



BREAKFAST OF THE DAY

\$47 per guest on designated day of Event \$50 per guest on all other days Vegetarian, **Gluten Free, and Special Requests:** Please discuss with your Event Manager on daily selections. Select one option from both selections \$10/person extra to select both breakfast options Minimum order per selection: 10

MONDAY & THURSDAY

OPTION 1: Swiss muesli, dry fruits, nuts, milk and honey
 OPTION 2: Selection of cereals, milk, honey, brown sugar, dried nuts and raisins
 Honey, Almonds and dried fruits
 French toast with whipped cream and maple syrup
 OPTION 1: Scrambled Eggs
 OPTION 2: Boiled Eggs in shell
 Applewood smoked bacon
 Pork sausage
 Seasoned home cut breakfast potato
 Assorted mini pastries
 Bread, Gluten Free bread with butter and jams
 Seasonal sliced fruit
 Black River Bottle Fruit Juices
 Locally Roasted Equator Coffee
 Selection of Pluck Tea
 Milk, Milk Alternative and Sugars

\$47 *Per Person*

\$50 *Alternate Day*

TUESDAY, FRIDAY & SUNDAY

OPTION 1: Baked Beans
 OPTION 2: Homemade granola, dried fruit, yogurt and berries
 Fluffy Canadian pancakes with maple syrup and berries
 OPTION 1: Cheese omelet
 OPTION 2: Scrambled Eggs
 Apple wood smoked bacon
 Country style breakfast sausage
 Seasoned potato wedges
 Mini croissants
 Sliced bread, Gluten Free bread with jam and butter
 Black River Bottle Fruit Juices
 Locally Roasted Equator Coffee
 Selection of Pluck Tea
 Milk, Milk Alternative and Sugars

\$47 *Per Person*

\$50 *Alternate Day*

WEDNESDAY & SATURDAY

OPTION 1: Homemade granola, plain Greek yogurt, berries, honey and nuts
 OPTION 2: Steal cut oats, fresh berries, almond milk and honey
 Banana bread
 Berry compote
 OPTION 1: Scrambled eggs
 OPTION 2: Cheese omelets
 Applewood smoked bacon
 Chicken sausage
 Home cut breakfast potatoes
 Berry Scones
 Gluten Free bread with butter and jams
 Black River Bottle Fruit Juices
 Locally Roasted Equator Coffee
 Selection of Pluck Tea
 Milk, Milk Alternative and Sugars

\$47 *Per Person*

\$50 *Alternate Day*

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BREAKFAST BUFFET

\$10/person extra to select both breakfast options Vegetarian, **Gluten Free, and Special Requests:** Please discuss with your Event Manager on daily selections. Minimum order per selection: 10

HEALTHY START

Steal cut oatmeal, berries, almonds, and honey Selection of Canadian cheese and smoked salmon OPTION 1: Boiled egg in shell with roasted pepper salsaOPTION 2: Scrambled eggsAssorted individual yogurtsBread, Gluten Free bread with butter and jamsSeasonal sliced fruit and berriesBlack River Bottle Fruit JuicesLocally Roasted Equator CoffeeSelection of Pluck TeaMilk, Milk Alternative and Sugars

\$40 Per Person

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BREAKFAST BUFFET ENHANCEMENTS

Choose from the selections below to **Enhance** your Breakfast Spread Minimum order per selection: 10 Vegetarian, **Gluten Free, and Special Requests:** Please discuss with your Event Manager on daily selections.

