



ANDAZ OTTAWA BYWARD MARKET
MEETING & EVENT MENUS



BREAKFAST OF THE DAY

\$47 per guest on designated day \$50 per guest on alternate days Minimum order per selection 10

MONDAY & THURSDAY

- Locally sourced creamy plain yogurt
- House made granola with maple syrup, coconut and pumpkin seed
- Seasonal berries
- Seasonal sliced fruit
- Fresh baked croissants served with assorted jellies, honey and butter
- Cage free egg frittata with seasonal vegetables
- Locally sourced pork sausage
- Applewood smoked bacon
- Maple bacon sweet potato hash
- Black River Bottle Fruit Juices

\$47 *Per Person*

\$50 *Alternate Day*

TUESDAY, FRIDAY & SUNDAY

- Locally sourced creamy plain yogurt
- House made granola with maple syrup, coconut and pumpkin seed
- Seasonal berries
- Seasonal sliced fruit
- Fresh baked Croissants with assorted jellies, honey and butter
- Cage free scrambled eggs with fresh herbs
- Locally sourced pork Sausage
- Applewood smoked bacon
- Smoked paprika hashbrown
- Black river fruit juices

\$47 *Per Person*

\$50 *Alternate Day*

WEDNESDAY & SATURDAY

- Locally sourced creamy plain yogurt
- House made granola with maple syrup, coconut and pumpkin seed
- Seasonal berries
- Seasonal sliced fruit
- Fresh baked croissants with assorted jellies, honey and butter
- Cage free broccoli & cheese quiche
- Locally sourced pork sausage
- Applewood smoked bacon
- Roasted potato hash with kale and caramelized onions
- Black river fruit juices

\$47 *Per Person*

\$50 *Alternate Day*

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CONTINENTAL BREAKFAST BUFFET

Minimum order per selection: 10 \$31 Per Person

CONTINENTAL BREAKFAST

- Locally sourced creamy plain yogurt
- House made granola with maple syrup, coconut and pumpkin seed
- Seasonal berries
- Seasonal sliced fruit
- Local bagels with cream cheese
- Fresh baked croissants served with assorted jellies, honey and butter
- Black River bottled fruit juices
- Coffee & Tea

\$31 *Per Person*

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BREAKFAST ENHANCEMENTS

Choose from the selections below to **Enhance** your Breakfast Spread Minimum order per selection 10

ENHANCEMENT OPTIONS

- Breakfast sandwich (egg white) wrap, roasted bell pepper, spinach, feta 15\$ per person
- Smoked salmon sesame bagel served with cream cheese, red onion, capers 15 per person
- Steal cut oatmeal served with fresh seasonal berries 12 per person
- Assorted granola bars 5\$ per person
- Seasonal sliced fruit 8\$ per person
- Seasonal assorted whole fruit 5\$ per person
- Assorted freshly baked cookies 9\$ per person
- Assorted savory pastries 7\$ per person

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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 assorted juices 7\$ per bottle
- Locally roasted Equator coffee & tea 6\$ per person
- Sparkling water 6\$ per bottle
- Still water 6\$ per bottle
- Assorted soft drinks 7\$ per bottle

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Morning Break

\$23 per guest on designated days. \$28 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*

\$28*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

TUESDAY, FRIDAY & SUNDAY

- 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

\$23 *Per Person*

\$26 *Alternative Day*

- 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*

\$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. Minimum 10 attendees

MONDAY & THURSDAY

- Broccoli spinach salad with cucumber, tomato, red onion and balsamic dressing
- Mixed green salad with carrot, radish and balsamic vinaigrette
- Chicken piccata with capers, shallots with lemon coconut cream sauce
- Grilled artichoke served with garlic cream sauce
- Tofu with green onion and miso sauce
- Oven roasted potatoes
- Date squares
- Cheesecake with fresh berries

TUESDAY, FRIDAY & SUNDAY

- Brussel sprout caesar salad with bacon, croutons and parmesan cheese
- Greek salad with bell pepper, cucumber, red onion, feta cheese with oregano dressing
- Chicken parmesan with tomato concasse, basil and parmesan cheese
- Pan seared seabass with dill beurre blanc
- Stir fry tofu with sesame, vegetables, ginger, garlic in vegetable stock
- Oven roasted potatoes
- Wild berry macaroons
- Lemon tarts

