Fire Roasted Salsa
- Fresh Pico De Gallo
- Fresh Chopped Cilantro
- Lime Crema
- Coffee, Decaffeinated Coffee & Hot Tea

\$29 Per Guest

BREAKFAST SANDWICHES & BURRITOS

- Choose One Burrito or Sandwich
- Breakfast Burrito with Peppers, Onions, Crispy Diced Potatoes, Monterey Jack Cheese, Scrambled Eggs and Choice of Chorizo, Breakfast Sausage, Ham or Bacon in Flour Tortilla
- Egg Croissant Sandwich with Swiss Cheese, Spinach, Tomato and Choice of Bacon, Ham, or Breakfast Sausage
- Toasted Egg Bagel Sandwich with Cheddar Cheese, Avocado, Sliced Tomatoes and Choice of Bacon, Ham or Breakfast Sausage
- English Muffin with Fried Egg, Breakfast Sausage and Cheddar Cheese
- Fruit
- Yogurt or Granola Bar
- Assorted Chilled Fruit Juices
- Coffee, Decaffeinated Coffee & Hot Tea

\$28 *Per Guest*

For groups less than 25 guests, an additional \$75 small group buffet fee will be added. Enhancements can be added to all Continental Breakfast items. All prices are subject to change without notice and are exclusive of current sales taxes (8.517% and service charge (24%)

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

OMELET & EGG STATION

Omelet Station Requires Attendant, \$100 per Attendant for 2 Hours.

Cage Free Eggs - Scrambled, Whole Eggs and Egg Whites

Crumbled Sausage

Crumbled Bacon

Diced Ham

Cheddar Cheese

Jalapenos

Scallions

Tomatoes

Onion

Fresh Spinach

Mixed Bell Peppers

House Potatoes with Peppers

\$24 *Per Guest*

THE FARM

Turkey Bacon or Chicken Sausage or Pork Sausage Links

Cage Free Scrambled Eggs with Chives, Heirloom Cherry Tomatoes

VEGAN SCRAMBLE **VGN**

Onions

Crispy Potatoes with Onions and Sweet Peppers

Scrambled Tofu

Mushrooms

Bell Peppers

Asparagus

Squash

Black Beans

Roasted Cherry Tomatoes

\$18 *Per Guest*

BUILD YOUR OWN PARFAIT STATION

Assorted Greek Yogurt, Non-Fat Yogurt & Vanilla Yogurt

Strawberry Compote

Breakfast Potatoes

\$18*Per Guest*

Pineapple and Mango Salad

Peach & Blueberry Salad

Sliced Melons

Diced Fruit

Graham Crumbles

Dried Oats

Granola

Honey

Almond Butter

Peanut Butter

Raw Brown Sugar

\$18*Per Guest*

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (24%)

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee, Hot Tea and Iced Water.

TULSA BREAKFAST BUFFET

Scrambled Eggs with Roasted Cherry Tomatoes

Seasoned Breakfast Potatoes with Peppers and Onions

House Gravy

Sauage Links & Crispy Bacon

Biscuits

Silver Dollar Pancakes with Maple Syrup

Belgin Waffles with Maple Syrup

Sliced Fruit Bar - Strawberries, Blueberries, Raspberries, Grapes,

COUNTRY BREAKFAST BUFFET

Scrambled Eggs with Roasted Cherry Tomatoes

Sausage Links and Crispy Bacon

Seasoned Breakfast Potatoes with Peppers and Onions

Oatmeal with Raw Sugar, Cinnamon, Honey and Berries on the Side

Bakery - English Muffins, Sliced Assorted Bread, Bagels with Assorted Spreads

Silver Dollar Pancakes with Maple Syrup and Whipped Butter

Buttermilk Biscuits with Pepper Gravy

Melons, Watermelon, & Mango

Large Fruit Bowl - Bananas, Red and Green Apples, Oranges

Oatmeal with Raw Sugar, Cinnamon, Honey and Berries on the Side

Pastries - Assorted Danishes, French Croissants, Cinnamon Roll, Assorted Muffins

Bakery - English Muffins, Sliced Assorted Bread, Bagels with Assorted Spreads

Assorted Cereals

Assorted Yogurt and Toppings

Assorted Juices and Assorted Milk

Coffee, Decaffeinated Coffee Bar & Hot Tea
Coffee Bar Flavors Include: Hazel, French Vanilla, Caramel with Whipped Cream, Drizzles, Nutmeg and Cinnamon

\$28*Per Guest*

HEALTHY & HEARTY BUFFET

Assorted Yogurt and Toppings

Quinoa Bar

Power Bowl Bar

Overnight Oats with Chia & Berries

Sweet and Savory Oatmeal Bar
Impossible Sausage, Applewood Sausage, Dried Fruit, Spices, Brown Sugar, Almond Butter and Raw Honey

Whole Grain Waffles or Pancakes

Large Fruit Bowl - Bananas, Red and Green Apples and Oranges

Fruit Salad and Yogurt

Coffee, Decaffeinated Coffee Bar, Hot Tea and Assorted Juices
Coffee Bar Flavors Include: Hazel, French Vanilla, Caramel with Whipped Cream, Drizzles, Nutmeg and Cinnamon

\$32*Per Guest*

Assorted Danishes and Muffins

Assorted Cereals

Fruit Bowl with Bananas, Red and Green Apples, and Oranges

Orange Juice

Coffee and Hot Tea Selections

\$26*Per Guest*

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Breakfast Plated

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee, Hot Tea and Iced Water.

