



TASTE OF SPRING

Food. Thoughtfully Sourced. Carefully Served.



HYATT
REGENCY®

HYATT REGENCY ATLANTA SPRING 2014
265 Peachtree Street NE, Atlanta, Georgia 30303 T: 404 577 1234



TASTE OF SPRING

Food. Thoughtfully Sourced. Carefully Served.

We are on a journey to deliver food that is thoughtfully sourced and carefully served. From fresh local ingredients that reflect the season and the local flavors.

Thoughtfully sourced to be good for our health, our communities and our planet. Carefully served, healthful offerings treated with integrity from preparation to the plate. Always honoring your guests' individual preferences. We have already taken many steps on this journey and are committed to doing more.

It is what your guests deserve.

HYATT REGENCY ATLANTA SPRING 2014

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CHEF'S PHILOSOPHY & OUR PARTNERS

CHEF'S PHILOSOPHY

Martin Pfefferkorn, an Austrian born, classically trained chef continues his passion for bringing local and seasonal food to hotel dining. Having grown up on a farm in a small town, Chef Martin's dedication to Hyatt's new food philosophy has been extremely instrumental. Even as a convention-style hotel, Hyatt Regency Atlanta has continued to provide healthy food selections and relationships with local suppliers have given us the opportunity to provide the best product to our customers.

FARMER DAN

Location: Atlanta, Georgia
Partner: Dan Moore
Products: Farmer Dan started in the industry as a fig farmer and in the off season, he began sourcing other Georgia farmers' products. Spring fruits will include strawberries and blueberries.

SWEET GRASS DAIRY

Location: Thomasville, Georgia
Partner: Jeremy & Jessica Little
Products: Family run dairy farm and cheese-makers in south Georgia. The dairy makes great Georgia cheese like Thomasville Tomme, Green Hill, Asher Blue and Georgia Gouda, which are featured throughout the menu.

SOUTHEAST FAMILY FARM

Location: Alabama
Partner: Adam Cox
Products: Local farm with naturally raised beef, goat and lamb and supplies the hotel with the first selection of cuts.

CITY CAFE AND BAKERY

Location: Fayetteville, Georgia
Partner: Jorg Schatte
Products: City Cafe provides the hotel with a delightful collection of desserts and bakeries that are the perfect ending to our lunch and dinner options.

CROISSANT BAKERY

Location: Norcross, Georgia
Partner: Patrick Jacquot
Products: French training bakery using non-bleached flour to make great artisanal bakeries featured throughout our menus.

Location: Chamblee, Georgia
Partner: High Road Craft Ice Cream
Products: Variety of Sorbets, Gelato and Ice Cream

HIGH ROAD CRAFT ICE CREAM

Location: Chamblee, Georgia
Partner: Keith Schroeder
Products: Entrepreneur Keith Schroeder spent 20 years in professional kitchens and took his culinary skills into the laboratory, where he crafts exquisite ice cream, gelato and sorbet. Humane treatment of animals and enduring farming practices.

ATLANTA FRESH ARTISAN CREAMERY

Location: Norcross, Georgia
Partner: Ron, aka "The Big Cheese"
Products: A family run yogurt company based in Norcross, which makes Greek style yogurt from local dairy Swiss family farms. You will see this product in the morning, as well as in some of our dressings throughout the menu.

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BREAKFAST

HYATT SIGNATURE CONTINENTAL

Local and Seasonally Inspired Fruit
Bakery Selection and Specialties
No Two Days are Alike
Selection of Chilled Juices,
Coffee and Tazo Tea Selection

28.00 Per Guest

BUILD A BREAKFAST BUFFET BY ADDING:

MORNING GLORY

Scrambled Eggs with Creme Fraiche and Chervil
Chicken, Cranberry and Feta Sausage with Roasted Sweet Peppers
New Potatoes with Watercress and Caramelized Spring Onions

9.00 Per Guest

SUSTAINABLE

Cage Free Scrambled Eggs
All Natural Smoked Bacon
Local Harvest Breakfast Potatoes and Vegetable Hash

12.00 Per Guest

BREAKFAST QUICHE

Choice of:
Ham, Pepper, Vidalia Onions, Swiss Cheese
or
Peas, Scallions and Roasted Zucchini with Local Gouda

7.50 Per Guest

BREAKFAST SANDWICH

Fried Eggs, Basil, Mozzarella and Tomato on Whole Wheat Biscuit
or
Everything Bagel, Capers, Kumatos
Smoked Salmon and Cream Cheese

7.00 Each

BREAKFAST WRAPS

Scrambled Cage Free Eggs, Spring Potato Hash and Tillamook Cheese
Your Choice Of
All Natural Bacon, Pataks Ham or Chicken Andouille
Green Tomato Chow Chow, Heirloom Tomato Salsa

7.25 Per Guest

EGG STATION*

Eggs and Omelets with Seasonally Inspired Ingredients to Include: Local Goat Cheese, Fair Oaks White Cheddar, All Natural Bacon, Fudge Farms Ham, Arugula, Asparagus and Local Heirloom Tomato Salsa

9.75 Per Guest

SOUTHERN GOLD STATION

Stone Ground Grits with Shallots, Chives, Sweet Peppers, Vidalia Onions and Local Cheddar Cheese
Georgia White Shrimp and Andouille Sausage

10.75 Per Guest

*Requires Attendant @ \$125/Each

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BREAKFAST

CLASSIC AMERICAN - PLATED

Chilled Juice

Freshly Scrambled Eggs with your choice of Smoked Bacon, Chicken, Cranberry and Feta Sausage or Ham Steak
New Potatoes and Strawberry Salad

Breakfast Breads

Coffee and Tazo Tea Selection

29.00 Per Guest

BREAKFAST FRITTATA - PLATED

Chilled Juice

House Made Frittata with Asparagus, Sweet Peppers, Chicken Sausage and Gruyere Cheese
New Potatoes with Caramelized Vidalia Onions

Breakfast Breads

Coffee and Tazo Tea Selection

30.00 Per Guest

FROM THE GRIDDLE - PLATED

Chilled Juice

Apricot Compote with Rosewater Yogurt and Muesli

Blueberry Stuffed French Toast
Raisin Pecan Bread Stuffed with Cream Cheese and Blueberries, Candied Pecans and Confit Citrus

Coffee and Tazo Tea Selection

31.00 Per Guest

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BREAKS

POPPED

Sea Salt Popcorn, Caramel Popcorn,
Cheddar and Butter Popcorn
Cheesy Jalapeno Popcorners and Kettle
Corn Popcorners
Cucumber and Mint Flavored Sparkling
Water

17.00 Per Guest

CHIPS

House Fried Golden Yukon, Sweet Potato,
Purple Peruvian, Terra and Apple Chips
Chocolate Drizzled Chips
Shakers of Cheese, Cinnamon Sugar,
Black Pepper and Paprika
Preserved Lemon Hummus and Herbed
Artichoke Dip
Arnold Palmer - Perfect Combination of
Lemonade and Iced Tea

17.00 Per Guest

ICE CREAM SHOP

Atlanta Based King of Pops Gourmet
Popsicles
Nye's Ice Cream Sandwiches
Local High Road Ice Cream
Buttermilk and Bourbon Burnt Sugar

17.00 Per Guest

SOIL TO CITY

Baby Sweet Peppers, Crisp Carrots,
Broccoli, Purple Cauliflower, Snap Peas,
Celery Hearts, Radishes and Cucumbers
Asher Blue, Buttermilk Dip and Boiled
Peanut Hummus
House Made Crackers
Peach Iced Tea

17.00 Per Guest

STRAWBERRY FIELDS

Fresh Strawberries with Clotted Cream
Strawberry Bark, Strawberry and
Organic Yogurt Parfait
Dehydrated Strawberries and
Strawberry Bars
Jones Strawberry Infused Soda

17.00 Per Guest

Themed Breaks Based on 30 Minutes

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BREAKS

Today's Fresh Bakeries

46.00 Per Dozen

Assortment of Bagels with Cream Cheese

47.00 Per Dozen

Jumbo Home-Style Cookies
Chocolate Chunk, Peanut Butter and
Oatmeal
Garnished with Biscotti and Coconut
Macaroons

50.00 Per Dozen

Chocolate Brownies, Pecan and Lemon
Bars

50.00 Per Dozen

Yogurt Parfaits
Layered Yogurt, Seasonal Fruit Compote
and Homemade Granola

4.50 Each

Assorted Organic Energy Bars
Kind, gRAWnola and Clif

5.00 Each

Coffee
Freshly Brewed Regular and
Decaffeinated Coffee, Tazo Tea Selection

92.00 Per Gallon

Chilled Juices
Orange, Grapefruit and Cranberry

5.00 Each

Coke Regular, Diet and Decaffeinated Soft
Drinks

5.00 Each

Still and Sparkling Water

5.00 Each

Iced Tea
Housemade Lemon Chamomile,
Blackberry and Peach
Almond Cookie

48.00 Per Gallon

Naked
Juices, Smoothies and Protein Drinks

6.00 Each

Go Green Water
Filtered Water Station includes Fresh
Lemon, Cucumber and Lime

5.00 Per Guest

Energize Your Day
Enjoy a variety of fresh squeezed fruit
and vegetables, perfectly blended into
juices and smoothies.

Carrot Apple Ginger Juice
Orange Juice
Banana Smoothie
Strawberry Citrus Smoothie

6.75 Each

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BREAKS

ALL DAY PACKAGE BREAKFAST

Local and Seasonally Inspired Fruit
Bakery Selection and Specialties
Selection of Chilled Juices
Coffee and Tazo Tea Selection

AM BREAK

Assorted Soft Drinks & Bottled Water
Coffee and Tazo Tea Selection

LUNCH

Choice of Stay Fit, Southern Bistro or
Seasonal Deli Buffet

PM BREAK

Bags of Popcorn and Variety of Cookies
and Brownies
Assorted Soft Drinks and Bottled Water
Coffee and Tazo Tea Selection

85.00 Per Guest

HALF DAY PACKAGE: MORNING BREAKFAST

Local and Seasonally Inspired Fruit
Bakery Selection and Specialties
Selection of Chilled Juices
Coffee and Tazo Tea Selection