ENHANCEMENT OPTIONS

Ham, Cheese & Egg Croissant Sandwiches \$110 / 10 guests**Everything Bagel and Cream Cheese** \$97 / 10 guests**Individual Yogurt with Homemade Granola and Berries** \$101 / 10 guests**Assorted Donuts** \$96 / 10 guests**Mini Muffins** \$99 / 10 guests**Assorted Mini Danishes** \$96 / 10 guests**Seasonal Sliced Fruit and Berries** \$145 / 10 guests**Egg, Sausage, Hashbrown and Cheese Breakfast Wrap** \$170 / 10 guests

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A LA CARTE FOOD & BEVERAGES

Please select from the A La Carte options below to add to your Breakfast Selections. Prices are per person Minimum order per selection: 10

BEVERAGE SELECTIONS

Black River Orange Juice \$7/bottle**Black River Apple Juice** \$7/bottle**Black River Grapefruit Juice** \$7/bottle**Red bull** \$7/bottle**Locally Roasted Equator Coffee** \$6/cup**Premium Tea** \$6/cup**Sparkling Water** \$6/bottle

FOOD SELECTIONS

Fresh Baked Cookies \$11/person**Assorted Granola Bars** \$7/person**Assorted Cereal Station** \$18/person**Seasonal Sliced Fruit** \$12/person**Egg, Sausage, Hash brown and Cheese Breakfast Wrap** \$18/person**Savoury Bistro Pastries** \$18/person

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Morning Break

23\$ per guest on designated days. 26\$ per guest if selected on a non-designated day. Minimum catering order: 10

MONDAY & THURSDAY

Smoked Ham on Brioche Grilled Vegetable and Halloumi Wrap Granola Bar Assorted Individual Yogurt Locally Roasted Equator Coffee Selection of Pluck Tea Milk, Milk Alternative and Sugars

\$23 *Per Person*

\$26 *Alternate Day*

TUESDAY, FRIDAY & SUNDAY

Smoked Turkey Applewood Smoke Serano Chef Choice Canadian Cheese Sweet Pickles and Olives Dry Nuts Crackers Locally Roasted Equator Coffee Selection of Pluck Tea Milk, Milk Alternatives & Sugars

\$23 *Per Person*

\$26 *Alternate Day*

WEDNESDAY & SATURDAY

Mini Muffins Mini Scones with Mixed Berry Jam Seasonal Cut Fruit Assorted Individual Yogurt Locally Roasted Equator Coffee Selection of Pluck Tea Milk, Milk Alternatives & Sugars

\$23 *Per Person*

\$26 *Alternate Day*

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Afternoon Break

23\$ per guest on designated days. 26\$ per guest if selected on a non-designated day. Minimum catering order: 10

MONDAY & THURSDAY

Homestyle Kettle Chips Tortilla Chips Fried Zucchini Sticks Artichoke Dip Hummus Tomato Dip Mini Sweets Locally Roasted Equator Coffee Selection of Pluck Tea Milk, Milk Alternatives & Sugars

TUESDAY, FRIDAY & SUNDAY

Mini Pretzels Onion Dip Mac & Cheese Bites Crudit  with Ranch Lemon Tart Locally Roasted Equator Coffee Selection of Pluck Tea Milk, Milk Alternatives & Sugars

\$23 *Per Person*

\$23 *Per Person*

\$26 *Alternative Day*

\$26 *Alternative Day*

WEDNESDAY & SATURDAY

Battered Cauliflower Spanakopita Spinach & Cream Bistro Banana Cake with Berries Tamarind Sauce Locally Roasted Equator Coffee Selection of Pluck Tea Milk, Milk Alternatives & Sugars

\$23 *Per Person*

\$26 *Alternative Day*

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Refreshment Break

Minimum catering order: 10

COFFEE AND TEA

Locally Roasted Equator Coffee Selection of Pluck Tea Milk, Milk Alternative and Sugars

\$8 *Half Day*

\$15 *All Day*

ALL DAY REFRESHMENT

Still Water Sparkling Water Selection of Fruit Juice Bottles Selection of Soft Drinks Locally Roasted Equator Coffee Selection of Pluck Tea Milk, Milk Alternative and Sugars

\$18 *Per Person*

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A La Carte Snacks & Beverages

A variety of snacks and beverages to any break. Minimum 10 attendees to order catering