ALL AMERICAN BREAKFAST

- Fruit Salad with Yogurt
- Fresh Pastries Served with Honey Butter, Assorted Jams and Assorted Preserves
- Cage Free Scrambled Eggs
- Smoked Bacon or Chicken Sausage with Sauteed Onions and Roasted Grape Tomatoes
- Butter Toasted Hashbrowns
- Sliced Toast with Honey Butter
- Your Choice of Whole Wheat, Sour Dough, White, Gluten Free Bread or English Muffin

~~\$24~~ *Per Guest*

FRESH START FRITTATA

- Cage Free Egg White Frittata with Asparagus, Spinach, Applewood Chicken Sausage, Gruyere
- Breakfast Potatoes with Roasted Peppers and Cherry Tomatoes
- Mixed Berries and Yogurt
- Sliced Toast with Honey Butter
- Your Choice of Whole Wheat, Sour Dough, White, Gluten Free Bread or English Muffin

~~\$28~~ *Per Guest*

HEARTY OKLAHOMA QUICHE

- Cage Free Egg Quiche with Mozzarella Cheese, Swiss Cheese, Cheddar Cheese, Green Onions and Homemade Pie Crust
- Assorted Fresh Baked Goods and Pastries
- Fruit Salad with Mint Yogurt

~~\$24~~ *Per Guest*

VEGAN BREAKFAST **VGN**

- Seasonal Muffins
- Sourdough Toast with Assorted Jams & Avocado Butter
- Fruit Salad with Cashew Yogurt **CN**
- Vegan Tofu or Jack Fruit Scramble with Onions, Black Beans, Potatoes and Peppers Sautéed in Extra Virgin Olive Oil

~~\$22~~ *Per Guest*

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Morning Breaks

A part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice,

too! Our Chef has curated menus to provide variety and ensure we aren't repeating options.

DANISHES

Assorted Danishes
Cheese, Strawberry, Apple, Pecan, and Plain
.....
Orange Juice
.....
Coffee & Hot Tea
.....
\$20 Per Guest

ASSORTED MUFFINS

Assorted Muffins
Blueberry, Banana Nut and Double Chocolate
.....
Orange Juice
.....
Coffee & Hot Tea
.....
\$20 Per Guest

ASSORTED BAGELS

Assorted Bagels
.....
Orange Juice
.....
Coffee & Tazo Tea
.....
\$20 Per Guest

BUILD YOUR OWN YOGURT PARFAIT

Greek Yogurt, Non-Fat Yogurt and Vanilla Yogurt
.....
Strawberry Compote and Granola
.....
Pineapple & Mango Salad
.....
Peach & Blueberry Salad
.....
Sliced Melons
.....
Graham Crumbles, Dried Fruit, Dried Oats, Honey, Almond Butter,
Peanut Butter & Raw Sugar
.....
Coffee & Hot Tea
.....
Orange Juice
.....
\$18 Per Guest

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Afternoon Break

A part of Hyatt's menu of the day program, our morning break of the day is designed to make planning your event easy – and it's the sustainable choice, too! Our Chef has curated menus to provide variety and ensure we aren't repeating options.

MILK & COOKIES

Fresh Baked Cookies to Include: Chocolate Chip, Oatmeal Rasin,
White Chocolate Macadamia and M&M
.....
Milk
.....

AFTERNOON LUNCH BREAK

Pick 2

Spinach Dip, Mozzarella, Gruyere, Smoked Gouda with Tortilla
Chips or Fried Pita Chips
.....

\$12 *Per Guest*

GAMEDAY BREAK

- Soft Pretzel Batard with Beer Cheese Dipping Sauce
- Assorted Popcorn
- Fried Cheese Curds with Marinara Dipping Sauce
- Pigs in a Blanket or Corn Dogs
- Mini Churro Dogs
- Bite Size Churros in a Long John Topped with Whipped Cream, Sprinkles and Caramel.
- Cracker Jacks
- Lemonade

\$22 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

- Assorted Bagels | \$48 Per Dozen
Served with Cream Cheese
- Assorted Muffins | \$49 Per Dozen
Blueberry, Banana Nut, Double Chocolate

- Whipped Feta Dip with Honey and Pepitas- Strawberry Compote and Toasted Crostini
- Roasted Garlic and Chive Hummus, Heirloom Carrots, Cucumber Batons, Fried Pita Chips
- Crudit  Platter: Heirloom Carrots, Cucumber Batons, Broccolini, Heirloom Cherry Tomato Served with Greek Yogurt Dill Dip.
- Iced Tea

\$24 *Per Guest*

ENERGY

- Whole Seasonal Fruit
- Assorted Energy Bars
- Torn Ranch Trail Mixes, Dried Fruits and Nuts
- Coffee, Decaffeinated Coffee Bar & Hot Tea
Coffee Bar Flavors Include: Hazel, French Vanilla, Caramel with Whipped Cream, Drizzles, Nutmeg and Cinnamon
- Energy Drinks
- Assorted Flavor Water

\$30 *Per Guest*

SNACKS

- Assorted Granola Bars | \$4 Per Person
- Individual Yogurts | \$5 Per Person
- Sliced Seasonal Fruit | \$7 Per Person

Brownies and Blondies | \$39 Per Dozen
.....
Assorted Danish | \$36 Per Dozen
Chef's Choice
.....
Jumbo Home-Style Cookies | \$42 Per Dozen
Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia
and M&M
.....

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A La Carte Beverages

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

COFFEE, TEA AND LEMONDADE

Freshly Brewed Coffee | \$58 Per Gallon
Regular or Decaffeinated Coffee
.....
Flavored Coffee Syrups for Coffee | \$5 Per Guests
Caramel, Vanilla, Hazelnut Syrup
.....
Iced Tea | \$48 Per Gallon
Freshly Brewed Iced Tea
.....
Lemonade | \$40 Per Gallon
.....

SOFT DRINKS

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Dr. Pepper,
Diet Dr. Pepper, Starry | \$4 Each
.....

BOTTLED WATER

Bubly | \$5 Each
.....
Aquafina | \$4 Each
.....
Perrier Sparkling Water | \$5 Each
.....
Voss Artisan | \$7 Per Bottle

Seasonal Selected, Fully Ripened
.....
Cornpopper Popcorn - Locally Sourced | \$8 Per Person
.....
Whole Market Fruits | \$27 Per Dozen
Seasonal Selection, Fully Ripened
.....

