



ANDAZ OTTAWA BYWARD MARKET
MEETING & EVENT MENUS



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

Locally sourced creamy plain yogurtHouse made granolaSeasonal berriesSeasonal sliced fruitFresh baked croissants Cage free egg frittata with seasonal vegetablesLocally sourced pork sausageApplewood smoked baconMaple bacon sweet potatoe hashBlack River Bottle Fruit Juices

\$47 *Per Person*

\$50 *Alternate Day*

TUESDAY, FRIDAY & SUNDAY

Locally sourced creamy plain yogurtHouse made granolaSeasonal berriesSeasonal sliced fruitFresh baked CroissantsCage free scrambled eggs with fresh herbsLocally sourced pork SausageApplewood smoked baconSmoked paprika hashbrownBlack river fruit juices

\$47 *Per Person*

\$50 *Alternate Day*

WEDNESDAY & SATURDAY

Locally sourced creamy plain yogurtHouse made granolaSeasonal berriesSeasonal sliced fruitFresh baked croissants Cage free broccoli & cheese quicheLocally sourced pork sausageApplewood smoked baconRoasted potato hash with kale and carmalized onionsBlack river fruit juices

\$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*

WEDNESDAY & SATURDAY

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*

Mini MuffinsMini Scones with Mixed Berry JamSeasonal Cut FruitAssorted Individual YogurtLocally Roasted Equator CoffeeSelection of Pluck TeaMilk, 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

\$23*Per Person*

\$26*Alternative Day*

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*

\$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

ALL DAY REFRESHMENT

Still WaterSparkling WaterSelection of Fruit Juice BottlesSelection of Soft DrinksLocally Roasted Equator CoffeeSelection of Pluck TeaMilk, Milk Alternative and Sugars

\$8 Half Day

\$15 All Day

\$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

TUESDAY, FRIDAY & SUNDAY

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

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\$2. Two Sandwiches with Two Sides and One Dessert 48\$3. 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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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 FruitBag of ChipsSandwiches (Choose One protein)

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

Salad of the DayGranola BarBottled Fruit JuiceBottled 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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Fall/Winter 2024/2025 Menu
Menu pricing may change based on availability 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 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 BurgerChicken BurgerMini BunGarlic MayoLettuceTomato

\$26Per 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

\$700Per 40 guests

ROASTED SALMON

Mustard CreamBrioche Mini BunWhiskey Risotto

\$550Per 40 Guests

CANADIAN AAA PRIME RIB

Red Wine JusYorkshire PuddingMashed Potato

\$800Per 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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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 HamRoasted 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 TopsideAAA Canadian Grilled StriploinGrilled Chicken SupremeMarinated Haddock FilletGrilled Atlantic SalmonRoasted Eggplant

STARCH - TWO CHOICES

Garlic Mashed PotatoHerb Roasted New PotatoPotato GratinSweet Potato MashRisotto

VEGETABLE - ONE CHOICE

Winter VegetableGrilled AsparagusRoasted Brussel SproutsMaple Glazed Carrot

SAUCE - TWO CHOICES

Grainy Mustard and White Wine SauceGreen Peppercorn JusRed Wine JusBBQ SauceSundried Tomato Sauce

DESSERT - TWO CHOICES

Yule LogTriple Chocolate Mousse CakePumpkin PieApple

INCLUDED

Bread with ButterLocally Roasted Equator

Pie	CoffeeSelection of Pluck TeaMilk, 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 Gratins 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 / 55
pinot noir / folk machine / USA / 70
tempernillo crianza / vina pomal / ESP / ITA / 65
cabernet sauvignon / storyteller / USA / 85

ROSE

cabernet franc rose / stratus / CAN / 70

WHITE

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

BUBBLES

Sparkling cava brut / pax vinum / ESP / 65
prosecco / sorelle bronca / IT 85
quebec sparkling / bergeville plus petit / QUE 95
Champagne brut secret de famille / monmarthe / FR / 150
veuve clicquot brut / FR / 195
moet & 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 17**Classic Caesar 18****Cosmopolitan 18****Espresso Martini 19****Manhattan 20****Margarita 20****Martini 19****Negroni 20****Old Fashioned 21****Whiskey Sour 21**

CUSTOM COCKTAIL

Minimum of 25 drinks
Choose the Spirit, Flavour Profile, Colour and Theme

\$18+ *Per Drink*

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LIQUOR

Minimum order: 10

BAR RAIL

Vodka - Top Self 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 / 11**IPA** / Flying Monkey Juicy Ass, ON 473ml / 11**Amber** / Beyond the Pale 500ml / 10**Stout** / Beyond the Pale 330ml / 10**Blonde Ale** / 500ml / 10**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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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian