



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

Seasonally Inspired Fruit

Freshly Made Baked Goods and Local Specialties

Assorted Chilled Fruit Juices

Assorted Yogurt Cups & Granola

Coffee, Decaffeinated Coffee & Tazo Tea

\$20 Per Guest

CLASSIC CONTINENTAL BREAKFAST

Seasonally Inspired Fruit

Assorted Dry Cereals with Dried Fruit, Nuts & Milk

Freshly Made Baked Goods and Local Specialties

Assorted Yogurt Cups & Granola

Coffee, Decaffeinated Coffee & Tazo Tea

Assorted Chilled Fruit Juices

\$21.50 Per Guest

BREAKFAST TACOS

Tortillas

Scrambled Eggs

Chorizo

Shredded Cheddar

Diced Red Onions

BREAKFAST SANDWICHES & BURRITOS

Choose One Burrito or Sandwich

Egg Croissant Sandwich with Cheese and Choice of Bacon, Canadian Bacon, Sausage or Avocado

Breakfast Burrito with Peppers, Onions, Cheese and Choice of Bacon, Canadian Bacon, Sausage or Avocado

Egg Bagel Sandwich with Cheese and Choice of Bacon, Canadian Bacon, Sausage or Avocado

Diced Potatoes

Salsa

Coffee, Decaffeinated Coffee & Tazo Tea

\$17 Per Guest

Buttermilk Biscuit Layered with Sausage, Fried Egg and Cheddar Cheese

Fruit

Yogurt or Granola Bar

Assorted Chilled Fruit Juices

Coffee, Decaffeinated Coffee & Tazo Tea

\$17 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 (22%))

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.

THE FARM

Cage Free Scrambled Eggs

Turkey or Pork Breakfast Sausage

Crispy Potatoes with Onions and Sweet Peppers

\$13 Per Guest

OMELET & EGG STATION

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

Cage Free Eggs

Chives

Cheddar Cheese

Tomatoes

Bacon

Sausage

\$14 Per Guest

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (22%)

Breakfast Buffet

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

TULSA BREAKFAST BUFFET

Seasonal Sliced Fruit

COUNTRY BREAKFAST BUFFET

Sliced Seasonal Fruit

Assorted Breakfast Muffins

Butter & Jam

Yogurt & Honey

Scrambled Eggs

Bacon

Seasoned Breakfast Potatoes

Orange Juice

Coffee and Tazo Tea Selection

\$23 Per Guest

Smoked Cheddar Cheese Grits

Scrambled Eggs with Roasted Cherry Tomatoes

Sausage Patties

Seasoned Breakfast Potatoes

Buttermilk Biscuits with Pepper Gravy

Fresh Morning Danishes

Orange Juice

Coffee and Tazo Tea Selections

\$25 Per Guest

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (22%)



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.

DONUTS

Assorted Donuts

Orange Juice

Coffee & Tazo Tea

\$12 Per Guest

MUFFINS

Assorted Blueberry, Banana Nut and Double Chocolate Muffins

Orange Juice

Coffee & Tazo Tea

\$12 Per Guest

BAGELS

BUILD YOUR OWN YOGURT PARFAIT

Assorted Bagels

Orange Juice

Coffee & Tazo Tea

\$12 *Per Guest*

Honey Vanilla Yogurt

Granola

Strawberries, Blueberries, & Raspberries

Coffee & Tazo Tea

Orange Juice

\$12 *Per Guest*

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (22%)

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 Raisin, White Chocolate Macadamia and M&M

Milk

\$8 *Per Guest*

DIP IT

Spinach Artichoke Dip with Pita

Fresh Seasonal Vegetables with Dill Ranch

Hummus & Pretzels

Iced Tea

\$15 *Per Guest*

BALL PARK BREAK

Soft Pretzels with Cheese

Assorted Popcorn

Mini Corn Dogs with Mustard

Lemonade

\$14 *Per Guest*

ENERGY

Whole Seasonal Fruit

Assorted Energy Bars

Trail Mix

Regular Coffee

Energy Drinks

\$17 *Per Guest*

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (22%)