SPECIALTY HOT BEVERAGES

Hot Tea | \$5 Each
.....
Hot Chocolate | \$5 Each
.....

HYDRATION STATION

Water Dispensers
.....
Infused Water Stations | \$12 Per Gallon
Strawberry, Oranges & Mint, Watermelon, Kiwis & Raspberries,
Cucumber and Lemon
.....

AND MORE

Red Bull - Regular or Sugar Free | \$7 Each
.....
Chilled Juices | \$31 Gallon
Orange, Apple, Cranberry and Pineapple
.....

Still or Sparkling

.....

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Day Packages

HALF DAY MEETING PACKAGE

Includes: Breakfast, Lunch and All Day Beverages

Continental Breakfast

- Seasonal Sliced Fruit
 - Assorted Greek Yogurt & Granola
 - Oatmeal with Toppings
 - Assorted Breakfast Bread & Pastries
 - Orange Juice
-

Lunch Options

- Chicken Milanese
 - BBQ Buffet
 - Delicatessen
-

All Day Beverages

- Coffee
 - Hot Tea
 - Iced Water
-

\$59 *Per Person*

HALF DAY MEETING PACKAGE INCLUDING MORNING OR AFTERNOON BREAK

Includes Breakfast, Lunch, Morning or Afternoon Break and All Day Beverages

Continental Breakfast

- Seasonal Sliced Fruit
 - Assorted Greek Yogurt & Granola
 - Oatmeal with Toppings
 - Assorted Breakfast Bread & Pastries
 - Orange Juice
-

Lunch Options

- Chicken Milanese
 - BBQ Buffet
 - Delicatessen
-

Morning Break

Choose Two:

- Seasonal Sliced Fruit
 - Assorted Granola Bars
 - Yogurt Parfait
 - Assorted Muffins
 - Cinnamon Rolls
-

Afternoon Break

Choose Two:

- Whole Fruit
 - Assorted Granola Bars
 - Assorted Cookies
 - Brownies
 - Lemon Bars
 - Assorted Popcorn
-

All Day Beverages

- Coffee
 - Hot Tea
 - Iced Water
-

\$68 *Per Person*

ALL DAY MEETING PACKAGE

Includes Breakfast, Morning Break, Lunch, Afternoon Break and All Day Beverages

Continental Breakfast

- Seasonal Sliced Fruit
- Assorted Greek Yogurt & Granola
- Oatmeal with Toppings
- Assorted Breakfast Bread & Pastries
- Orange Juice

Morning Break

Choose Two:

- Seasonal Sliced Fruit
- Assorted Granola Bars
- Yogurt Parfait
- Assorted Muffins
- Cinnamon Rolls

Lunch Options

- Chicken Milanese
- BBQ Buffet
- Delicatessen

Afternoon Break

Choose Two:

- Whole Fruit
- Assorted Granola Bars
- Assorted Cookies
- Brownies
- Lemon Bars
- Assorted Popcorn

All Day Beverages

- Coffee
- Hot Tea
- Iced Water

\$72 *Per Person*

ALL DAY BEVERAGE PACKAGE

Aquafina Bottled Water

Bubbly

Soft Drinks

Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Dr. Pepper, Diet Dr. Pepper, Sierra Mist

Coffee and Decaf Coffee

Iced Tea

Lemonade

Juice

Red Bull - Regular, Sugar Free and Tropical

\$22 *Per Guest*

See Breakfast Enhancements to add additional items to your meal. Twenty five (25) person minimum for all day meeting packages. For groups under 25 guests there is a \$75.00 small group buffet fee

Buffet Lunch

A part of Hyatt’s menu of the day program, our lunch buffet is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus to provide variety and ensure we aren’t repeating options.

DELICATESSEN LUNCH BUFFET

- Garden Salad with Ranch Dressing and Balsamic Vinaigrette
- Pasta Salad
- Crispy Chickpea Salad
- Crispy Chickpeas, Fresh Cucumber, Heirloom Cherry Tomatoes, Red Onion, Shaved Romaine, Green Goddess Dressing.
- Chef's Handcrafted Turkey Club
- Shaved Smoked Turkey, Candied Spiced Bacon, Swiss Cheese, Lettuce, Tomato, Scallion Aioli on 9 Grain Toasted Bread
- Chef's Handcrafted Ham & Swiss Sandwich
- Sliced Black Forest Ham, Cheddar Cheese, Lettuce, Tomato, Red Onion, Chipotle Mayo on Toasted French Demi Roll
- Chef's Handcrafted Chopped Cold Cut
- Genoa Salami, Capicola, Ham, Provolone Cheese, Tomato, Shredded Lettuce, Pepperoncini, "Sandwich Juice" - Red Wine Vinaigrette, Oregano, Extra Virgin Olive Oil on Toasted French Demi Roll
- Kettle Cooked Chips
- Dr. Pepper Brownie Bites with Honeycomb Candy Crumble and Jumbo Cookies
- Iced Water, Iced Tea and Coffee

\$32 Per Guest

CHICKEN MILANESE LUNCH BUFFET

- Arugula and Spinach Salad Topped with Toasted Pinenuts, Sundried Tomato, Feta Cheese and Agave Lime Vinaigrette **CN**
- Panko Crusted Chicken Milanese with Cracked Pepper Mornay, Truffled Drizzle
- Parmesan Whipped Yukon Mashed Potatoes
- Tomato Bruschetta Crostinis with Balsamic Glaze

BBQ LUNCH BUFFET

- Country Potato Salad
- Celery, Bell Peppers, Red Onions, Chopped Egg, Mustard Cream Dressing, Cabbage Slaw, Local Honey Grain Mustard
- Garden Salad with Iceberg Lettuce, Roma Tomato Slices, Red Onion, Cucumber, Shredded Cheddar, Corn Chip Crumbles with Ranch Dressing and Balsamic Vinaigrette
- BBQ Chicken
- House Smoked Brisket
- Memphis Ribs with Chipotle BBQ Sauce
- Cowboy Baked Beans
- Corn on the Cob
- Loaded Southern Green Beans with Bacon, Tabaco Onions & Peppers
- Jalapeno Cheddar Corn Bread
- Loaded Creamy Mac & Cheese
- Strawberry Fridge Tart and Banana Pudding
- Iced Water, Iced Tea and Coffee