AM BREAK

Assorted Soft Drinks & Bottled Water
Coffee and Tazo Tea Selection

LUNCH

Choice of Stay Fit, Southern Bistro or
Seasonal Deli Buffet

75.00 Per Guest

HALF DAY PACKAGE: AFTERNOON LUNCH

Choice of Stay Fit, Southern Bistro or
Seasonal Deli Buffet

PM BREAK

Bags of Popcorn and Variety of Cookies
and Brownies
Assorted Soft Drinks and Bottled Water
Coffee and Tazo Tea Selection

55.00 Per Guest

Breaks Based on 30 Minutes

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LUNCH

STARTERS - SELECT ONE

Sweet Pea and Mint Soup, Creme Fraiche

Chilled Heirloom Tomato Gazpacho, Opal Basil

Red Oakleaf, Granny Smith Apple, Candied Pecans, Crumbled Chevre, Strawberry Vinaigrette

Mixed Spring Greens, Cucumber Strips, Teardrop Tomatoes, Carrot Curls and Avocado Dressing

Arugula and Endive, Long Stem Artichokes, Shaved Parmesan, Pine Nuts, Basil Vinaigrette

Baby Iceberg, Sun Dried Tomatoes, Croutons, Crispy Prosciutto, Blue Cheese Vinaigrette

ENTREES - SELECT ONE

Blueberry and Balsamic BBQ Chicken, Warm New Potatoes and Asparagus Salad, Heirloom Tomato Relish
42.00 Per Guest

Sweetwater Marinated and Grilled Southeastern Family Farms Beef Flank Steak with Caramelized Onion and Sorrel Risotto, Duo of Snow and Spring Peas
46.00 Per Guest

Poached Steelhead Salmon, Vidalia Onions, Farro Risotto and Broccolini
42.00 Per Guest

Sustainable Catch of the Day, Braised Swiss Chard, Spring Potato Hash
45.00 Per Guest

Whole Roasted Pork Loin, Creamy Stone Ground Yellow Grits and Braised Mustard Greens
42.00 Per Guest

ENTREES

Grilled Springer Mountain Chicken Breast, Local Spring Greens, Toasted Pecans, Georgia Strawberries, Heirloom Cherry Tomatoes and Cucumbers
40.00 Per Guest

Chicken and Ricotta Rolled Pasta, Heirloom Tomato Ragout, Sauteed Turnip Greens, Shaved Thomasville Tomme
40.00 Per Guest

DESSERTS - SELECT ONE

Flamed Banana Passion Fruit Cake
Caramel-Coffee Creme Brulee
Raspberry Chocolate Tart
White Chocolate Almond Cheesecake

Our Chef Recommends

ALL ORGANIC

Romaine Hearts, Grilled Chicken Breast, Carrot Ribbons and Apples, Lemon Vinaigrette
44.00 Per Guest

* All Prices Subject to 24% Service Charge and 8% State Sales Tax. All lunches include bread service, coffee, and tea selection. Please select one starter, one entree, and one dessert.

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LUNCH

FARMERS MARKET SOUP & SALAD

Build Your Own

Lettuce: Iceberg, Romaine and Arugula
Dressing: Blood Orange, White Balsamic,
Strawberry, Ranch, Blue Cheese

Topping: Citrus Segments, Fried Egg,
Black Eyed Peas, Toasted Pumpkin Seeds,
Benton's Bacon Bits, Sweet Grass Gouda

Composed Salads

Bulgur Wheat with Cucumber and Mint,
Heirloom Tomato and Endive Salad with
Meyer Lemon Vinaigrette

Kohlrabi and Pepper Slaw

Orzo Pasta and Green Pea Salad

Soup

Brunswick Stew

Spring Vegetable

Artisan Bread Display

Protein

Tanglewood Farms Chicken Breast

Grilled Salmon

Cherry Crumble Pie

Buttermilk Spicy Cake

48.00 Per Guest

STAY FIT

Kale and Potato Soup

Fava Bean, Aged Cheddar Cheese and
Arugula Salad with Lemon Mint
Vinaigrette

Mango, Cucumber and Shrimp Salad

with Spring Tomato Medley

Herb Rubbed Breast of Chicken,

Asparagus and Natural Jus

Poached Seasonal Fish with Morel Sauce
and Lemon Zest

Grilled Sirloin of Angus Beef, Roasted

Beets and Watercress

Spinach and Ricotta Ravioli with Fennel
Broth

Selection of Gluten Free Breads

Goat Cheese Panna Cotta with Rhubarb

Compote

Strawberry and Mint Salad with

Balsamic Glaze

48.00 Per Guest

SLOW FOOD

Spring Vegetable Soup with Cannellini
Beans

Arugula Salad with Shaved Fennel,
Citrus Segments, Goat Cheese and Blood
Orange Vinaigrette