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

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

SNACKS

Assorted Granola Bars | \$4 Per Person

Individual Greek Yogurts | \$4.50 Per Person

Sliced Seasonal Fruit | \$7 Per Person

Seasonal Selected, Fully Ripened

Popcorn | \$8 Per Person

Original, Sweet & Salty and White Cheddar

Whole Market Fruits | \$27 Per Dozen

Seasonal Selection, Fully Ripened

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (22%)

A La Carte Beverages

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

COFFEE, TEA AND LEMONDADE

Freshly Brewed Coffee | \$52 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

SPECIALTY HOT BEVERAGES

Hot Tea | \$3 Each

Hot Chocolate | \$3 Each

SOFT DRINKS

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

HYDRATION STATION

Water Dispensers

BOTTLED WATER

Bubly | \$5 Each

Aquafina | \$4 Each

AND MORE

Red Bull - Regular or Sugar Free | \$7 Each

Chilled Juices | \$31 Gallon

Orange, Apple, Cranberry and Pineapple

Perrier Sparkling Water | \$5 Each

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (22%)

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

Vera Cruz Italian Buffet 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

Vera Cruz Italian Buffet 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

Vera Cruz Italian Buffet 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

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

Vegetable Crudit  with Hummus

Chef's Handcrafted Turkey Club
Shaved Turkey, Applewood Smoked Bacon, Cheddar Cheese,
Lettuce, Tomato on Sliced Artesano Bakery Bread

Chef's Handcrafted Ham & Swiss Sandwich
Sliced Black Forest Ham, Swiss Cheese, Lettuce, Tomato on
Whole Wheat Bread

Kettle Cooked Chips

Chocolate Chip Blondies & Rice Crispy Treats

Iced Water, Iced Tea and Coffee

\$29 Per Guest

BBQ LUNCH BUFFET

Garden Salad with Chopped Iceberg Lettuce, Tomatoes,
Shredded Carrots, Cucumbers, Ranch Dressing and Balsamic
Vinaigrette

Sliced Smoked Brisket

BBQ Chicken Breast

Southern Style Potato Salad

Sweet Baked Beans

Golden Corn

Pickles

Sliced Red Onions

Pepperoncinis

Fudge Brownies

Iced Water, Iced Tea and Coffee

\$36 *Per Guest*

PANKO CRUSTED CHICKEN LUNCH BUFFET

Cranberry Pecan Salad with Mixed Organic Baby Greens, Dried Cranberries, Candied Pecans, Crumbled Feta Cheese, & Orange Balsamic Vinaigrette

Panko Crusted Chicken with Lemon Crème Sauce, Sundried Tomato, Avocado, and Corn Relish

Parmesan Peppercorn Mashed Potatoes

Roasted Asparagus

Chef's Dessert Selection

Iced Water, Iced Tea and Coffee

\$31 *Per Guest*

ITALIAN LUNCH BUFFET

Caesar Salad with Shaved Parmesan Cheese, Roasted Garlic & Homemade Caesar Dressing

Penne & Marinara with Meatballs

Fire Roasted Vegetables

Grilled Chicken Caprese

Pasta Primavera

Garlic Bread

Chef's Choice of Italian Cream Cake or Tiramisu

Iced Water, Iced Tea and Coffee

\$34 *Per Guest*

VERA CRUZ LUNCH BUFFET

Garden Salad with Grape Tomatoes, Sliced Cucumbers, Shredded Carrots, Garlic Croutons, Balsamic Vinaigrette

Mesquite Grilled Chicken and Shredded Barbacoa Beef

Warm Flour Tortillas

Pepper Jack Cheese

Salsa Fresca

Sour Cream

Tortilla Chips

Guacamole & Queso

Mexican Rice

Black Beans

Chef's selection of Dessert

Iced Water, Iced Tea and Coffee

\$34 *Per Guest*

BURG'R BAR

Garden Salad with Ranch Dressing and Balsamic Vinaigrette

Burger with Brioche Bun with Cheese, Lettuce, Tomatoes, Pickles, Onions, Mustard, Ketchup, Mayo (on the side)

Cavatappi Mac & Cheese

Gourmet 3 Bean Baked Beans

Brownies

\$33 *Per Guests*

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 (22%)