SNACKS

Mini Beef Wellington \$13/person **Vegetable Samosa** \$13/person **Fruit Platter** \$12/person **Crudit  with Dip** \$12/person **Marinated Olives** \$8/person **Granola Bar** \$5/person **Homemade Kettle Chips** \$7/person **Homemade Cookies** \$11/person **Nanaimo Bar** \$10/person

BEVERAGES

Black River Orange Juice \$7/bottle **Black River Apple Juice** \$7/bottle **Black River Grapefruit Juice** \$7/bottle **Assorted Soft Drinks** \$6/can **Sparkling Water** \$6/bottle **Red bull** \$7/bottle **Locally Roasted Equator Coffee** \$6/cup **Premium Tea** \$6/cup

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Lunch 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! 55\$ per person on the designated day. 60\$ per person on all other days with a minimum order of 10. Add extra protein for 10\$ / person. Minimum 10 attendees to order catering

WEDNESDAY & SATURDAY

Soup of the Day (Veg) Kale Caesar Salad - Crouton, bacon, chipped parmesan with caesar dressing
Grilled Veggie Salad - Cheddar cheese, red currant with french dressing
OPTION 1: Herb Roasted Chicken Drumsticks - with chicken gravy
OPTION 2: Arctic Char - with lemon butter sauce
Thai Vegetable Stew - cauliflower, onion, tomato, eggplant and coconut
Creamy Polenta
Butter Tossed Vegetable
OPTION 1: Carrot Cake
OPTION 2: Seasonal Fresh Cut Fruit and Berries Add 10\$ per person if both protein options are selected

\$55 Per Person

\$60 Alternate Day

MONDAY & THURSDAY

The Daily Soup (Veg) Roasted Pumpkin Salad - Goat cheese, strawberry, walnut with maple vinaigrette
Mixed Green Salad - Carrot, cucumber, cherry tomatoes & balsamic
OPTION 1: Beef Striploin - Garlic mash with red wine jus
OPTION 2: Atlantic Salmon - Green pea ragu with green Thai coconut sauce
Penne pasta with almond cream
Bacon Mashed Potatoes
Seasonal Grilled Vegetables
OPTION 1: Apple Pie
OPTION 2: Fresh Fruit & Berries Add Both Protein Options for \$10 more per person

\$55 Per Person

\$60 Alternate Day

TUESDAY, FRIDAY & SUNDAY

Soup of the Day (Veg) Artichoke Salad - Old cheddar, bacon, chives with maple mustard dressing
Faro Salad - pumpkin, bell pepper, herbs, raisins, tomato and bacon
OPTION 1: Roasted Chicken Supreme - rosemary with chicken gravy
OPTION 2: Atlantic Salmon - pesto cream sauce
Saffron Risotto
Butter Tossed Asparagus with Baby Carrots
OPTION 1: Daily Chef Dessert
OPTION 2: Cut Fruit and Berries Add 10\$ per person if both protein options are selected

\$55 Per Person

\$60 Alternate Day

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Sandwich Lunch Buffet

Sandwich lunch 1. One Sandwich with Two Sides and One Dessert 44\$. Two Sandwiches with Two Sides and One Dessert 48\$. Three Sandwiches with Two Sides and One Dessert 53\$. Minimum 10 attendees to order catering

SANDWICHES

Smoked Turkey - cranberry aioli, cucumber, pickles, tomato and lettuce
Piri Piri Chicken - Parmesan, garlic sauce, tomato, pickle, lettuce
Corned Beef - caramelized onion, grainy mustard, mayonnaise, Swiss cheese, tomato and lettuce
Pulled Pork - slow roasted pork shoulder, coriander, chipotle mayo, tomato and lettuce
Roasted Cauliflower Wrap - tahini, pickle, tomato and lettuce
Halloumi Wrap - Israeli couscous, sweet potato, caramelized onion, grainy mustard, mayonnaise, parmesan and arugula