Artichoke, Cherry Tomatoes and
Prosciutto Salad

Sustainable Catch with Strozzapreti

Pasta and Ramp Pesto

Braised Angus Beef with Celery Root
Puree

Citrus Marinated Chicken Breast, Mint
Risotto

Broccolini

Selection of Country Breads

Chocolate Lavender Cake

Carrot Pineapple Tart

50.00 Per Guest

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LUNCH

SOUTHERN BISTRO

Savannah Seafood, Sweet Potato and Corn Chowder
Shaved Root Vegetables, Sweet Radish, Cucumbers and Farmer Greens, Red Pepper Dressing
Black Eyed Peas, Vidalia Onions and Teardrop Tomato Salad
Torn Romaine, Sweet Onions, Snap Peas, Papayas and Chervil Vinaigrette
Chicken and Biscuit Pot Pie, Fresh Peas and Shallots
Herb Roasted Berkshire Pork Loin, Caraway Seed Glaze, Braised Swiss Chard
Cornmeal Fried Catfish with Southern Okra and Lime Tartar Sauce
Sweet Potato and Parsnip Gratin
Selection of Breads
Ginger Pear Upside-Down Cake with Vanilla Ice Cream
Buttermilk Pralines

46.00 Per Guest

SEASONAL DELI

Light Spring Onion Soup
All Natural Young Butter Lettuce with Spring Vidalia Onions, Berry Tomatoes, Toasted Pecans and Meadow Creek Mountaineer Cheese, Citrus Vinaigrette
Spring Radish and Cucumber Salad with Strawberries, Praline Dressing
Build your own Sandwiches from the following Seasonal Offerings:
House Smoked and Hand Carved BBQ Brisket, Sweet Potato and Jalapeno Corn Bread, Jicama Slaw and Honey Barbeque Sauce
Oven Roasted Southeastern Family Farms Pork Loin, Horseradish Mayo and Whole Grain Mustard Spread
Shaved Turkey Breast, Peach and Jalapeno Jam
Country Rolls, Buttermilk Sourdough and Whole Grain Breads
Individual Bags of Local Chips
Black Bottom Tart
Chocolate Eclairs

48.00 Per Guest

SUSTAINABLE

Heirloom Tomato Bisque
Local Honeydew Melons with Pataks Bresaola and Orange Dressing
Bulgur Wheat Salad with Shawnee Farm Prawns, Capers, Raisins and Onions
Local Natural Chicken with Charred Sweet and Sour Onions, Grilled Papayas
Sustainable Catch on Wilted Beet Greens with Lemon, Organic Olive Oil
Southeastern Family Farms Flat Iron Steak with Fig Vinegar Glaze
Organic Red Rice and Dried Fruit
Selection of Breads
Fair Trade Chocolate Tart with Strawberry Mint Meringue
Peanut Butter Profiteroles

48.00 Per Guest

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LUNCH

MEDITERRANEAN

Minstrone Genovese
 Insalata Caprese Topped with Rooftop Basil
 Melon, Prosciutto and Strawberry Salad
 Arugula, Shaved Reggiano, Pelati Tomatoes and Cucumbers
 Rosemary Crackers with Roasted Red Pepper Hummus and Garden Vegetable
 Chicken Kebobs, Yogurt Lime Dipping Sauce
 Roasted Cod with Burst Cherry Tomatoes, Olives and Capers
 Grilled Lime Marinated Sirloin, Garlic-Romesco Sauce
 Whole Wheat Couscous with Roasted Cauliflower
 Sweet Ricotta Stuffed Cannolis
 House Made Tiramisu
 Baklava

48.00 Per Guest

NUEVO LATINO

Stewed Black Bean Soup
 Ensalada Fresco - Radishes, Cotija Cheese & Chihuahua, Roasted Corn Lime Vinaigrette and Chipotle Sour Cream
 House Made Tortilla Chips with Guacamole, Salsa Verde, Salsa Roja and Queso Blanco
 Assortment of Tortillas and Taco Shells
 Slow Cooked Pork Carne Adobada
 Chili Rubbed Fish Tacos - Cilantro, Purple Slaw and Lime
 Seared Fajita Chicken, - Sweet Peppers and Charred Onions
 Vegetable Escabeche
 Tres Leches Cake
 Flan and Churros with Honey Mexican Chocolate Sauce

46.00 Per Guest

BURGER BAR

Baby Iceberg Wedge Salad
 Blue Cheese Crumbles, Bacon Bits, Chives, Cucumbers, Tomatoes, Ranch Dressing and Herb Vinaigrette

Fingerling Potato Salad with Pickles, Egg, Mustard Dressing

Bow Tie Pasta, Pecans, Grapes, Broccoli and Vidalia Onions, Red Wine Vinaigrette

All Grass Fed Angus Beef Burger
 Turkey Patty, House Made Pickles
 Salmon and Dill Burger
 Vegan Black Bean Burger

Homemade Ketchup, Dijon Mustard, Dukes Mayonnaise, Lettuce, Heirloom Tomatoes, Shaved Red Onions, Pickle Chips and Dill Pickle Spears, Whole Wheat and Brioche Bun, Flour Tortillas