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 ARTESANO BAKERY BREAD

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

Shaved Turkey

Applewood Smoked Bacon

Cheddar Cheese

Lettuce

Tomato

\$19 Per Guest

TARRAGON CHICKEN SALAD ON BUTTERY

CROISSANT

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

Diced Rotisserie Chicken and Celery

\$19 Per Guest

ROASTED VEGGIE WRAP

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

Wrapped in a Tortilla with Roasted Red Pepper Hummus, Lettuce & Tomato

Grilled Zucchini

Grilled Squash

Grilled Asparagus

\$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

Lettuce

Tomato

\$19 Per Guests

MEDITERRANEAN CHICKEN PITA

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

Sliced Mediterranean Spiced Chicken Breast

Tomato and Cucumber Salad

Topped with Tzatziki Sauce in a Pita

\$19 Per Guest

BLACKENED CHICKEN CAESAR

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

Parmesan Cheese

Garlic Croutons

Caesar Dressing

\$19 *Per Guest*

GRILLED STEAK SALAD

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

Green Leaf Lettuce

Paprika Spiced Grilled Flank Steak

Egg

Grape Tomato

Shaved Red Onions

Feta Cheese

Served with Balsamic Vinaigrette

\$19 *Per Guest*

STRAWBERRY SPINACH SALAD

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

Fresh Sliced Strawberries

Red Onions

Diced Eggs

Crumbled Feta

Raspberry Vinaigrette

\$19 *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 (22%)

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

Select One Salad

Caesar Salad

Romaine Hearts, Parmesan, Garlic Croutons, House Caesar Dressing

Garden Salad

Green Leaf Lettuce or Iceberg Lettuce, Grape Tomatoes, Sliced Cucumbers, Shredded Carrots, Garlic Croutons, Ranch & Balsamic Vinaigrette

Greek Salad

Red Leaf Lettuce, Cucumber, Feta, Olives, Grape Tomatoes, Fresh Herbs, Greek Dressing

Red Leaf Salad

Red Leaf Lettuce, Roasted Red Peppers, Sliced Olives, Cucumber. Shaved Parmesan, & Herbed Vinaigrette

ENTREES

Select One Entree

Cider Braised Chicken | \$30 Per Guest

Apple Cider Braised Chicken Breast. Served w/ Brown Butter Spinach Orzo & Charred Asparagus

Chicken Cacciatore | \$30 Per Guest

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

Orange Ginger Chicken | \$30 Per Guest

Grilled Chicken Breast Topped with Orange Ginger Sauce. Served with Cumin Spiced Carrots & Cilantro Rice

Caribbean Jerk Chicken | \$30 Per Guest

Island Spiced Grilled Chicken Breast topped with Mango Salsa. Served with Coconut Rice & Sautéed Spinach

Roasted Pork Loin | \$31 Per Guest

Cranberry Pecan Salad
Mixed Organic Baby Greens, Dried Cranberries, Candied Pecans,
Crumbled Feta Cheese, & Orange Balsamic Vinaigrette

Roasted Pork Tenderloin topped w/ Ginger Apple Chutney, Garlic
Green Beans and Yukon Gold Mashed Potatoes

Grilled Flat Iron Steak | \$36 Per Guest
Chimichurri Topped Grilled Flat Iron Steak with Garlic Green
Beans & Yukon Gold Mashed Potatoes

DESSERTS

Select One Dessert

New York Style Cheesecake with Cherries

Tiramisu

Carrot Cake

Chocolate Fudge Cake

Salted Caramel Cheesecake

Meyer Lemon Curd Cake

Red Velvet Cake

Triple Layer Chocolate Cake

Crème brûlée Cheesecake | \$1 Per Guest

Blueberry Lemon Mascarpone | \$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 (22%)



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: \$15 Per Guest Pick Four: \$20 Per Guest Pick Five: \$25 Per Guest