SIDES

Roasted Pumpkin Soup with Garlic Bread
Tomato Bisque with Pretzel Chips and Cheese
Caesar Salad - smoked bacon, spicy crouton, chives, parmesan with caesar dressing
Roasted Beetroot Salad - goat cheese, chives, almond, orange with balsamic vinaigrette
Mixed Green Salad - orange, pumpkin seed, cherry tomato, dried cranberries with honey vinaigrette
Faro Salad - butternut squash, chives, maple with lemon and herb dressing

DESSERTS

Selection of Petit Fours
Apple Pie
Chocolate Mousse
Seasonal Fruit Platter

INCLUDED

Locally Roasted Equator Coffee
Selection of Pluck Tea
Milk, Milk Alternative and Sugars

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a Soup or Salad, an Entrée, and a Dessert. Minimum 10 attendees to order catering

PLATED LUNCH

Soup & Salad - One Choice

Cream on Pumpkin Soup
Daily Chef Soup of the Day (Veg)
Caesar Salad - Smoked Bacon, Spicy Crouton, Parmesan and Romaine
Mixed Green Salad - Tomato, radish, Cucumber, Carrot and Toasted Seeds (V)
Quinoa Salad - Cranberry, goat cheese, almond with tamarind dressing
Antipasti Salad - Serrano ham, sweet potato, zucchini, eggplant, feta, pepper with balsamic vinaigrette

Main - One Choice

Braised Beef Brisket - mashed potato and beef gravy
Roasted Chicken Leg - Roasted new potato with marsala sauce
New Zealand Roasted Lamb - Creamy sorghum with rosemary jus
Atlantic Salmon - Sweet potato mash with tarragon sauce
Vegetable Lasagna - French Fries and tomato sauce

Sides - One Choice

Roasted Beetroot
Seasonal Vegetables
Asparagus
Roasted Squash

Dessert - One Choice

Apple Pie
Chocolate Mousse
Seasonal Fruit and Berries

\$61 Per Person

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availability and market conditions.

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. Minimum 10 attendees to order catering Please choose One protein and One vegetarian option

BOXED LUNCH

Whole Fruit Bag of Chips Sandwiches (Choose One protein)

- Roast Turkey Sandwich
- Roast Beef Sandwich
- Blackened Chicken Sandwich
- Grilled Vegetable with Hummus Sandwich

Salad of the Day Granola Bar Bottled Fruit Juice Bottled Water

\$37 Per Person

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Hors D'Oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception before dinner with Presentation Stations. We offer a variety of cold and hot options for your guests to enjoy. 5 dozen minimum of each selection

COLD SELECTIONS

Pumpkin and Goat Cheese Salad in a beetroot basket
Ham and Cheese Skewer
Caprese Bite with Pesto
Smoked Salmon with Cream Cheese
Mini Tuna Wrap
Shrimp Mousse in a Waffle Cone
Vietnamese Roll with peanut Sauce

5 dozen minimum per selection

\$49 Per Dozen

HOT SELECTIONS

Brie and Cranberry Phyllo
Mini Beef Burger
Spanakopita with Tamarind Sauce
Bacon Wrapped Scallops
Mac and Cheese Truffle
Falafel Bites with Garlic Sauce
Shrimp Tempura with Cocktail Sauce
Mushroom Arancini
Mini Beef Wellington

Minimum 5 dozen per selection

\$52 Per Dozen

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Presentation Display 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 10 guests.

CANADIAN CHEESE AND CHARCUTERIE

Artisan cured Ontario Meats Canadian Cheeses Pickled Beans Berry Compote Crostini

\$28 *Per Person*

ANTICUCHOS

Marinated AAA Beef Kebab Chimichurri and Yogurt Dip Chicken Satay with Peanut Sauce

\$31 *Per Person*

CRUDITES

Vegetable Crudit  with Ranch dressing Tortilla chips with Artichoke Dip Canadian cheese with Nuts and Dried Fruit

\$22 *Per Person*

FRUIT STATION

Seasonal Sliced Fruit Seasonal Berries

\$15 *Per Person*

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Chef Action Stations

Chef attendant fee of \$150 for two hours added to menu selection. Minimum 10 attendees to order catering