House Made Chips

Strawberry Trifle
 Miniature Blackberry Pies

48.00 Per Guest

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RECEPTION

COLD

Smoked Salmon & Fresh Dill in an Olive Oil Bread Cup
 Morel Mushroom and Goat Cheese Crostini
 Sweet Grass Goat Cheese and Boursin Lollipop on Bagel Chip
 Roasted Tomato Caprese with Sea Salt and Micro Basil, Pesto Cream
 Smoked Trout Salad, Fried Capers and Pumpernickel
 Green Tomato Gazpacho Shooter, Roof Top Basil
 Poppy and Cracked Pepper Twist with Pataks Shaved Ham
 Pimento Cheese Push Pop, Crisp Spring Vegetable
 Deviled Eggs with Micro Greens

6.50 Each

COLD

Tamarind Ahi Poke, Cucumber & Radish Sprouts, Crispy Wonton
 Garlic and Lime Roasted Spot Prawns
 Shooter with Spicy Aioli
 Crab Salad and Mango Spoon
 Duck and Foie Gras Mousse, Lingonberry Jam

7.50 Each

Requires Increments of (25) Pieces Per Order

HOT

Moroccan Lamb Phyllo with Tahini Dip
 Mini Hot Dog, Chicago Style Relish
 Fried Seafood Dim Sum, Garlic-Ginger Sauce
 Chile Lime Chicken Kebob
 Vietnamese Egg Roll, Sweet Chili Sauce
 Sweet Grass Chevre Tart with Bacon
 Vegetable Samosa, Peach Chutney
 Mac 'n Cheese with Quattro Formaggi Lollipop
 Miniature Barbeque Pork Biscuit Pocket
 Bourbon and Boursin Chicken En Croute

6.50 Each

HOT

Mini Cheesesteak Sandwich with Banana Peppers
 Cherrywood Beef Brisket Slider
 Georgia Shrimp and Grit Cake with Smoky Bacon
 Sirloin and Chimichurri Skewer, House Made Steak Sauce
 Tempura Shrimp, Sweet Chili Sauce
 Cajun Andouille and Shrimp Skewer

7.50 Each

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RECEPTION

ARTISANAL CHEESE SELECTION

Handcrafted Cheese with Lavosh and Crackers, Seasonal Condiments, Fruits, Local Honey and Nuts

12.00 Per Guest

CRUDITÉS

Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds, Olive and Roasted Tomato Tapenade, Spinach-Ranch, Sesame Crackers and House-Made Crisps

10.00 Per Guest

SHELLFISH BAR

Jumbo Lemon Shrimp, Oysters on the Half Shell and Crab Claws Served with Poivre Mignonette, Tabasco and Cocktail Sauces, Cucumber Noodle and Pickled Red Onion Salad

7.00 Per Piece

SHRIMP AND GRITS*

Stone Ground Grits Served with White and Yellow Cheddar, Chives, Scallions, Shallots, Chanterelles and Shiitake Ragout, White Georgia Shrimp and Pataks Spicy Andouille or Chicken Sausage, Sweet Potato Biscuits

18.00 Per Guest

PRIMA*

Freshly Prepared Pasta with Oven Roasted Focaccia, Parmesan Bread Sticks and Lavosh
Strozzapreti with Organic Chicken, Oven Dried Tomatoes, Artichokes, Asparagus, Ramps and Opal Basil
Fusilli Pasta with Shrimp in Scallion and Citrus Cream
Agnolotti, Morel Mushrooms and Reggiano, Arugula Pesto

15.00 Per Guest

MEATBALL BAR

Turkey Meatballs with Sauteed Mushrooms
All Beef Meatballs and Heirloom Tomatoes
Falafel Balls with Golden Pepper and Eggplant Ragout
Soft Hoagie Bun, Pita Pocket, Shaved Onions, Diced Tomatoes, Sweet Peppers, Pickled Vegetable Slaw, Smoked Cheddar, Feta Cheese, Reggiano Cheese, Pesto Sauce

18.00 Per Guest

ABATTOIR

Coke and Chile Braised Southeastern Family Farms Pork, Peach Salsa and Warm Flour Tortilla
Hand Carved Pataks House Salami, Cherry Chutney, Peasant Bread
Grilled Duck Sausage, Grape, Guava Chutney, Pretzel Roll and Mustards

19.00 Per Guest

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RECEPTION

CHICKEN AND WAFFLES

Chicken Piri Piri with Sweet Quince Jam
Jamaican Jerk Chicken Wings,
Pineapple-Cilantro Chutney
Pulled BBQ Chicken and Cucumber Slaw
Belgian Waffles Topped With:
Shrimp and Lemon Creme Fraiche,
Cucumber Blooms, Micro Cilantro,
Tomato Chutney
Spinach and Watercress with Candied
Bacon, Fromage Blanc, Caramelized
Shallots

22.00 Per Guest

CHOCOLATE MADNESS

Chocolate Truffle Tarts
German Chocolate Push-Pops
Chocolate Truffles
Chocolate Almond Brownies
Chocolate Covered Strawberry Pops
Chocolate Pots du Creme

16.00 Per Guest

TINIS

Create Your Own Crostini or House Made
Cracker
Cheese Selection to Include:
Sweet Grass Dairy Goat Cheese, Boursin
and Whole Milk Ricotta
Toppings to Include:
Red Onion Jam
Artichoke and Olive Relish
Salami and Fennel Salad
Citrus Compote

