MEETING & EVENT MENUS



Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

PARK HYATT CONTINENTAL	ALL AMERICAN
Fresh Orange and Green Juice VGN GF	Fresh Orange and Green Juice V GF
Diced Fresh Fruit & Seasonal Whole Fruits VGN GF	Diced Seasonal Fruit & Berries** VGN GF
Assortment of House Made Breakfast Bars V	Assortment of Breakfast Pastries* V
Individual Fruit Yogurts & Greek Yogurt* V GF	Selection of Bagels, Mini Croissants, Assorted Sliced Bread* with Cinnamon Butter, Jams, Honey, Butter & Spreads
House Made Granola V GF	Cage-Free Scrambled Eggs with Boursin Cheese Chives V GF
Croissant Bread Pudding V	Brown Sugar Smoked Bacon (GF) DF GF
Selection of Bagels, Danishes, Assorted Sliced Bread	Roasted Red Potatoes with Scallion DF V GF
with Butter, Jams, Honey & Spreads \$68 Per Guest	Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
	\$84 Per Guest
THE COSMOPOLITAN	HEALTHY START
Fresh Orange and Green Juice VGN GF	Fresh Orange and Green Juice VGN GF
Individual Fruit Yogurts & Greek Yogurt* VGN GF	Diced Seasonal Fruit & Berries VGN GF
Diced Seasonal Fruit & Berries** VGN GF	Selection of Bagels, Danishes, Assorted Sliced Bread V
House Made Granola V GF	with Butter, Jams, Honey & Spreads, Maple Butter
Selection of Bagels, Danishes, Assorted Sliced Bread V with Butter, Jams, Honey & Spreads	with Oats, Coconut Milk, Berries, Sunflower, Tasted Pumpkin Seeds, Maple Syrup
Egg White and Roasted Vegetables Frittata V GF	Cage-Free Scrambled Egg Whites with Mushroom Medley V GF
French Toast with Fruit Compote and Powdered Sugar V	Roasted Marble Potatoes V GF
	····· with garlia and barba
Apple Maple Chicken Sausage DF GF	with garlic and herbs

\$88 Per Guest

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

BREAKFAST ENHANCEMENTS **BREAKFAST STATIONS** Bircher Muesli V | \$16 Per Guest On the Griddle* V | \$30 Per Person Oats, Coconut Milk, Berries, Sunflower, Pumpkin Seeds, Maple Pancakes or Brioche French Toast with Nutella, Mixed Berries, Whipped Cream, Maple Syrup Buttermilk Pancakes or Waffles V | \$16 Per Guest Cage-Free Egg Station (Chef's Attendant Required) GF | \$35 Per Pure Canandian Maple Syrup, Mixed Berries, Ube Glaze, Candied Pecans, Nutella, Vanilla Whipped Cream Tomatoes, Shredded Cheeses, Onions, Mushrooms, Bacon, Sausage, Ham and Green Peppers Chef Attendant Required at Cinnamon Oatmeal **DF VGN GF** | \$15 Per Guest Golden Raisins, Toasted Pistachios, Brown Sugar & Honey Individual Granola Parfaits V GF | \$16 Per Guest House made granola, Fresh Garden Berries and Vanilla Greek Individual Acai Bowls V GF | \$16 Per Guest Seasonal Fruits and Berries, Banana, Honey, Vanilla Yogurt, Chia Seeds, Toasted Coconut Avocado Toast **DF VGN** | \$17 Per Guest Avocado Puree, Sprouted Wheat Toast, Seasonal Greens, Capers, Tomato, Cucumber

Menu and Price Selections to Change Without Notice SMALL GROUP FEE: Groups of 15 or less people will incur a \$250.00 service charge per day. Prices are subject to 25% taxable service charge and current Illinois sales tax of 11.75%.

Morning Breaks

INTERNATIONAL BAKERY	GARDEN PARTY
Chocolate Croissants V	Lemon Blueberry Scone V
Cinnamon Rolls V	Chocolate Chunk Scone V
Chef's Selection of Danishes V	Lemon Meringue Tart with Fresh Berries V