\$38 Per Guest

STREET TACO BUFFET

- Fresca Salad with Roasted Corn, Black Beans, Red Peppers, Heirloom Cherry Tomato, Pepitas, Shaved Romaine, Avocado, Pepperjack, Cilantro Lime Vinaigrette
- Chicken Tinga, Beef Barbacoa and Carnitas (Pork)
- Warm Flour Tortillas, Corn Tortillas, Hard Taco Shells
- Borracho Beans - Pinto

Roasted Garlic and Rosemary Asparagus Spears

Tiramisu or Chef's Dessert Selection

Iced Water, Iced Tea and Coffee

\$34 *Per Guest*

PRANZO VIVACE (LIVELY LUNCH) BUFFET

Antipasto salad
Basil, Spinach, Heirloom Tomato Wedges, Celengini Mozzarella, Shaved Shallots, Roasted Red Peppers, EVOO, Fresh Cracked Pepper

Avery Caesar Salad

Minestrone Soup

Grilled Vegetables | \$6 Add Chicken | \$10 Add Meatballs | \$12 Add Shrimp
Eggplant, Zucchini, Squash, Radicchio, Marble Potatoes, Red Peppers, Basil, Oregano, Balsamic Reduction and Blistered Cherry Tomatoes

Sausage Rigatoni | \$6 Add Chicken | \$10 Add Meatballs | \$12 Add Shrimp
Thick Cut Italian Sausage, Peppers, Onions, Pomodoro Sauce, Roasted Garlic, Fresh Torn Basil, Pecorino Cheese

Penne E Olio Floirentine | \$6 Add Chicken | \$10 Add Meatballs | \$12 Add Shrimp
Penne Pasta, Basil, Oregano, Blistered Roma Tomato, Roasted Garlic, Chili Flake, Fresh Spinach, EVOO

Chicken Marsala with Wild Mushrooms

Cilantro Black Beans

Mexican Rice

Elote Street Corn on the Cob with Tajine and Crema

Fresh Cilantro, Shaved Cello Radish, Onion, Taqueria Jalapeno and Carrots, Pico De Gallo, Cotija Cheese, Salas- Rojo Verde Spicy, Guacamole

Birra Soup with Tortilla Chips

Sopapillas with Whipped Honey and Nutella Spread

Iced Water, Iced Tea and Coffee

\$38 *Per Guest*

\$42 *Upcharge for Action Station + Chef Attendant*

BACKYARD BURG'R BAR

Crispy Garden Salad with Cabernet Buttermilk Dressing

Build your own Burger
Cheese, Lettuce, Tomatoes, Pickles, Onions, Mustard, Ketchup, Mayo (on the side)

Smoked Mac and Cheese

Beer Battered French Fries

Onion Rings

8 Way Fried Chicken with Potato Wedges and Gravy

Iced Water, Iced Tea and Coffee

Chef's Choice of Dessert

\$38 *Per Guests*

Roasted Garlic Bread
.....
Italian Cream Cake or Tiramisu
.....
Iced Water, Iced Tea and Coffee
.....
\$36*Per Guest*

For groups less than 25 guests, an additional \$75 small group buffet fee will be added. All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (24%)

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. Our Grab 'n Go is served with Chips, Cookie and Whole Fruit. *Boxes are available upon request

TURKEY CLUB ON 9 GRAIN BREAD
Each Lunch will come with Soda or Bottled Water for \$3 Per Person

Shaved Turkey
.....
Smoked Bacon
.....
Cheddar Cheese
.....
Tomato
.....
Avocado
.....
Lettuce
.....
Garlic Aioli
.....
\$19*Per Guest*

HAM & SWISS ON WHOLE WHEAT BREAD
Each Lunch will come with Soda or Bottled Water for \$3 Per Person

Sliced Black Forest Ham
.....
Swiss Cheese
.....
House Cole-Slaw
.....
Mustard
.....
\$19*Per Guests*

GRILLED CHICKEN PESTO BURRATA SANDWICH ON CIABATTA BREAD
Each Lunch will come with Soda or Bottled Water for \$3 Per Person

Fresh Basil
.....
Roasted Red Peppers
.....

CHEF'S CHOPPED COLD CUT
Each Lunch will come with Soda or Bottled Water for \$3 Per Person

Geona Salami
.....
Capicola
.....
Ham
.....

Arugula

Grilled Chicken

Pesto

\$19*Per Guest*

ROASTED VEGGIE WRAP **VGN**

Each Lunch will come with Soda or Bottled Water for \$3 Per Person

Wrapped in a Roasted Pepper Tortilla

Red Pepper Hummus

Marinated Grilled Zucchini

Grilled Squash

Grilled Asparagus

\$19*Per Guest*

GRILLED STEAK SALAD

Each Lunch will come with Soda or Bottled Water for \$3 Per Person

Arugula Greens

Chipotle Marinated Steak

Roasted Corn

Red Onion

Nopales

Red Pepper

Roma Tomato

Shredded Lettuce

Provolone Cheese

Pepperoncini

Sandwich Juice

Red Wine Vinaigrette, Oregano, Extra Virgin Olive Oil

\$19*Per Guest*

BLACKENED CAESAR WRAP OR SALAD

Can be served in a Sun Dried Tomato Wrap or on Romaine Lettuce, you let us know your preference! Each Lunch will come with Soda or Bottled Water for \$3 Per Person