OYSTER STATION

Shucked Oysters Shallot Mignonette Horseradish Lemon Hot Sauce
Minimum 10 dozen

\$60 *Per Dozen*

POUTINE STATION

Home Cut Fries Gravy Cheese Curd Bacon Chives Sour Cream

\$20 *Per Person*

MINI BURGER STATION

Beef Burger Chicken Burger Mini Bun Garlic Mayo Lettuce Tomato

\$26 *Per Person*

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's selected sides fresh rolls, and butter. Station

Attendant Required \$225 per attendant for up to three hours. Minimum 10 attendees to order catering

ROASTED HONEY MUSTARD GLAZED HAM

Mustard JusRoasted BeetrootBrioche

\$700 *Per 40 guests*

ROASTED SALMON

Mustard CreamBrioche Mini BunWhiskey Risotto

\$550 *Per 40 Guests*

CANADIAN AAA PRIME RIB

Red Wine JusYorkshire PuddingMashed Potato

\$800 *Per 40 Guests*

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Late Night Snacks

Minimum 10 attendees to order catering

LATE NIGHT SNACKS

Margherita Pizza | \$23 Per Pizza

Chicken Parmesan Pizza | \$25 Per Pizza

Meat Lovers Pizza | \$26 Per Pizza

Spanakopita | \$18 Per Dozen

Marinated Olives | \$7 Per Person

Chicken Wings | \$21 Per Pound

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Sweet Station

Treat your attendees to a variety of gourmet sweets, baked fresh daily. Minimum 10 attendees to order catering

SWEET CART STATION

Mini MacaronsLemon TartsMini BeignetsPetit FoursFresh Cut Fruit and Berries

\$25 *Per Person*

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and market conditions.



BUFFET DINNER

Treat your attendees to various options with our Chef's inspired Dinner Buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an assortment of Bread, Coffee & Tea Service \$85 per person Minimum 10 attendees to order catering

SOUP - ONE CHOICE

Green Lentil and Ham Roasted Tomato Bisque

SALAD - TWO CHOICES

Roasted Butternut and Sweet Potato Salad - caramelized onions, parmesan with Italian vinaigrette
Squash and Quinoa Salad - squash, quinoa, goat cheese with cranberry sauce
Field Green salad - shaved carrot, radish, heirloom tomatoes and caper vinaigrette
Caesar Salad - spicy crouton, bacon, capers, parmesan with caesar dressing

MAIN - TWO CHOICES

Slow Roasted Premium Beef Topside
AAA Canadian Grilled Striploin
Grilled Chicken Supreme
Marinated Haddock Fillet
Grilled Atlantic Salmon
Roasted Eggplant

STARCH - TWO CHOICES

Garlic Mashed Potato
Herb Roasted New Potato
Potato Gratin
Sweet Potato Mash
Risotto

VEGETABLE - ONE CHOICE

Winter Vegetable
Grilled Asparagus
Roasted Brussel Sprouts
Maple Glazed Carrot

SAUCE - TWO CHOICES

Grainy Mustard and White Wine Sauce
Green Peppercorn Jus
Red Wine Jus
BBQ Sauce
Sundried Tomato Sauce

DESSERT - TWO CHOICES

Yule Log
Triple Chocolate Mousse Cake
Pumpkin Pie
Apple Pie

INCLUDED

Bread with Butter
Locally Roasted Equator Coffee
Selection of Pluck Tea
Milk, Milk Alternative and Sugars

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PLATED DINNER

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from Soup, Starter, Main, and Dessert, melds together to wow your attendees' taste buds. Includes Bread, Butter, Premium Coffee and Teas An additional \$10 per plate will be added to the Second Main Option if chosen Minimum 10 attendees to order catering