Mini Butter Croissants V	Sliced Seasonal Fruit VGN GF
\$34 Per Guest	Grapefruit and Thyme Madeleines V
	Clotted Cream V GF
	\$42 Per Guest
WIRED	SWEET DIPS
Nespresso Enjoy a variety of Nespresso pods to suit your coffee cravings	Nutella, Biscoff Cookie Butter, Honey Cashew Butter V CN
	· Apple Wedges VGN GF
Cookies V Biscotti Shortbread Coffee Butter/Spritz Cookies - chocolate	Churro Sticks V
dipped	\$34 Per Guest
Verrines Tiramisu Cold Brew Creme Brulee	
Cake-ish Banana Hazelnut Bread Cinnamon Coffee Cake	
\$42 Per Guest	
BREAKFAST LOAVES	
Banana Hazelnut Bread, Lemon Loaf, Cinnamon Coffee Cake	
\$30 Per Guest	
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Afternoon Breaks	
THE ENERGIZER	THE SPREAD
Assorted Housemade Granola and Protein Bars V CN	Herb and Spice Greek Yogurt Dip V GF
Seasonal Trail Mix VGN GF	Baba Ghanoush V GF
Assorted Dried Fruits VGN GF	Housemade Hummus V GF

\$34 Per Guest	Roasted Piquillo and Goat Cheese V GF	
	Assortment of Breads and Crackers V Lavash, Grissini, French Baguette, Grilled Sourdough	
	\$34 Per Guest	
NOMI BARS	CHEESE AND CRUDITE	
Chocolate Raspberry Brownies V	Display of Assorted Cheeses V GF	
Coconut Macadamia Blondies V	House Made Jams, Dried Fruit, Honeycomb, Berries DFV GF	
Passionfruit Bars V	Fresh Vegetable Crudites VGN GF	
Brown Butter Peacan Rice Crispy Bar V GF	Smoky Eggplant Herb Drip V GF	
Chocolate Peanut Butter Brownies V	Roasted Garlic Herb Dip V GF	
\$36 Per Guest	Herb and Citrus Whipped Goat Cheese V GF	
	\$36 Per Guest	
SWEET AND SALTY		
Sweet Tooth V GF Chocolate Gems, Butter Toasted Peanuts, Raisins, Honey Roasted A	lmonds, Cashews and Hazelnuts	
Mexicali Fire V Peanuts, Cajun Corn Sticks, Jalapeno Cheddar Sticks, Everything Sticks, Almonds and Pepitas		
Fruit and Nut DF GF Raisins, Toasted Almonds, Cashews, Dried Cherries, Apricots		
\$38 Per Guest		

A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY SNACKS

Assorted Cupcakes V \$88 Per Dozen	Seasonal Sliced Fruit and Berries VGN GF \$25 Per Guest
Fresh Baked Croissants V \$88 Per Dozen	Whole Seasonal Fruit VGN GF \$85 Per Dozen
Cinnamon Rolls V \$88 Per Dozen	Yogurt Parfaits V GF \$16 Per Guest
Assorted Bagels with Cream Cheese V \$88 Per Dozen	Housemade Granola Bars V \$85 Per Dozen
Assorted Danish Pastries V \$88 Per Dozen	Housemade Protein Bars V \$85 Per Dozen
Assorted Housemade Muffins V \$88 Per Dozen	Assorted Candy Bars & M&Ms \$8 Each
Freshly Baked Cookies V \$88 Per Dozen Chocolate Chunk, Double Chocolate Butterscotch, Snickerdoodle	
Brownies & Blondies V \$88 Per Dozen	
Assorted Scones V \$88 Per Dozen	

Beverage Packages

HALF DAY BEVERAGE SERVICE

INCLUDES:

Served for up to 4 hours in the morning OR 4 hours in the afternoon. Freshly Brewed Coffee, Decaffeinated Coffee Loose Leaf Tea Assorted Soft Drinks Bottled Sparkling & Still Water Bottled Iced Tea Olipop Sodas Spindrift Sparkling Water

\$55 Per Person

ALL DAY BEVERAGE BREAK

INCLUDES:

Served for up to 8 hours Freshly Brewed Coffee, Decaffeinated Coffee Loose Leaf Tea Assorted Soft Drinks Bottled Sparkling & Still Water Bottled Iced Tea Olipop Sodas Spindrift Sparkling Water

\$98 Per Guest

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Well-Being Care Station

Ensure comfort, care and wellness during your program with our Well-Being Care Station.