\$55 *Per Person*

~~\$60~~ Alternate Day

~~\$55~~ Per Person

~~\$60~~ Alternate Day

WEDNESDAY & SATURDAY

- Strawberry spinach salad with cranberry, goat cheese and maple vinaigrette
- Cauliflower salad with caramelized onions, chives served with tahini dressing
- Grilled sirloin with gravy
- Oven roasted chicken legs served with herbed jus
- Thai tofu curry with mushroom, thai basil and mixed vegetables in coconut sauce
- Oven roasted potatoes
- Naimo bars
- Mini apple pie

~~\$55~~ Per Person

~~\$60~~ Alternate Day

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Sandwich Lunch Buffet

Sandwich lunch 1. One Sandwich with Two Sides and One Dessert 46\$ 2. Two Sandwiches with Two Sides and One Dessert 50\$ 3. Three Sandwiches with Two Sides and One Dessert 55\$ Minimum 10 attendees

SANDWICHES

- Grilled steak sandwich with caramelized onions, mustard aioli and sweet pickles
- Roasted turkey with cranberry mayonnaise, tomato and lettuce
- Sweet potato and farro with arugula and honey mustard on gluten free tortilla

SIDES

- Spinach salad with strawberry, goat cheese and maple vinaigrette
- Greek salad with bell pepper, cucumber, onion, tomato, feta cheese with oregano dressing
- Mixed green salad with carrots, radish and balsamic vinaigrette

DESSERTS

- Nanaimo bars
- Lemon tarts
- Cheesecake with fresh berries
- Butter tarts
- Date squares
- Mini apple pie
- Fresh seasonal fruit

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Minimum 10 attendees to order catering Please choose one sandwich and one salad (5\$ per person for additional selection)

BOXED LUNCH

- Grilled steak sandwich with caramelized onions, mustard aioli and sweet pickles
- Roast Turkey with cranberry mayonnaise, tomato and lettuce
- Sweet potato and farro with arugula and honey mustard on gluten free tortilla
- Strawberry spinach salad with cranberry, goat cheese and maple vinaigrette
- Mixed green salad with carrot, radish and balsamic vinaigrette
- Greek salad with bell pepper, cucumber, red onion, feta cheese and oregano dressing
- Whole fruit
- Kettle chips
- Bottled water

\$40 *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

- Tuna and avocado poke in sesame cone
- Shrimp cocktail with seafood sauce
- Sliced sirloin crustini with herb horseradish aioli
- Sliced cajun chicken crostini with avocado creama
- Tomato bocconcini skewer with basil and balsamic drizzle
- Watermelon feta skewer with mint and balsamic drizzle

3 dozen minimum per selection

\$51 *Per Dozen*

HOT SELECTIONS

- Mushroom taleggio arancini
- Vegetable spring rolls
- Beef sliders with cheddar and onion jam
- Franks in puff pastry
- Spinach and artichoke wonton crisp
- Mac and cheese bites
- Spanakopita bites

3 dozen minimum per selection

\$55 *Per Dozen*

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and market conditions.

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 25 guests

CANADIAN CHEESE AND CHARCUTERIE

- Assorted artisan cured meats
- Assorted canadian cheese
- Pickles, compot, crostini

\$32 *Per Person*

BYWARD MARKET FARMERS BOARD

- Seasonal market vegetables
- Hummus
- Babaganoush
- Whipped feta
- Nann bread
- Pita chips

\$28 *Per Person*

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Late Night Snacks

Minimum 25 attendees

LATE NIGHT SNACKS

Chicken Parmesan Pizza | \$25 Per Pizza

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Meat Lovers Pizza | \$26 Per Pizza

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Spanakopita | \$18 Per Dozen

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Marinated Olives | \$7 Per Person

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Chicken Wings | \$21 Per Pound

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FROM THE PIZZA OVEN | \$23 Per Pizza

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Sweet Station

Treat your attendees to a variety of gourmet sweets, baked fresh daily. Minimum 25 attendees

SWEET CART STATION

- Mini Macarons
- Lemon Tarts
- Mini Beignets
- Petit Fours
- Fresh Cut Fruit and Berries

\$25 *Per Person*

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BUFFET DINNER

Treat your attendees to various options with our Chef’s inspired Dinner Buffet. All dinners include an assortment of Bread, Coffee & Tea Service Minimum 25 attendees - \$90 per person Each additional item selected additional \$10 per person

MAIN

- Slow roasted premium beef topside with red wine jus
- Grilled Canadian AAA striploin with green peppercorn jus
- Grilled chicken supreme with white wine sauce
- Pan seared sea bass with dill buer blanc
- Roasted eggplant with parmesan and tomato concasse