Romaine

Blackened Chicken or Blackened Shrimp

Grated Parmesan Cheese

Fried Capers

Lemon & Crispy Capicola Bits

Caesar Dressing

\$19*Per Guest*

CRISPY CHICKEN SALAD

Each Lunch will come with Soda or Bottled Water for \$3 Per Person

Crispy Tortilla Strips

Shredded Tillamook Cheddar

Chopped Romaine Lettuce

Cherry Tomatoes

Black Beans

Diced Red Onions

Manchego Cheese

Served with Agave Lime Vinaigrette

\$19 *Per Guest*

COBB SALAD

Chopped Cobb Salad

Chicken

Dressing on the Side

\$19 *Per Person*

For groups less than 25 guests, an additional \$75 small group buffet fee will be added. All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (24%)

Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad, entrée, and dessert. All Plated Lunches (not box lunches) are Served with Iced Water, Iced Tea & Coffee

SALADS AND SOUPS

Select One Salad or Soup

Avery Caesar Salad

Shaved Romaine, Grated Parmesan, Lemon Zest, Garlic Croutons, Red Pepper Flakes

Crispy Garden Salad

Shaved Romaine, Corn, Black Beans, Cherry Tomatoes, Cheddar Cheese, Topped with Crispy Spiced Chicken, Ranch Dressing

Sweet Gem Lettuce Salad

Sweet Gem Lettuce, Feta, Cucumbers, Cherry Tomatoes, Pickled Red Onions, Balsamic Vinaigrette

Wedge Salad

Blue Cheese Crumbles, Pickled Red Onion, Cayenne Pepper and Maple Bacon, Cherry Tomatoes, Diced Egg, Blue Cheese Dressing, Balsamic Glaze

Cranberry Pecan Salad

Mixed Organic Baby Greens, Dried Cranberries, Candied Pecans,

Cabernet Buttermilk Dressing

Chopped Cornflake Chicken Tenders

\$19 *Per Guest*

ENTREES

Select One Entree

Chicken Cacciatore | \$30 Per Guest

Chicken Breast topped w/ Olive, Capers, Garlic, Herbs, and Red Wine Tomato Sauce, Parmesan Cheese, Served w/ Linguine

Mushroom Ravioli **VGN** | \$30 Per Guest

Pomodoro Sauce, Wilted Sautéed Spinach, Roasted Cherry Tomatoes & Shaved Asparagus

Chicken Marsala with Wild Mushrooms | \$30 Per Guest

Pan Fried Crusted Chicken Breast, Umami Mixed Mushrooms including Shitake, Cremini, Enoki Combined into a velvety Sauce, Pommes Puree, and Roasted Broccolini

Carne Asada | \$30 Per Guest

Chipotle and Onion Marinated Skirt Steak, Roasted Peppers and Onion, Topped with Cotija Cheese and Micro Cilantro

Pork Chop with Crusted Blue Cheese | \$30 Per Guest

Umami Brined Porkchop, Cold Smoked with Toasted

Crumbled Feta Cheese, & Orange Balsamic Vinaigrette
.....
Veggie Green Chili Stew
Spiced and Roasted Green Chili, White Hominy, Brunoise Onions
and Cilantro
.....
Chefs Soup de Jour - Soup of the Day
.....

Peppercorns, Piped with whipped black garlic and blue cheese
cream, Herb Crusted Fingerling Potatoes, and Fried Gremolata
Brussel Sprouts
.....
Bacon and Shrimp Carbonara | \$30 Per Guest
.....
Sliced House Smoked Brisket | \$30 Per Guest
Onion Bordelaise Sauce, Potato Risotto and French Beans
.....
Maple Dijon Salmon | \$36 Per Guest
Cured and Tarragon Cold Smoked Salmon Topped with a velvety
Maple Dijon Glaze, Thyme Potato Stacks, and Roasted Asparagus
.....

DESSERTS

Select One Dessert

Bruleed Cheesecake
.....
Tiramisu
.....
Tripple Layered Carrot Cake
.....
Red Velvet Cake
.....
Seasonal Bread Pudding
.....
Triple Layer Devil's Chocolate Cake
.....
Assorted Fresh Baked Pastries
.....

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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.

COLD SELECTIONS

Pick Three: \$20 Per Guest Pick Four: \$30 Per Guest Pick Five: \$40 Per Guest

French Brie and Cranberry Preserves on a Crostini
.....

HOT SELECTIONS

Pick Three: \$25 Per Guest Pick Four: \$35 Per Guest Pick Five: \$45 Per Guest

Burnt Ends
.....

Seared Tuna Nacho Bites

Truffle Infused Devil Eggs with Tobiko Roe Fresh Chive Garnish

Heirloom Tomato Bruschetta with Burrata

Smoked Salmon and Fresh Dill in an Olive Oil Bread

Roasted Eggplant Crostini – Sundried Tomatoes, Basil Paste, Aged Balsamic Glaze **VGN**

Toasted Ravioli

Coconut Chicken Skewers with Sweet & Sour Chili Sauce

Truffled Mac & Cheese Bites

Double Baked Loaded Potato with Bacon

Cheddar Jalapeno Poppers

Beef Wellington Bites

Cashew Asiago Arancini **VGN**

Grilled Lamb Chops – Zatar Chimichurri Aioli

Roasted Root Veggie Kabob Sweet Potato, Red Beet, Carrot and Parsnip **VGN GF**

Samosa with Spiced Potato and Green Peas **GF**

Impossible Meatball with Marinara Sauce **GF**

PREMIUM HORS D'OEUVRES

Smoked Salmon Display with Capers, Chopped Egg, Diced Red Onion, & Dill Creme | \$20 Per Guest

Artisan Cheese Display with Crostinis And Fresh Fruit Garnish | \$18 Per Guest

Seasonal Fruits & Berries | \$12 Per Guest

Chef's Assortment Of Seasonal Fruits and Berries Served with Yogurt Dip

Crudite Platter | \$16 Per Guest

Local Raw Vegetables including: Grape Tomatoes, Broccoli, Cauliflower, Baby Carrots, Celery & Bell Pepper Served with Roasted Red Bell Pepper Hummus

Beef Tenderloin Sliders with Caramelized Onions, Horseradish Creme & Spicy Cracked Mustard | \$20 Per Guest