WELL-BEING CARE STATION

Lotions

Mindfulness Cards
Hand Sanitzer
Mints
Chapstick
Personal Packs of Tissues
Emergen-C
Stress Balls
\$12 Per Guest

Buffet Lunches

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! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. All Lunches include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

THE MIND, BODY AND SOUL	OAK STREET
Mixed Greens Salad DF VGN GF Crisp Shaved Vegetables and Sun-Dried Tomato Vinaigrette	Fingerling Potato Salad V GF Basil Pesto, Heirloom Baby Tomatoes, Green Beans, Candied Lemon Zest
Cucumber and Tomato DF VGN GF Romaine Lettuce, Baby Kale, Vine Ripened Tomatoes, Olives, Baby Carrots, Cucumbers, Golden Balsamic Vinaigrette	Strawberry and Goat Cheese Salad V GF Roasted Walnuts, Shaved Red Onion, Champagne Vinaigrette
Pan Seared Snapper Fillet GF with Cajun Lime Dressing	Herb Roasted Prime Tenderloin DF GF Salmoriglio Sauce
Roasted Free Range Chicken Breast DF GF with Peri Peri Honey Glaze	Herb Crusted Jumbo Shrimp (DF) Ditalini Al Lemon, Petite Peas, Lemon Garlic Sauce (V)
Herb Marinated Cauliflower Steaks DF VGN GF with Coconut Cream Sauce and Chive Oil Roasted Heirloom Baby Carrots V with Za'atar Spiced Yogurt Dressing and Crispy Shallots	Brown Butter Glazed Baby Carrots V GF
	Grilled Asparagus DF VGN GF with Sundried Tomato Gremolata
	Lemon Meringue Tarts V

Wild Grain Pilaf, Cilantro, Petit Pois DF VGN GF	Chocolate Chip Pecan Pie V
Vanilla Bean Creme Brulee V GF	\$95 Per Guest
Mixed Berries & Mascarpone Cream V GF	
\$95 Per Guest	
THE CHICAGO	POWER BOWL
Classic Greek Salad V GF Romaine Lettuce, Vine Ripened Tomatoe, Greek Olives, Cucumbers, Feta, Red Wine Vinaigrette	Mixed Farm Greens, Arugula, Baby Kale, and Bibb Lettuce Sun-dried Tomato Vinaigrette (GF, VG), White Balsamic Vinaigrette (GF, VG), Honey and Red Wine Vinaigrette (DF, GF, V)
Chopped Salad Romaine and Iceberg Lettuce Mix, Ditalini Pasta, Applewood Smoked Bacon, Heirloom Tomatoes Crumbled Blue Cheese,	Quinoa, Couscous, Farro, Roasted Tomatoes, Baby Brussels Sprouts, Sweet Potato, Avocado, Cauliflower, Cucumber, Carrots Pepitas, Marinated Chickpeas, Seasonal Greens DF VGN
Green Onion, Red Cabbage, Champagne Vinaigrette	Grilled Striploin, Roasted Chicken DF GF
choose two	Lime Crème, Citrus and Honey Tahini, Green Goddess, Avocado
Chicago Dog DF Yellow Mustard, Onions, Sport Peppers, Pickled Relish, Tomatoes,	Crema V GF
Celery Salt, Poppy Seed Bun	Choose Two Desserts From the Following Mixed Berries & Mascarpone Cream Vanilla Bean Creme Brulee
Giordano's Deep Dish Pizzas Cheese, Pepperoni, Sausage, Vegetarian	Lemon Meringue Tarts Chocolate Chip Pecan Pie Mini Chicago Style Cheesecake Flavored Churros
18th Street Tacos DF Herb marinated Skirt Steak, Chicken, Onions, Cilantro, Corn and Flour Tortillas, Salsa Verde, Salsa Roja	\$95 Per Guest
Crispy French Fries VGN GF	
Vitners Chips VGN GF	
Mini Chicago Style Cheesecake V	
Cinnamon Sugar Churros with Assorted Sauces and Toppings VGN	

POKE BOWL

Aloha Macaroni Salad V

Elbow Macaroni, Celery, Carrots, Sweet Aioli Dressing, Scallion

BUFFET ENHANCEMENT

NoMI Sushi Station

chef's selection of sashimi, nigiri, maki (based on three pieces per

Crispy Vegetable Egg Rolls, Sambal Chili Garlic Sauce V	person)
Sweet Hawaiian Dinner Rolls V	\$40 Per Guest
Ahi Tuna, North Atlantic Salmon, Marinated Tofu DF GF	
Sushi Rice, Edamame, Shredded Carrots, Cucumber, Wakame Seaweed Salad, Avocado	
Furikake, Sririacha Aioli, Wasabi Aioli, Ponzu Sauce, Sweet Soy	
Choose Two Desserts From the Following Mixed Berries & Mascarpone Cream Vanilla Bean Creme Brulee Lemon Meringue Tarts Chocolate Chip Pecan Pie Mini Chicago Style Cheesecake \$115 Per Guest	
Style Cheesecake	

Market Lunch

Sesame Dressing **DF VGN**

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. Choose two options.