12.00 Per Guest

THE SOUTHERN DESSERT

Apple Crisp with Vanilla Ice Cream
Peach Bread Pudding
Pecan Tarts
Red Velvet Cheesecake
Strawberry Trifle

16.00 Per Guest

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RECEPTION

HOUSE SMOKED WHOLE BONELESS TURKEY BREAST

Frisee Salad with Roasted Shallots,
Strawberries and Mustard Vinaigrette
Wild Rice and Grape Pilaf
House Made Cherry Relish, Sage and
Fennel Jus, Multigrain Rolls

450.00 Per 25 Guests

PEPPER CRUSTED STEAMSHIP OF BEEF

Chilled Asparagus and Arugula Salad
Whipped New Potatoes, Roasted Onions
and Seasonal Mushrooms
Au Jus, Watercress Mayonnaise, Crusty
French Bread

975.00 Per 100 Guests

MAPLE GLAZED CEDAR PLANKED SALMON

Shaved Fennel and Caper Salad
Roasted Young Potatoes
Okra Tartar Sauce

380.00 Per 25 Guests

ROAST LEG OF LAMB WITH SHALLOTS AND PISTACHIO STUFFING

Spring Zucchini Ratatouille, Olive Oil
and Chervil Potatoes, Green Olive
Tapenade, Grilled Flatbreads

420.00 Per 25 Guests

SOUTHEASTERN FAMILY FARMS PIT HAM

Warm Sweet Potato Salad
Braised Swiss Chard
Coca-Cola Glaze
Assorted Mustards
Buttermilk Biscuits

375.00 Per 25 Guests

Requires Attendant @ \$125/Each

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PERSONAL PREFERENCE

Guests choose their own entrées in a banquet setting. Better than the standard dual-entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

1. The planner chooses the appetizer, salad and dessert in advance.
2. A custom printed menu featuring four entrée selections is provided for guests at each setting.
3. Specially trained servers take your guests' orders as they are seated.

Requires Minimum of (25) People

PLANNER'S CHOICE APPETIZER

Roasted Vidalia Onion Soup Topped with a Garlic Crisp
Strozzapreti Pasta with Heirloom Tomato Confit and Opal Basil
Sweet Grass Goat Cheese and Chicken, English Pea Ragout
Seared Sea Bass with Sorrel Risotto and Vanilla Scented Lemons
Sauteed Langoustine with Celeriac Mousseline and Kohlrabi Slaw

PLANNER'S CHOICE SALAD

Little Gem Salad with Raspberries, Feta and Candied Pecans, Aged Balsamic Dressing
Spinach and Baby Arugula with Blueberries, Goat Cheese, Orange Poppy Seed Brittle and Tarragon Vinaigrette
Organic Spinach Greens with Balsamic Grapes, Roasted Shallots, Olive Oil and Smoked Sea Salt
Rocket and Radish Salad with Toasted Pinons, Pickled Turnips and Yogurt Lime Dressing

INDIVIDUAL GUEST'S CHOICE ENTREE

Spring Herb Scented Filet Mignon, Morel Demi Glace
Grilled Domestic Lamb Rack with Stewed Peas and Fava Beans
Sweetwater 420 Glazed Veal Loin, Celery Root Puree and Honey Bee Carrots
Southeastern Family Farms Pork Loin with Apple Butter
Poached Wild Striped Bass with Lemon Buerre Blanc, Roasted Eggplant Puree
Loch Duart Salmon, Citrus Salad, Oven Roasted Asparagus
Local Springer Mountain Chicken Breast, Maple Roasted Golden Beets

PLANNER'S CHOICE DESSERT

Farmer Dan's Strawberry Pave
Chocolate Cake with Citrus Compote
Lemon Tart with Raspberry Gelee and White Chocolate Cream
Chocolate Cream Tart

Includes Bread Service, Coffee and Tea Selection

89.00 Per Guest

All prices subject to a 24% Service Charge and 8% Sales Tax

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HYATT REGENCY ATLANTA SPRING 2014 265 Peachtree Street NE Atlanta, Georgia 30303 T + 404 577 1234



DINNER

FIRST COURSE

Light Cream of Leeks with Bacon
Croutons
Seared Scallops with Braised Turnips and
Marinated Lemons
Local Honeydew Melons with Cured Ham
and Mint
Ricotta and Duck Ravioli, Heirloom
Tomato Ragout, Fresh Basil
Asparagus and Morel Gnocchi,
Ratatouille Vegetable

SALADS

Baby Gem Lettuce, Radishes, Local Goat
Cheese and Raspberry Vinaigrette
Organic Greens, Nectarines, Shaved
Shallots, Zebra Tomatoes, Passion Fruit
Dressing
Frisee Salad with Strawberries, Sweet
Peppers, Mozzarella and White Balsamic
Dressing
Heirloom Tomato Caprese with Fresh
Mozzarella and Basil