Shrimp Shooter | \$1 Upcharge Per Guest

Antipasto Kabobs with Mozzarella

Bacon Jam Crostini with Herb Goat Cheese

Ahi Tuna Crudo with Sweet Soy Pickled Onions & Wonton Crisp

Roasted Red Pepper Hummus Swans

Beef Tenderloin Crostini with Cilantro Puree

Pimento Cheese Deviled Eggs

WARM SELECTIONS

Pick Three: \$15 Per Guest Pick Four: \$20 Per Guest Pick Five: \$25 Per Guest

Coconut Chicken Skewers with Sweet & Sour Chili Sauce

Scallops Wrapped in Bacon

Stuffed Mushrooms Florentine

Sirloin with Gorgonzola Wrapped in Bacon

Truffled Mac & Cheese Bites

Italian Meatball Parmesan Skewer

Skewered Bourbon Meatball

Stuffed New Potato with Bacon

PREMIUM HORS D'OEUVRES

Smoked Salmon Display with Capers, Chopped Egg, Diced Red Onion, & Dill Creme | \$12 Per Guest

Artisan Cheese Display with Assorted Cracker And Fresh Fruit Garnish | \$8 Per Guest

Seasonal Fruits & Berries | \$7 Per Guest

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

CRUDITE PLATTER | \$6 Per Guest

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

Petite Maryland Lump Crab Cakes | \$15 Per Guest

Beef Tenderloin Sliders with Caramelized Onions, Horseradish Creme & Spicy Cracked Mustard | \$12 Per Guest

Sliced Pork Tenderloin Sliders with Sweet Balsamic Plum Sauce and Cracked Mustard | \$8 Per Guest

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (22%)

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.

NACHO BAR

Red Salsa

ANTIPASTO AND ROASTED VEGETABLES

Assorted Shaved Cured Meats with Olives

Tri-Color Tortilla Chips

White Queso

Jalapeño

Sliced Black Olives

Chili

Green Onions

Diced Tomatoes

Guacamole

Sour Cream

Fresh Cilantro

\$12 *Per Guest*

CHEF'S CHARCUTERIE BOARD

Artisan Cured Meats

Assorted Domestic and Imported Cheese

Crackers and Fresh Fruit Garnish

\$12 *Per Guest*

MAC N' CHEESE

White Cheddar with Penne Pasta

Smoked Cheddar with Cavatappi Pasta

Choice of Toppings Include: Bacon, Diced Chicken, Fried Onions, Green Peas, Sautéed Mushrooms, Jalapeño, Green Onion, Bread Crumbs

\$15 *Per Guest*

Artichoke Hearts, Roasted Peppers, Grilled Vegetables

Assorted Cheese

Pesto

\$11 *Per Guest*

JUMBO SHRIMP DISPLAY

Thai Vegetable Slaw with Peanuts

Served with Cocktail Sauce, Lemon Wedges, and Tabasco Sauce
(3 pieces per person)

\$13.50 *Per Guest*

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (22%)

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

Orange Brined Roasted Whole Turkey

Cranberry Chutney

Silver Dollar Rolls

\$300 Price Per 40 Guests

HAM

Honey Glazed Ham

Pineapple Demi

Silver Dollar Rolls

\$240 Price Per 40 Guests

PORK

Cider Brined Boneless Pork Tenderloin

\$325 Price Per 40 Guests

BEEF

Herb Crusted Tenderloin, Caramelized Onions, Spicy Cracked Mustard, Horseradish Crème | \$425 Price Per 20 Guests

Pepper Crusted Prime Rib, Horseradish Crème, Spicy Cracked Mustard, Au Jus | \$550 Price Per 20 Guests

All prices are subject to change without notice and are exclusive of current sales taxes (8.517%) and service charge (22%)



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's taste buds. All dinners served with preset iced water, iced tea and coffee service upon request.