OVEN ROASTED TURKEY BREAST	ITALIAN DELI SUB
with French Brie, Arugula Pesto, Pickled Shallot on Tomato Herb Focaccia	with Prosciutto De Parma, Creminelli Salami, Black Forest Ham, Provolone, Iceberg Lettuce, Vine Ripened Tomato, Giardiniera Spread, Sesame Roll
Smoked Mozzarella Pasta Salad	Smoked Mozzarella Pasta Salad
Kettle Chips DF V GF	Kettle Chips DF V GF
Seasonal Farm Fruit VGN GF	Seasonal Farm Fruit VGN GF
Chocolate Chip Cookie V \$80 Per Guest	Chocolate Chip Cookie V
	\$80 Per Guest
GINGER SESAME TOFU WRAP	LEMONGRASS GRILLED CHICKEN BANH MI
Shredded Carrot, Sliced Avocado, Cucumber, Lettuce, Creamy	Baguette, Pickled Daikon and Carrots, Jalapeno, Cilantro,

Mayonnaise, Nuoc Cham Dressing

\$80 Per Person	\$80 Per Guest
Chocolate Chip Cookie V	House Made Chocolate Chip Cookies V
Seasonal Farm Fruit VGN GF	Seasonal Farm Fruit VGN GF
Kettle Chips DF V GF	Kettle Chips DF V GF
Smoked Mozzarella Pasta Salad	Smoked Mozzarella Pasta Salad

Plated Lunch of the Day

MONDAY & SATURDAY

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! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating options. If a group selects a lunch menu not on the designated day, then a \$10 per person surcharge will be added to the menu price. Served with Fresh Baked Bread, Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Iced Tea Services

TUFSDAY & SUNDAY

Black Bean & Smoked Bacon Soup DF GF With Green Onions and Basmati Rice Chicken Paillard Caesar Salad	Mixed Green Salad V GF Candied Walnuts, Roasted Beets, Mandarin Oranges, Raisins, Goat Cheese Crumbles & Port Wine Vinaigrette
Gem Lettuce, Baby Kale, Toasted Garlic Croutons, Marinated White Anchovies Parmesan and Housemade Caesar Dressing, Grilled Scallions, Crispy Chicken Paillard	Roasted Garlic Chicken Baked Amish Chicken, Giardiniera Relish, Black Olives, Capers, Melted Fontina Cheese Rustic Napoletana Sauce, Cavatappi Pasta
Key Lime Tart V White Chocolate Chantilly, Roasted Pineapple, Coconut Meringues	Chocolate Caramel Lava Cake V GF Double Vanilla Bean Anglaise, Dulcey Croquant, Candied Cocoa Nibs
\$85 Per Person	\$85 Per Person

WEDNESDAY	
Heirloom Tomato Gazpacho VGN GF	
Poulet Grillé GF Grilled Chicken Breast, Crispy Baby Potatoes, Roasted Asparagus, Baby Carrots, Herbs De Provence, Citrus Chicken Jus	
Strawberry Shortcake V	

THURSDAY

Spinach And Strawberry Salad V GF
Toasted Almonds, Cucumbers, Crumbled Point Reyes Blue
Cheese, Pickled Red Onions and Creamy Poppy Seed Dressing
Striped Bass DF GF

Haricot Verts, Shaved Fennel, Teardrop Tomato, Sauce Pistou

Mango Opera Torte V

Fresh Strawberries, Vanilla Whipped Panna Cotta & Pistachio	Almond Joconde, Mango Pudding, Vanilla Bean Buttercream
\$90 Per Person	\$90 Per Person
FRIDAY	
Friday's	
Baby Kale and Cress V Candied Walnut Salad, Parmigiano Reggiano, Honey Lemon Vinaigre [,]	tte, Sourdough Croutons
Atlantic Halibut GF Roasted Baby Potatoes with Scallions, French Green Beans, Apple Cic	der Beurre Blanc
Key Lime Tart V White Chocolate Chantilly, Roasted Pineapple, Coconut Meringues	
\$90 Per Person	