DESSERT - SELECT ONE

- Triple chocolate mouse cake
- Cheesecake with fresh berries
- Apple pie
- Tiramisu

INCLUDED

- Dinner rolls with butter
- Coffee & tea

SALAD - SELECT TWO

- Broccoli spinach salad with cucumber, tomato, red onion and balsamic dressing
- Mixed green salad with carrott, radish and balsamic vinaigrette
- Brussel sprout ceasar salad with bacon, croutons and parmesan cheese
- Greek salad with bell pepper, cucumber, red onion, feta cheese with oregano dressing
- Strawberry spinach salad with cranberry, goat cheese and maple vinaigrette
- Cauliflower salad with caramelized onions, chives with tahini dressing

STARCH - SELECT TWO

- Garlic mashed potatoes
- Oven roasted potatoes

VEGETABLE - SELECT ONE

- Seasonal grilled asparagus
- Roasted brussel sprouts

- Sweet potato mash
- Rice pilaff
- Dauphinoise
- Maple glazed carrots
- Grilled eggplant & zucchini

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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, Salad, Main, and Dessert, melds together to wow your taste buds. Includes Bread, Butter, Premium Coffee and Tea An additional \$20 per plate will be added to the Second Main Option if chosen Minimum 25 attendees

SOUP

- Lobster bisque
- Thai vegetable and coconut broth
- Tomato bisque

MAIN

- Roasted beef tenderloin - potato dauphinoise, asparagus with red wine jus 105\$
- Chicken supreme - garlic mashed potatoes, rosemary tossed broccoli 105\$
- Atlantic salmon - potato gratin, asparagus, pesto cream sauce 105\$
- Spinach & cheese cannelloni, saffron bechamel sauce and fried kale 89\$

DESSERT

- Triple chocolate mouse cake
- Cheesecake with fresh berries
- Apple pie
- Tiramisu

SALAD

- Broccoli spinach salad with cucumber, tomato, red onion and balsamic dressing
- Mixed green salad with carrott, radish and balsamic vinaigrette
- Brussel sprout ceasar salad with bacon, croutons and parmesan cheese
- Greek salad with bell pepper, cucumber, red onion, feta cheese with oregano dressing
- Strawberry spinach salad with cranberry, goat cheese and maple vinaigrette
- Cauliflower salad with caramelized onions, chives with tahini dressing

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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 - TerreNoble, Colchaga Valley CL 75
- Malbec - Septima. Mendoza ARG 69
- Temprnillo Crianza - Vina Pomal, Rioja ESP 65
- Cabernet Merlot Blend, Peller Estates, Niagara Peninsula ON 55

WHITE & ROSE

- Pinot grigio - Kuppelweisser , Alto Adige IT 70
- Albarino - Raimat, D.O Costers Del Sagre ESP 75
- Sauvignon Blanc - Te Mania, Nelson NZ 70
- Pinot Grigio - Peller Estates, Niagara Peninsula ON 55
- Cabernet Franc Rose - Chinon, Loire Valley FR 75

SPARKLING

- Prosecco - Terre Gaie, Glera IT 70
- Brut Champagne - Secret de Famille, Monmarthe FR 150
- Cava - Raventos, Conca del Riu Anoia ESP 130

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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 *Custom Cocktail request must be submitted at least 14 days prior to your event date and are subject to availability.

COCKTAILS

- French 75' 19
- Old Fashioned 21
- Caesar 21
- Mimosa 16
- Aperol Spritz 21
- Dark n' Stormy 18
- Moscow Mule 18
- Tom Collins 18

CUSTOM COCKTAIL

- Looking for something specific, or want us to create themed cocktails for your special day? Speak with your Event Coordinator for details.

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LIQUOR

Host Bar Offerings **Standard Bar Rail \$11/ oz**

BAR RAIL

- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan White Rum
- Hornitos Plata Tequilla
- Canadian Club Blended Whiskey

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BEER

Local Beer Partners \$11 / can *Special order request can be accommodated with a per- case minimum and are subject to availability. Orders must be placed at least two weeks in advance. Please speak with your event coordinator for details.

BEER

- **Clean Cut Kolsch** - Beyond the Pale Brewing
- **Calcom Amber Ale** - Beyond the Pale Brewing
- **No Deed Gose** - Beyond the pale Brewing
- **The Darkness Stout**- Beyond the pale Brewing
- **Yeasayer Lager** - Matron Fine Brewing
- **Janky IPA** - Matron Fine Brewing Co.
- **Sawtooth Cider** - Saunder's Cider

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