Sliced Pork Tenderloin Sliders with Sweet Balsamic Plum Sauce and Cracked Mustard | \$20 Per Guest

Spinach Dip on Toasted Pita | \$22 Per Guest

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (24%)

Presentation Stations

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

stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

DIPS AND MORE DIPS

- Green Goddess Dip
 - Spring Onion Dip
 - Black Bean Hummus
 - Feta Dip
 - Spinach Dip
 - Grilled Pita, Tortilla Chips and Sliced Crostini's
- \$38** Per Guest

MAC N' CHEESE

- Loaded Mac
 - Smoked Cheddar and White Cheddar with Cavatappi Pasta
 - Choice of Toppings Include: Bacon, Diced Chicken, Fried Onions, Green Peas, Sautéed Mushrooms, Jalapeño, Green Onion, Bread Crumbs
- \$24** Per Guest

BUILD YOUR OWN SALAD STATION

- Guest Choice of Lettuce
 - Iceberg, Romaine, or Mixed Baby Spinach and Frisee
 - Guests Choice of Protein
 - Grilled Chicken, Grilled Tofu, or Grilled Salmon
 - Guest Choice of Toppings
 - Cucumbers, Carrots, Grape Tomatoes, Sliced Mushrooms, Fresh Roasted Corn, Shaved Red Onion, Fresh Bell Peppers, Shaved Parmesan, Crumbled Goat Cheese, hard boiled eggs, Toasted Almonds and Dried Cherries
 - Guest's Choice of Dressing
 - Caeser Dressing, Balsamic Vinaigrette, Ranch & Italian Dressing
- \$32** Per Guests

CHEF'S CHARCUTERIE BOARD

- Artisan Cured Meats
 - Assorted Domestic and Imported Cheese
 - Crackers and Fresh Fruit Garnish
- \$42** Per Guest

FLATBREAD STATION

- All Flatbreads are made with a Traditional Flatbread Crust
 - Pomodoro Sauce, Fresh Mozzarella and Micro Basil
 - Artichoke, Chicken, Pesto Sauce and Shaved Asiago Topped with Arugula
 - Chevre, Red Onion, Spinach and Roasted Red Peppers
- \$36** Per Guest

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (24%)

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$100 per attendant for two hours.

TURKEY

- Herb Roasted Turkey Breast with Pan Gravy
- Cranberry Chutney & Herb and Garlic Béarnaise
- Soft Fresh Baked Butter Wheat Rolls

\$380 Price Per 40 Guests

HAM

- Ham Marinated in Cloves, Honey Glaze, Pineapple Demi, and Rosemary
- Pineapple Demi
- Silver Dollar Rolls

\$240 Price Per 40 Guests

PORK

- Cider Brined Boneless Pork Tenderloin
- \$325** Price Per 40 Guests

BEEF

- Peppercorn Crusted Smoked Beef Tenderloin | \$425 Price Per 20 Guests
- Smoked Beef Brisket with Caramelized Onions and BBQ Sauce | \$525 Price per 25 Guests
- Pepper Crusted Prime Rib, Horseradish Crème , Spicy Cracked Mustard, Au Jus | \$600 Price Per 20 Guests

FISH

- Cedar Plank Roasted Pistachio and Parmesan Crusted Salmon with Parmesan, Basil, Pistachio **CN** | \$320 Price per 40 Guests

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (24%)

Plated Dinner

Chef has hand selected a three-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from salad, entrée, and dessert, melds together to wow your attendee’ taste buds. All dinners served with preset iced water, iced tea and coffee service upon request.

SALADS

Select One Salad

ENTREE

Select One Entree

Caesar Salad
Shaved Romaine, Grated Parmesan, Lemon Zest, Garlic Croutons,
Red Pepper Flakes

Avery Garden Salad
Sweet Mixed Greens, Cucumbers, Cherry Tomatoes, Pickles Red
Onion, Cilantro Lime Vinaigrette.

Chicken Waldorf Salad
Fresh Grapes, Apples, Walnuts, Mescaline Greens, Tarragon
Cream Dressing

Candied Bacon Blue Cheese Wedge
Blue Cheese Crumbles, Pickled Red Onion, Cayenne Pepper and
Maple Bacon, Cherry Tomatoes, Diced Egg, Blue Cheese Dressing,
Balsamic Glaze

Pear and Blue Cheese Salad
Candied Walnuts with Blueberry and Chervil Vinaigrette

Gremolata Frenched Chicken | \$37 Per Guest
Parsley, Oregano, Lemon Zest, Red Bell Pepper, Oil, Rosemary
Confited Layer potato, Black Garlic and Orange Zest Carrots

Herb Crusted Pork Tenderloin | \$39 Per Guest
Roasted Yukon Gold Potatoes, Toasted Apple and Brussel
Sprouts with Amaretto Demi-Glace

Roasted Pistachio and Parmesan Salmon **CN** | \$42 Per Guest
Parsnip Mash, Honey Roasted Golden Heirloom Carrots with
Chive Oil Cream

Tahini Salmon | \$42 Per Guest
Served with Sushi Rice, Lime Ponzu, Kewpie Asian slaw

Pulled Jack Fruit BBQ **VGN V** | \$46 Per Guest
Over Mango Jerk Spiced Rice

Quinoa Tofu Stir Fry **VGN V** | \$46 Per Guest
Shitake Mushrooms and Sweet Baby Corn Ear and Sugar Snap
Peas

Braised Short Rib | \$52 Per Guest
Natural Jus over a Jalapeno Cream Au Gratin and Caramelized
Cippolini Onions and Cremini Mushroom

Cauliflower steak **VGN V** | \$46 Per Guest
Pea Puree, Roasted Mushroom

Surf & Turf | \$70 Per Guest
Grilled Beef Tenderloin Filet, Garlic Butter Seared Shrimp,
Parmesan Peppercorn Mashed Potatoes, & Asparagus

DESSERT

Select One Dessert

New York Style Cheesecake with Cherries

Chocolate Fudge Cake

Salted Caramel Cheesecake

Merlot Poached Pear with Honeycomb Candy Crumble and a Cognac Anglaise

Lemon Berry Mascarpone | \$1 Per Guest

Crème Brûlée Cheesecake | \$1 Per Guest

For groups less than 25 guests, an additional \$75 small group buffet fee will be added. All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (24%)

Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from three different main course options. The planner selects the 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. All dinners served with preset iced water, iced tea and coffee service upon request.