Hors D'oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

COLD SELECTIONS	WARM SELECTIONS
Seared Beef Tartine DF \$13 Each Roasted Beef Tenderloin, Dijon, Pickeled Shallot, Sourdough Crostini, Mircro Parsely	Bourbon Smoked Beef Brisket \$13 Each Black Truffle, Parmesan, Buttermilk Biscuit
Ponzu Marinated Beef \$13 Each Spring Onion Mousse, Wonton Crisp Charred Roast Beef DF \$13 Each Bulgogi Sauce, Lomi Lomi Tomato, Scallions Peekytoe Crab Salad GF \$13 Each Cucumber, Smoked Pepper Aioli	Short Rib Beignet \$13 Each with Honey Mustard
	Beef Empanadas \$13 Each with Chimichurri Sauce
	Roasted Beef Tenderloin \$13 Each Blueberry Whipped Ricotta, Sprouted Wheat Toast, Smoked Sea Salt
Pan Seared Ahi Tuna DF \$13 Each Furikake, Hoisin Sauce, Wonton Crisp	Lobster Beignets \$13 Each with Lemon Dill Aioli
	Crab Cakes \$13 Each

Shrimp & Mango Spoon DF GF \$13 Each	with Scallion Aioli
Big Eye Tuna Kinilaw Ceviche DF GF \$13 Each Ginger, Onion, Coconut Milk, Cilantro	Grilled Butterfly Shrimp GF \$13 Each with Roasted Garlic Beurre Blanc
Chicken Salad \$13 Each Apple, Prosciutto Crisp, Chervil, Puff Pastry	 Seared Jambo Scallops, Espelette Remoulade DF GF \$13 Each
	Chicken Empanada \$13 Each with Roasted Red Pepper Sauce
	Chicken Caprese \$13 Each Roasted Red Pepper Sauce, Ciabatta, Extra Virgin Olive Oil
	Thai Chicken Skewer GF \$13 Each Celery Cucumber Relish, Green Curry Beurre Blanc
	Confit Garlic Chicken Skewers, Calamansi Chimichurri DF GF \$13 Each
VEGETARIAN SELECTIONS	
Cucumber Roll V GF \$13 Each Avocado Puree, Chervil, Parmesan, Sourdough	
Steamed Vegetable Pot Stickers V \$13 Each with Scallion Dipping Sauce	
Mushroom Arancini V \$13 Each with Pomodoro, Parmesan, Balsamic Glaze	
Vegetable Spring Roll V \$13 Each with Soy Dipping Sauce	
Rosemary Parmesan Shortbread V \$13 Each Pomodoro, Parmesan Avocado Puree, Cherry Tomato, Feta	

Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All Reception Stations are based on 90 minutes of service. Additional charges will apply for extended service. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

NOMI CHEESE AND CHARCUTERIE BOARD

ANTIPASTO V

Chef's Selection of Cured Meats & Cheeses	Grilled & Garden Seasonal Vegetables
with an Array of Cheeses and Cured Meats, Cornichons, Mustards, Dried Fruit, Nuts, Sourdough Bread, House Made Jams and Mostardas, Honeycomb	Served with Focaccia & Ciabatta Bread, Hummus, Goat Cheese Mushroom Dip, Eggplant Caviar
	\$40 Per Person
SUSHI AND SASHIMI	SEAFOOD BAR
Array of Sushi, Sashimi, Nigiri, Maki & Futomaki	Snow Crab Claws, Chilled Jumbo Shrimp, Alaskan King Crab Legs
Wasabi, Soy Sauce, & Pickled Ginger \$78 Per Guest	Shucked Seasonal Oysters on the Half Shell with Classic Mignonette
	Each Selection Served with Cocktail Sauce, Lemon Wedges & Tabasco
	\$68 based on one piece of each per person

Chef Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. All Reception Stations are based on 90 minutes of service. Additional charges will apply for extended service. Station Attendant Required - \$250 per attendant for up to two hours. Each Station includes a seasonal vegetable accompaniment

	\$800 Per 20 Guests
\$1080 Per 20 Guests	Assorted Rolls
Assorted Rolls	Sauce Vert
Horseradish Crème Fraiche	Escabeche Sauce
Smoked Tomato Beef Jus	Wilted Greens
Sautéed Spinach	Roasted Petite Potatoes
Potatoes Au Gratin	Grilled Garden Vegetables
WAGYU PRIME RIB	SEASONAL FISH DF