SOUP

Cream of Butternut Squash Soup **Thai Vegetable and Coconut Broth**

STARTER

Roasted Potato and Bacon Salad - Crispy bacon, dill with mustard aioli **Spinach and Qual Egg Salad** - Cranberry, goat cheese, cherry tomato with maple vinaigrette **Field Green Salad** - Shaved carrot, radish, heirloom tomato, caper with vinaigrette **Roasted Pumpkin Salad** - Feta, sweet corn with balsamic reduction **Brussel Sprout Salad** - Cranberry, prosciutto, honey with apple cider vinaigrette

MAIN

Slow Roasted Turkey - Sausage filling, mashed potato, cranberry with turkey gravy *\$85/person* **Roasted Beef Tenderloin** - Potato dauphinoise, asparagus with red wine jus *\$89/person* **Chicken Supreme** - Sweet potato mash, rosemary tossed broccoli with heirloom carrots *\$83/person* **Grilled Pork Loin** - Creamy polenta, mustard gravy and peppercorn sauce *\$82/person* **Atlantic Salmon** - Potato Gratin with pesto cream sauce *\$82/person* **Spinach and Cheese Cannelloni** - Saffron bechamel, pistachio dust and fried kale *\$79/person*

DESSERT

Carrot Cake - Mascarpone cream with fresh berries **Pumpkin Pie** - Whipped cream and maple crystal **NY Cheesecake** - Salted caramel sauce with berries **Triple Chocolate Mousse** - Chocolate sauce **Fresh Fruit and Berries**

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WINE BY THE 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. Minimum 10 attendees to order catering

RED

cabernet sauvignon merlot / peller estates / CAN / 55pinot noir / folk machine / USA / 70tempernillo crianza / vina pomal / ESP / ITA / 65cabernet sauvignon / storyteller / USA / 85

ROSE

cabernet franc rose / stratus / CAN / 70

WHITE

pinot grigio / peller estates / CAN 55riesling/ charles baker / CAN 65sauvignon blanc /folk machine / USA / 70chardonnay/ camp / USA / 70

BUBBLES

Sparkling cava brut / pax vinum / ESP / 65prosecco / sorelle bronca / IT 85quebec sparkling / bergerie plus petit / QUE 95 Champagne brut secret de famille / monmarthe / FR / 150veuve clicquot brut / FR / 195moet & chandon brut / FR / 180

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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! Minimum Order: 10 \$250 Bartender Fee Applies to Open Bar offerings

COCKTAILS

Aperol Spritz 17Classic Caesar 18Cosmopolitan 18Espresso Martini 19Manhattan 20Margarita 20Martini 19Negroni 20Old Fashioned 21Whiskey Sour 21

CUSTOM COCKTAIL

Minimum of 25 drinksChoose the Spirit, Flavour Profile, Colour and Theme

\$18+ Per Drink

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LIQUOR

Minimum order: 10

BAR RAIL

Vodka - Top Shelf Distillery**Gin** - Top Shelf Distillery**Rum** - Bacardi White**Tequila** - Hornitos Plata**Rye Whiskey** - Canadian Club

\$11 Per Drink

PREMIUM

Vodka - Grey Goose**Gin** - Tanqueray 10**Rum** - Flor de Cana**Tequila** - Tromba**Bourbon Whiskey** - Knob Creek

\$15 Per Drink

EXCLUSIVE

Tequila - Patron Silver**Mezcal** - Casa Amigos**Scotch Whisky** - Bowmore 15**Jamaica Rum** - Appleton Estate

\$18 Per Drink

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BEER

BEER

Lager / Overflow Roger That, ON 473ml / **IPA** / Flying Monkey Juicy Ass, ON 473ml / **Amber** / Beyond the Pale 500ml / **Stout** / Beyond the Pale 330ml / **Blonde Ale** / 500ml / **Cider** / Saunders 500ml / **11**

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NON-ALCOHOLIC

NON-ALCOHOLIC

Juices 5 **Sodas** 5 **Sparkling Water** 5 **Nosecco** 35 per bottle **Beer** 7

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