ENTREES

Grilled Beef Tenderloin, Potato Au
Gratin, Watercress and Mushroom Sauce

72.00 Per Guest

Braised Beef Agnolotti, Veal and Sage
Broth, Parmesan and Horseradish
Shavings

68.00 Per Guest

Pan Seared Sustainable Flounder with
Green Pea Risotto and Rhubarb Compote

66.00 Per Guest

Oven Baked Salmon with Lemongrass
Scented Pilaf and Fennel Radish Slaw

68.00 Per Guest

Tanglewood Farms Chicken Breast with
New Potatoes and Lemon-Thyme Glaze

65.00 Per Guest

Slow Roasted Southeastern Family Farm
Pork Shank, Horseradish Mashed Golden
Yukon Potato, Terrapin Braised Cabbage

66.00 Per Guest

DESSERTS

Orange Caramel Chocolate Terrine, Milk
Chocolate Glaze and Raspberry Sauce
Mint Cucumber Panna Cotta with
Toasted Almond Cookie
Local Caramelized Rhubarb Tart
Flourless Chocolate Cake with Grapefruit
Salad
Pineapple Tart Tatin with Black Pepper
Cream

Our Chef Recommends

LOCALLY SOURCED

Cox Farms Dry Aged Strip Steak, Potato
Souffle, Brussels Sprouts and Rendered
Pancetta

78.00 Per Guest

* All Prices Subject to 24% Service Charge and 8% State Sales Tax. All dinners include bread service, coffee, and tea selection. Please select one starter, one salad, one entree, and one dessert.

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DINNER

HARVEST

Creamy Vidalia Onion Soup with Truffle Oil Drizzles
Spring Panzanella Salad with Local Bleu Cheese and Basil Vinaigrette
Marinated Artichoke and Celery Root Salad with Mint Dressing
Seared Bass with Tomato Confit and Eggplant Ragout
Sage Rubbed Chicken Breast with Baby Leeks and Snap Peas
Southeastern Family Farms Flat Iron Steak, Mushroom and Onion Salad
Spring Potato and Vegetable Blend
Raspberry and White Chocolate Bread Pudding
Salted Vanilla Panna Cotta

80.00 Per Guest

SUSTAINABLE

Local Roasted Radish and Cucumber Salad with Organic Arugula and Roasted Stone Fruit
Mushroom and Pepper Salad with Leeks and Spring Herbs
Poached King Mackerel with Wilted Baby Kale and Organic Lemon Confit
Braised Pork Shank "Osso Bucco" with Roasted Baby Carrots and Horseradish Gremolata
Celery Root and Spring Onion Casserole
Honey and Roasted Pecan Creme Brulee
Chocolate Crumble Tart with Brandy
Macerated Cherries

82.00 Per Guest

GEORGIA

Grilled Artichoke and Parsnip Bisque
Little Gem Lettuce with Radishes, Fried Egg, Tomatoes, Cucumbers and Blue Cheese, Lemon Dijon Dressing
Fava Bean, Artichoke and Nettle Salad, Sweet Peppers, Scallion Vinaigrette
Natural Chicken Breast
Grilled Zucchini and Squash, Tomato Vinaigrette
Sweetwater Braised Angus Beef, Vidalia Onion and Wild Mushroom Saute
Seared Grouper, Snow Pea and Watercress Slaw
Roasted Carrots with Honey Thyme Butter
Farro and Leeks Risotto
Georgia Blueberry Trifle with Rooftop Honey Cream
Pecan Chess Pie

90.00 Per Guest

All prices subject to a 24% Service Charge and 8% Sales Tax

All dinner buffets include coffee and tea selection.

Groups under (25) guests will be charged an additional \$100.00 for dinner buffets.

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BEVERAGES

HYATT SIGNATURE WINE SERIES, CANVAS BY MICHAEL MONDAVI

Chardonnay, California, 41.00
Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

Merlot, California, 41.00
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

Cabernet Sauvignon, California, 41.00
Subtle hints of oak and spice married with lively tannins.

Pinot Grigio, Veneto, Italy, 43.00
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

Pinot Noir, California, 43.00
Aromas of vivid red fruit with hints of spice that complement the lithe texture.

SPRING WINE SPECIAL FEATURES

Warmer days and nights bring us a bounty of fresh offerings both in the garden and the kitchen. Roasted meats, intensely flavored fruits and vegetables, along with the season's bounty is inspiration for our menus.

Ruffino Lumina, 44.00
Produced from Grigio grapes grown in vineyards located in the beautiful northeastern region of Italy. On the palate, Lumina is light, crisp and aromatic. Medium bodied, it displays apple, pear and citrus notes, with a pleasant touch of minerality.

Chianti Superiore, 44.00
Ruffino Chianti Crafted from grapes grown in the Chianti Region in Tuscany. The grapes ripen more fully to develop a greater concentration of ripe cherry flavors and inviting wild fruit characteristics. Its well-balanced structure has soft tannins, bright acidity and a lingering finish.

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BEVERAGES

WHITE WINES

The Seeker, Riesling, 42.00
Veneto, Italy Delicate aromas and a dry, crisp, vibrant texture featuring apple, pear, and stone fruit with hints of white flowers and almond. Impeccable with delicate cheeses, seafood and poultry.