LEMON GRASS ROASTED CHICKEN DF	PRIME NEW YORK STRIP CARVING STATION
Herb Jasmine Rice	Potato Puree
Sesame Baby Bok Choy	Seasonal Vegetables
Kimchi Cucumber Salad	Garden Tomatoes
Soy and Calamansi Sauce	Thyme Beef Jus
Thai Chili	Sauce Moutarde
\$700 Per 20 Guests	Petit Baguette
	\$850 Per 20 Guests
SUSHI AND SASHIMI DF	ENHANCEMENTS
Assorted Maki Rolls, Nigiri, and Sashimi	Steak Frites VGN GF \$15 Per Person
Wakame Octopus Salad	Roasted Root Vegetable Medley VGN GF \$15 Per Person
Sunomono Cucumber Salad	Creamed Spinach GF \$15 Per Person
Pickled Ginger, Wasabi, Soy Sauce	Truffle Mac and Cheese \$15 Per Person
\$1560 Per 20 Guest	Available with Purchase of Chef Stations

Sweet Stations

All Reception Stations are based on 90 minutes of service. Additional charges will apply for extended service.

FRUIT COBBLER	HOT FUDGE BROWNIE SUNDAE
House Made Signature Seasonal NoMI Cobbler V served with House Made Vanilla Ice Cream \$20 Per Person	Miniature Fudge Brownies Vanilla & Chocolate Ice Cream, Hot Fudge, Warm Caramel, Toasted Nuts, Marshmallow, Vanilla Whipped Cream & Maraschino Cherries
	\$20 Per Person

CREPES

Fine Crepes Warmed To Order With Fillings & Toppings

MINI CUPCAKES

Chocolate & Vanilla Cupcakes

Suzette Orange Grand Marnier, Chocolate Nutella, Mixed Berry,
Caramel, Black Pepper Cajeta, Toasted Almond and Vanilla Ice
Cream

Choose 4 Options

\$25 Per Person

Sprinkles (GF, NF, V) M&M's (GF, NF, V, Heath (GF, NF, V) Gummy
Bears (GF, NF,) Sea Salt Caramel (GF, NF) Peanut Butter Cup (GF, V) Oreo (NF, V)

\$17 Per Person

DESSERT VERRINES

Choose 3 options

Coconut Key Lime (NF) Buttermilk Berries Panna Cotta (NF) Tiramisu (V) Black Forest (GF, V) Berry Ricotta Cheesecake Mousse (V) Flourless Brownie with Chocolate Mousse (GF, V)

\$25 Per Person

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The NoMI Experience Plated Dinner

Chef has hand selected a four-course, delectable, pre-selected menu for your attendees to dine on during your refined sit-down evening event. Each course, from soup/salad, appetizer, entrée, and dessert, melds together to wow your attendee's taste buds.

DINNER ONE	DINNER TWO
Local Greens V Endive, Mache, Golden Raisins, Blue Cheese, Candied Walnuts, Port Wine Vinaigrette	Watermelon & Arugula Salad DF V GF Cucumbers, Carrot, Pickled Red Onions, Honey & Mint Dressing
Blackened Tuna DF GF	Chicken Escabeche Causa DF GF Bell Peppers & Salad, Micro Cilantro
Cucumber Relish, Black Truffle Honey Herb Roasted Chicken Breast GF Creamy Polenta, Sautéed Spinach, Charred Heirloom Baby Carrots, Rosemary Chicken Jus	New York Striploin GF Forest Mushroom Medley, Asparagus, Black Garlic Hollandaise
	Black Forest Gateau V GF Amarena Cherry, Vanilla Diplomat, Chocolate Branches
Blueberry Financier V Lemon Curd, Macerated Blueberries, Mascarpone, Poppy Seed Brittle	\$154 Per Person

\$145 Per Person

DINNER THREE DINNER FOUR

Greek Salad V GF Romaine Hearts, Grape Tomatoes, Kalamata Olives, Feta, Cucumbers, Red Wine Vinaigrette	BLT Salad GF Bacon, Iceberg Lettuce Wedge, Hard Boiled Eggs, Grape Tomatoes, Carrots, Buttermilk Ranch Dressing
Braised Short Rib GF Truffle Pomme Puree, Bordelaise Sauce	Jumbo Scallops GF Pea Puree, Garlic Espuma, Toasted Marcona Almond
Citrus Steamed Halibut DF Citrus and Roasted Pineapple Relish, Braised Cannellini Bean Mash, Crispy Shallots Whipped Ricotta Cheesecake V Macerated Blueberries, Passionfruit, Graham \$154 Per Person	Blackberry Braised Short Ribs GF Horseradish Whipped Potato, Wilted Spinach, Blackberry Jus
	Apple, Frangipane and Brie Galette V Salted Caramel, Dulcey Chantilly, Marcona Almonds
	\$154 Per Person
DINNER FIVE	
Sesame Ginger Salad DF V	