SALADS

Select One Salad

Greek Salad

Red Leaf Lettuce, Cucumber, Feta, Olives, Grape Tomatoes, Fresh Herbs, Greek Dressing

Caesar Salad

Romaine Hearts, Parmesan, Garlic Croutons, House Caesar Dressing

ENTREE

Select One Entree

Garlic Basil Chicken | \$35 Per Guest

Redskin Mashed Potatoes, Roasted Brussel Sprouts, Tomato Butter

Pan Roasted Chicken | \$37 Per Guest

Herb Marinated Pan Roasted Chicken, Roasted Tomato, Spinach Orzo, Roasted Broccoli, Caper Butter

Garden Salad
Green Leaf Lettuce or Iceberg Lettuce, Grape Tomatoes, Sliced Cucumbers, Shredded Carrots, Garlic Croutons, Ranch & Balsamic Vinaigrette

Cranberry Pecan Salad
Mixed Organic Baby Greens, Dried Cranberries, Candied Pecans, Crumbled Feta Cheese, & Orange Balsamic Vinaigrette

Red Leaf Salad
Red Leaf Lettuce, Roasted Red Peppers, Sliced Olives, Cucumber, Shaved Parmesan & Herbed Vinaigrette

Panko Crusted Chicken | \$37 Per Guest
Panko Crusted Chicken with Lemon Crème Sundried Tomato, Avocado and Corn Relish, Parmesan Peppercorn Mashed Potatoes, Roasted Asparagus Recommend Pairing with Cranberry Pecan Salad

Crispy Seared Truffle Chicken | \$39 Per Guest
Rooted Vegetable Hash, Green Beans, Truffle Oil

Honey Teriyaki Salmon Filet | \$42 Per Guest
Pan Seared w/ White Miso Sticky Rice & Roasted Broccoli, Bell Pepper, Carrots & Pineapple

Grilled Herb Butter Filet | \$55 Per Guest
Sautéed Spinach, Roasted Wild Mushrooms, Sweet Corn Relish

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

Meyer Lemon Curd Cake

Salted Caramel Cheesecake

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 (22%)

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

PLANNER'S CHOICE SALAD

Mixed Green Salad
Mixed Green Lettuce, Sliced Cucumbers, Cherry Tomatoes,

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 Served 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

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 (22%)

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 with Shaved Parmesan Cheese, Roasted Garlic & Homemade Caesar Dressing

Penne & Marinara with Meatballs

Fire Roasted Vegetables

Grilled Chicken Caprese

Pasta Primavera

Garlic Bread

Italian Cream Cake & Tiramisu

PANKO CRUSTED CHICKEN

Cranberry Pecan Salad with Mixed Organic Baby Greens, Dried Cranberries, Candied Pecans, Crumbled Feta Cheese, & Orange Balsamic Vinaigrette

Panko Crusted Chicken with Lemon Crème Sauce with Sundried Tomato, Avocado, and Corn Relish

Parmesan Peppercorn Mashed Potatoes

Roasted Asparagus

Chef's Dessert Selection

\$41 Per Guest

\$44 *Per Guest*

BBQ DINNER BUFFET

Garden Salad with Ranch Dressing and Balsamic Vinaigrette

Southern Style Potato Salad

Sweet Baked Beans

Golden Corn

Sliced Smoked Brisket

BBQ Chicken Breast

Pickles, Sliced Red Onions, & Pepperoncinis

Fudge Brownies

\$46 *Per Guest*

VERA CRUZ DINNER BUFFET

Garden Greens with Salsa Ranch Dressing & Balsamic Vinaigrette

Mesquite Grilled Chicken and Shredded Barbacoa Beef

Warm Flour Tortillas

Pepper Jack Cheese

Salsa Fresca

Sour Cream

Tortilla Chips

Guacamole & Queso

Mexican Rice

Black Beans

Chef's Dessert Selection

\$44 *Per Guest*

BURG'R BAR

Garden Salad with Ranch Dressing and Balsamic Vinaigrette

Burger with Brioche Bun with Cheese, Lettuce, Tomatoes, Pickles, Onions, Mustard, Ketchup, Mayo (on the side)

Cavatappi Mac & Cheese

Gourmet 3 Bean Baked Beans

Brownies

\$43 *Per Guests*

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 (22%)



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 (22%) 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,

HOST SPONSORED OR CASH BAR PER DRINK

Charges are based on the actual number of drinks consumed.

Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

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 22% 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

WHITES

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.

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

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*

TULSA OLD FASHIONED

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*

\$11 *Per Drink*

SOUTHERN HILLS TEA

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

\$11 *Per Drink*

RT 66 REVOLVER

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*

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