Murphy–Goode, The Fume, 45.00
North Coast, California Bright citrus and lush tropical fruit aromas with flavors of white peach and honeydew. This easy drinking Sauvignon Blanc pairs well with shellfish and poultry.

Robert Mondavi Private Selection, 46.00
Chardonnay, Central Coast, California Fresh and juicy with bright golden apple and pineapple. This Chardonnay pairs exceptionally well with rich seafood, poultry and pork dishes.

WHITE WINES

Chateau St Michelle, Chardonnay, 46.00
Columbia Valley, Washington. Fresh and juicy with bright golden apple, sweet citrus and subtle spice and oak. This Chardonnay pairs exceptionally well with rich seafood, poultry and pork dishes.

Pascual Toso, Brut, 39.00
Mendoza, Argentina Clear bright with greenish colors reflecting on its overall yellow appearance. Brut is pleasant, fresh and velvety in the mouth, this drinks so easily.

Villa Sandi, Prosecco DOC Brut II Fresco, 45.00
Treviso, Italy Aromas of ripe golden apples, acacia, and honeysuckle; an excellent aperitif to accompany savory hors d'oeuvres. Ideal with steamed shellfish.

RED WINES

Seven Falls, Merlot, 50.00
Wahluke Slope, Washington Dark fruit character, good structure, and a rich, silky mouthfeel. The softer tannins allow this wine to enhance, not mask, the flavors of milder foods. Pair with smoked meats or fish and pastas with tomato-based sauces.

Rodney Strong, Cabernet Sauvignon, 52.00
Sonoma Country, California Bold fruit flavors centered on red plum and boysenberry. Enjoy with roasted and grilled meats and flavorful hard cheeses.

William Hill, Cabernet Sauvignon, 49.00
Central Coast, California Intense flavors and aromas of dark cherry, ripe plum and blueberry are complimented by notes of sweet vanilla and brown spice. Pairs well with barbecued meats, rich sauces and full-flavored cheeses.

Pascual Toso, Malbec, 43.00
Mendoza, Argentina Aromas of plum and quince with a slight touch of elegant oak. Enjoy with pasta, poultry in light cream sauce and red meats.

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BEVERAGES

PREMIUM HOST-SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

First Hour, 17.00

Second Hour, 15.00

Each Additional Hour , 12.00

LABOR CHARGES

Bartenders, each, 125.00
up to three hours

Waiters, each , 125.00
up to three hours

PREMIUM HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Premium Cocktails, 8.00

Domestic Beer, 7.00

Premium and Imported Beer, 8.00

Select Wine , 8.00

Mineral Water/Juices, 4.50

Soft Drinks, 4.50

Cordials, 10.00

Champagne, 8.00

SUPER PREMIUM HOST-SPONSORED BAR PER PERSON

Super Premium Cocktails, 9.00

Domestic Beer, 7.00

Premium and Imported Beer, 8.00

Premium Wine , 9.00

Mineral Water/Juices, 4.50

Soft Drinks, 4.50

Cordials, 11.00

Champagne, 8.00

PREMIUM CASH BAR

Signature Cocktails, 9.00

Domestic Beer, 8.00

Premium and Imported Beer, 9.00

Select Wine, 9.00

Mineral Water/Juices, 5.50

Soft Drinks, 5.50

Cordials, 11.00

Champagne, 9.00

SUPER PREMIUM CASH BAR

Super Premium Cocktails, 10.00

Domestic Beer, 8.00

Premium and Imported Beer , 9.00

Select Wine, 10.00

Mineral Water/Juices, 5.50

Soft Drinks, 5.50

Cordials, 12.00

Champagne, 9.00

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ALTERNATIVE OPTIONS

LUNCH

Monday

Morel Mushroom Tart with Celery Root
Puree and Sherry Reduction

Tuesday

Grilled Spring Vegetables with Romesco
Sauce

Wednesday

Cheese Dumplings, Pepper Confit and
Fresh Sage

Thursday

Spring Vegetable Flan, Balsamic
Marinated Beets and Arugula Salad

Friday

Golden Lentil Chili Paired with a
Mozzarella-Basil Panini

Saturday

Sweet Potato Croquettes with Leeks and
Fava Bean Ragout

Sunday

Stone Ground Grits Sweet Grass Goat
Cheese and Spring Peas

DINNER

Monday

Romano Bean Stew with Oven-Dried
Heirloom Tomatoes

Tuesday

Farro Risotto in Crisp Filo, Sauteed Leeks

Wednesday

Spinach and Vidalia Onion Tart,
Mushroom Ragout and Baby Frisee

Thursday

Crispy Zucchini-Potato Cakes with Fava
Bean Puree and Macerated Rhubarb

Friday

Morel Mushroom Cannelloni, Sugar Snap
Peas and Scallion Ragout

Saturday

Spring Vegetable Souffle, Crisp Arugula
and Reggiano Salad, Pine Nuts with
Lemon Dijon Dressing

Sunday

Mascarpone Polenta with English Peas
and White Truffle Oil

LUNCH

Vegan

Vegetable Bolognese with Pasta

DINNER

Vegan

Moroccan Vegetable Stew with Toasted
Couscous

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