Farm Greens, Shredded Carrot, Scallions, Farm Radish, Sesame Seeds, Sesame Ginger Dressing

Assorted Chefs Sushi DF

Pickled Ginger, Soy Sauce, Wasabi

Roasted Chicken Breast DF

Blistered Green Beans, Caramelized Baby Carrots, Herb Rice, Japanese Eggplant, Scallion, Garlic Soy Sauce Glaze

Mexican Hot Chocolate Mousse Bombe **GF**

Flourless Chocolate Cake, Torched Mallow, Dulce De Leche

\$145 Per Person

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. Includes One Appetizer, One Salad, Choice of Entrees (Select Up to Two) and One Dessert

PLANNER'S CHOICE APPETIZER

Shrimp Cocktail **DF**

Creamy Avocado Sauce, Lomi Lomi Tomatoes, Horseradish Lemon Pepper Dressing

2. Each Additional Entree +\$20 3. A custom printed menu featuring up to four entree selections is provided for your guest \$170 Per Person	Fried Chicken Yuzu Aioli, Black Truffle Snow, Togarashi, Lemon Zest
	Tuzu Aloli, black Tullie Silow, Togarasili, Letiloli Zest
	Chicken Escabeche Causa DF GF Bell Peppers & Salad, Micro Cilantro
	Salmon Poke Mizuna Greens & Edamame Salad, Teriyaki Glaze, Furikake, Sriracha Cream
	Crispy Eggplant V Harissa Labneh, Gape Molasses, Soft Herbs
	Braised Short Rib Truffle Pomme Puree, Bordelaise Sauce, Crispy Shallots
	Crispy Polenta Cake V GF (Hot) Wild Mushroom Ragu, Tomato Fondue, Garlic Chives
	Jumbo Scallops GF (Hot) Pea Puree, Garlic Espuma, Toasted Marcona Almond
	Bourbon BBQ Glazed Pulled Pork GF Creamy Corn Polenta, Bacon Lardons
	Assorted Chefs Sushi DF Pickled Ginger, Soy Sauce, Wasabi

PLANNER'S CHOICE SALAD

Local Greens V GF

Endive, Mache, Golden Raisins, Blue Cheese, Candied Walnuts, Port Wine Vinaigrette

Caesar Salad

Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

Watermelon & Arugula Salad DFV GF

Cucumbers, Carrot, Pickled Red Onions, Honey & Mint Dressing

Greek Salad V GF

Romaine Hearts, Grape Tomatoes, Kalamata Olives, Feta, Cucumbers, Red Wine Vinaigrette

BLT Salad **GF**

Bacon, Iceberg Lettuce Wedge, Hard Boiled Eggs, Grape Tomatoes, Carrots, Buttermilk Ranch Dressing

Sesame Ginger Salad DF V

INDIVIDUAL GUEST'S CHOICE ENTREE

Pesto Infused Chicken Breast GF

Hasselback Fingerling Potatoes, Warm Eggplant Salad, Roasted Cherry Tomatoes, Arugula Pesto

Herb Roasted Chicken Breast **GF**

Creamy Polenta, Sauteed Spinach, Charred Heirloom Baby Carrots, Rosemary Chicken Jus

Roasted Chicken Breast DF

Blistered Green Beans, Herb Rice, Japanese Eggplant, Scallion, Garlic Soy Sauce Glaze

Loch Duart Salmon DF GF

Heirloom Tomato and Kalamata, Herb Infused Crispy Yukon Potatoes, PEI Mussel Broth, Citrus & Coriander Dust

Citrus Steamed Halibut

Roasted Pineapple & Citrus Relish, Braised Cannellini Bean Mash,

Farm Greens, Shredded Carrot, Scallions, Farm Radish, Sesame Seeds, Sesame Ginger Dressing	Crispy Shallots	
	New York Stiploin GF Creamy Polenta, Forest Mushroom Medley, Black Garlic Hollandaise	
	Beef Tenderloin GF Black Truffle Pomme Puree, Baby Zucchini, Sundried Tomato & Thyme Jus	
	Blackberry Braised Short Ribs GF Horseradish Whipped Potato, Wilted Swiss Chard, Blackberry Jus	
	Three Cheese Ravioli V Eggplant Ragout, Pearl Mozzarella, Basil Pesto, Arugula, Parmesan	
	Brown Butter Gnocchi Roasted Mushroom, Pearl Onions, Cherry Tomatoes, Spinach, Parmesan Cream Sauce	