TO CREATE YOUR PERSONAL PREFERENCE MENU

- 1. The planner chooses the 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.
.....

\$76 *Price Per Guest*

INDIVIDUAL GUESTS' CHOICE ENTREE

Choose up to *four* entrée selections Severed with Chef's Choice of Vegetable and Starch

- PORK
Smoked Paprika Pork Tenderloin, Jalapeño Peach Chutney
.....
- FISH
Lemon Infused Pan Roasted Atlantic Salmon, Tomato Chutney
.....
- CHICKEN
Seared Herb Marinated Chicken Breast, Tomato & Caper Beurre Blanc
.....
- BEEF
Roasted Beef Filet, Roasted Goat Cheese, Fried Onion Strings, Port Reduction
.....

PLANNER'S CHOICE SALAD

- Mixed Green Salad
Mixed Green Lettuce, Sliced Cucumbers, Cherry Tomatoes, Crumbled Goat Cheese, Balsamic Vinaigrette
.....
- Caesar Salad
Crisp Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing
.....

PLANNER'S CHOICE DESSERT

- Red Velvet
.....
- Salted Caramel Cheesecake
.....
- Triple Layer Chocolate Cake
.....
- Crème Brûlée Cheesecake
.....
- Lemon Berry Mascarpone
.....

For groups less than 25 guests, an additional \$75 small group buffet fee will be added. All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (24%)

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 iced water, iced tea and coffee service upon request.

ITALIAN DINNER BUFFET

- Caesar Salad
- Penne & Pomodoro with Beef Meatballs
- Fire Roasted Vegetables
- Grilled Chicken Caprese
- Pasta Primavera
- Garlic Bread
- Cannolis & Tiramisu

\$44 Per Guest

ALL AMERICAN DINNER BUFFET

- Chicken Waldorf Salad with Fresh Grapes, Apples, Walnuts, Mescaline Greens, Tarragon Cream Dressing
- Pear and Blue Cheese Salad with Candied Walnuts, Blueberry and Chervil Vinaigrette
- Lemon Creme Salmon
- Grilled Pork Tenderloin
- Whiskey Baby Back Ribs
- Buffalo Shrimp Skewers or Coconut Shrimp
- Double Baked Loaded Potato
- Grilled Veggies

\$38 Per Guest - 1 Protein

\$46 Per Guest - 2 Proteins

\$58 Per Guest - 3 Proteins

\$66 Per Guest - 4 Proteins

SOUTHWEST DINNER BUFFET

- Potato Salad
- Ambrosia Salad
- House Cole Slaw
- Mustard Greens with Ham Hooks
- Cowboy Beans
- Corn on the Cob
- 8 Way Fried Chicken
- Creamy Mac & Cheese
- Sweet Potato Pie
- Peach BBQ Baby Back Ribs

SORORAN DINNER BUFFET

- Borracho Beans
- Cilantro Black Beans
- Spanish Rice
- Queso Fundito (chorizo)
- Chipotle Marinated Carne Asada
- Elote Street Corn
- Birria
- Chicken Tinga
- Enchiladas
- Sour Cream, Guacamole, Verde & Roja Salsa & White Onion

Jalapeno Cheddar Cornbread

Seasonal Bread Pudding

\$42 *Per Guest*

Cilantro with Lime Wedges

Traditional Cacao Flan

House made Churros

\$48 *Per Guest*

ASIAN DINNER BUFFET

Garden Salad with Ginger Dressing

Classic Orange Sesame Chicken

Beef and Broccoli

Fried Rice - Option to add protein

Bao Buns

Crab Ragoons

Spring Rolls

Teriyaki Lo Mein Noodles with Water Chestnuts, Carrots, Mung, Baby Corn Ears, Peppers

Vegetable Stir Fry with Snap Peas, Broccolini, Peppers, Onion, Baby Corn, Shiitake Mushrooms, Water Chestnuts and Scallions

\$38 *Per Guest*

For groups less than 25 guests, an additional \$75 small group buffet fee will be added. All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (24%)

Sweet Treats

Chef has hand selected a dessert menu for your attendees to dine on during your event. Each dessert melds together to wow your attendee’s taste buds.

A LA CARTE DESSERTS

Housemade Brownie | \$6 Per Guest

Crème Brûlée Cheesecake | \$7 Per Guest

Tiramisu | \$6 Per Guest

Seasonal Bread Pudding | \$8 Per Guest

MUFFINS, CUPCAKES AND POPS

Assortment of Muffins

Assorted Cupcakes

Assorted Cake Pops

Coffee and Iced Tea

Red Velvet Cake \$8 Per Guest	\$24 <i>Per Guest</i>
Petit Fours \$11 Per Guest	
Triple Layer Carrot Cake \$12 Per Guest	
Triple Layer Devils' Chocolate Cake \$12 Per Guest	

For groups less than 25 guests, an additional \$75 small group buffet fee will be added. All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (24%)

Premium Dessert Station

Chef has hand selected premium dessert Station for your attendees to dine on during your refined event. Each dessert, melds together to wow your attendee' taste buds.

DESSERT STATION

Chocolate Fondue with Strawberries, Marshmallows, and Biscoff Crackers
Assorted French Macaroons
Tulsa Local Chocolatiers
Fresh Coffee and Iced Tea

\$45 *Per Guest*

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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 | \$36 Bottle

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

Canvas Chardonnay, California | \$36 Bottle

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

Canvas Pinot Noir, California | \$41 Bottle

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

Canvas Cabernet Sauvignon, California | \$36 Bottle

Subtle hints of oak and spice married with lively tannins.

Canvas Brut, Blanc Da Blancs, Italy | \$41 Bottle

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

All wines are priced per bottle. All wines subject to availability. All prices are subject to change without notice and are exclusive of current sales taxes (8.517%), beverage taxes (13.5%) and service charge (24%) All bar stations must be attended by a licensed bartender. If you are interested in a beverage not listed on the menu, please inquire with your Event Service Manager

Bar Packages

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

BAR PACKAGES PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

HOST SPONSORED OR CASH BAR PER DRINK

Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.

Signature Cocktails | \$11 Per Drink
Smirnoff Vodka, Altos Silver Tequila, Dewar's Scotch, Tanqueray Gin, Jack Daniel's Whiskey, Bacardi Rum, Malibu Rum, Captain Morgan Spiced Rum, Crown Royal Whiskey, Jameson Irish Whiskey, Maker's Mark Bourbon, Bulleit Bourbon, Tito's Vodka, Grey Goose Vodka

Premium Cocktails (By Request) | \$14 Per Drink
Patron Tequila

Super-Premium Cocktails (By Request) | \$15 Per Drink
Glenlivet Scotch, Macallan Scotch, Elijah Craig Bourbon, Woodford Reserve Bourbon, Codigo Tequila

Hand Crafted Cocktails | \$11 Per Drink
Night Shade Gin & Tonic, Green Country Tea, Tulsa Hurricane, The Blue Whale, Mother Road Old Fashioned, Southern Hills Tea, Tulsa Old Fashioned, RT 66 Revolver, Rogers Roper

Domestic Beer | \$7 Per Drink
Budweiser, Bud Light, Michelob Ultra, Miller Light, Coors Light

Imported Beer | \$8 Per Drink
Stella Artois, Corona, Marshall Atlas IPA Other Selections
Available Upon Request

Canvas Wines by Michael Mondavi | \$9 Per Drink
Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio

Bottled Water | \$4 Per Drink

Soft Drinks | \$4 Per Drink

LABOR CHARGES

Bartender | \$150
Up to four hours

Prices are subject to 24% taxable service charge, current Oklahoma sales tax of 8.517% and current Oklahoma beverage tax 13.5%.Menu pricing may change based on availability and market conditions.

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.

BUBBLES

Mumm Napa Prestige Brut | \$76 Bottle
Packs in a lot of complexity, with aromas of apple, fresh ginger and rubber that lead to crisp and layered flavors of raspberry and spice

GH Mumm Brut Champagne | \$157 Bottle
Toast and dried fruit notes mix in this very harmonious dry Champagne, dried apricot, candied orange peel, nut and smoke-but still elegant and light-weight.

WHITES

Whitehaven Sauvignon Blanc | \$52 Bottle
Fragrant and vibrant, with lemongrass, Key lime, Asian pear and fresh ginger notes on a sleek frame. Delivers a touch of honeysuckle on the finish

Landmark Overlook Chardonnay | \$65 Bottle
The palate is full and rich with ripe lemon, golden delicious apple, stone fruit and subtle grilled pineapple notes on entry with toasty oak, vanilla, butterscotch, lemon curd and chamomile joining on the mid-palate.

Jermann Pinot Grigio, Italy | \$72 Bottle
Crushed stones, jasmine, white tea and green apples on the nose. Crisp, tangy and fresh with a medium body

REDS

Decoy Merlot, Sonoma County | \$77 Bottle

This alluring Merlot offers juicy layers of black cherry, raspberry, and plum. On the palate, the flavors are pure and polished, with a mouth-coating texture that carries the wine to a luxurious, fruit-filled finish.

La Crema Pinot Noir, Sonoma Coast | \$80 Bottle

Aromas of blackberry, cherry, leather, and tobacco with flavors of red cherry, raspberry, and boysenberry. Subtle hints of espresso and cocoa nib underpin notes of exotic spice and toast.

Orin Swift Abstract | \$117 Bottle

The wine enters with class, being soft and lush, with notes of ripe plum, boysenberry and Santa Maria tri-tip. Grippy, chewy tannins, the wine closes with pleasing sarsaparilla and blackcurrant.

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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!

NIGHT SHADE GIN & TONIC

Tanqueray, Creme de Violette, Lime Juice, Tonic, Garnished with Lime

\$11 Per Drink

GREEN COUNTRY TEA

Malibu, Blue Curaçao, Tanqueray, Tito’s, Pineapple Juice, Sweet & Sour, and Sprite, Garnished with Cherries

\$11 Per Drink

TULSA HURRICANE

Captain Morgan, Malibu, Orange Juice, Pineapple Juice, Grenadine, Garnished with a Slice of Orange and a Cherry

\$11 Per Drink

THE BLUE WHALE

Peach Schnapps, Blue Curaçao, Tito’s

\$11 Per Drink

MOTHER ROAD OLD FASHIONED

Hornitos Reposado Tequila, Mezcal, Agave, Orange Bitters, Garnished with an Orange and Lime

\$11 Per Drink

SOUTHERN HILLS TEA

Tito’s, Lemonade, Tea, Garnished with a Lemon

\$11 Per Drink

TULSA OLD FASHIONED

RT 66 REVOLVER

Maker's Mark or Bulleit Bourbon, Orange & Angostura Bitters,
Simple Syrup, Splash of Fresh Orange, and a Dash of Lixardo
Garnished with an Orange and Cherry
.....
\$11 *Per Drink*

ROGERS ROPER

St Germain, Champagne, Club Soda, Garnished with Lemon
.....
\$11 *Per Drink*

Prairie Wolf Dark Coffee Liqueur, Jameson, Dash of Orange Bitters
.....
\$11 *Per Drink*

OIL FASHIONED

Oilfire Whiskey, Orange & Angostura Bitters, Garnished with an
Orange and Cherry
.....
\$12 *Per Drink*

Prices are subject to 24% taxable service charge, current Oklahoma sales tax of 8.517% and current Oklahoma beverage tax 13.5%.Menu pricing may change based on availability and market conditions.



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