PLANNER'S CHOICE DESSERT

Mexican Hot Chocolate Mousse Bombe GF
Flourless Chocolate Cake, Torched Mallow, Dulce De Leche

Black Forest Gateau GF
Amarena Cherry, Vanilla Diplomat, Chocolate Branches

Blueberry Financier V
Lemon Curd, Macerated Blueberries, Mascarpone, Poppy Seed Brittle

Apple, Frangipane, & Brie Galette V
Salted Caramel, Dulcey Chantilly, Marcona Almonds

Whipped Ricotta Cheesecake V
Macerated Blueberries, Passionfruit, Graham

Menu and Price Selections to Change Without Notice SMALL GROUP FEE: Groups of 15 or less people will incur a \$250.00 service charge per day. Prices are subject to 25% taxable service charge and current Illinois sales tax of 11.75%.

Buffet Dinner

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

LAKESHORE BUFFET	BELLA ITALIA
Choose 3	Choose 3 Salads
Chopped Salad Romaine and Iceberg Lettuce Mix, Ditalini Pasta, Applewood Smoked Bacon, Heirloom Tomatoes, Crumbled Blue Cheese, Green Onion, Red Cabbage, Champagne Vinaigrette	Caprese Salad GF Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic Vinegar
Farmers Green Salad V Endive, Shaved Vegetables, Sunflower Seeds, Brioche, Goat Cheese, Honey Dijon Vinaigrette	Roman Wedge Salad GF Iceberg Lettuce, Tomato, Bacon Lardons, Blue Cheese Dressing Beet Panzanella Salad DF VGN Red & Yellow Beets, Ciabatta, Tomatoes, Red Onion, Parsley Dijon
Caesar Salad Crimini Mushrooms, Red Onion, Ciabatta, Parmesan, Roasted Garlic Herb Dressing Cucumber Salad V GF	Vinaigrette Arugula Salad V GF Cremini Mushrooms, Cherry Tomatoes, Shaved Red Onions, Pecorino, Red Vine Vinaigrette
Feta, Cherry Tomatoes, Frisee, Kalamata Olives, Chervil, Dill, Lemon Vinaigrette	Choose 3 Entree's
Choose 3 Entree's	Coppa & Fontina Flatbread Linguini, Pomodoro Sauce, Garlic
Italian Beef Hot Giardiniera, Roasted Green Peppers, Provolone, Au Jus	Lobster Fra Diavolo DF with Linguini, Pomodoro Sauce, Garlic
Chicago Dog DF Yellow Mustard, Onions, Sport Peppers, Pickled Relish, Tomatoes, Celery Salt, Poppy Seed Bun	Chicken Marsala GF Crispy Prosciutto, Cremini, Parsley, Marsala Sauce
Chicken Vesuvio GF Potatoes, Mushrooms, Scallion, Peas, White Wine Broth	Toulouse Sausage with Peppers & Onions DF GF
Sausage Deep Dish Pizza Grated Parmesan, Chili Flakes	Potato Gnocchi V with Bright Lights Chard, Parsnip, Baby Carrot, Tarragon Butter, Parmesan
Sides Incuded	Sides Incuded
Roasted Wedge Potatoes with Gremolata VGN GF	Steamed Broccoli with Roasted Red Peppers & Parmesan V GF
Grilled Asparagus with Lemon and Parmesan V GF	Garlic Herb Orzo Pilaf V
Choose 3 Desserts	Choose 3 Desserts
Passion Fruit Tart V	Tiramisu Verrine V
Coconut Tapioca with Roasted Pineapple V	Berry Financiers V
Mango Mousse Cake V	Blonde Panna Cotta with Candied Pecans GF
Cheesecake with Tropical Fruit V	Chocolate Hazelnut Flourless Cake V



SPARKLING

Strawberry & Pistachio Verrine V

\$185 Per Person

SAUVIGNON BLANC

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING	SAUVIGINON DLAINC
Bianca Vigna Prosecco, Valdobbiadene \$72 per Bottle	Frog's Leap Sauvignon Blanc, Napa Valley \$80 per Bottle
Pierre Moncuit Champagne, Blanc de Blancs, Grand Cru NV \$175 per Bottle	Ant Moore Sauvignon Blanc 'Estate' Marlborough, New Zealand \$72 per Bottle
Billecart-Salmon Champagne, Brut Reserve \$160 per Bottle	
Billecart-Salmon, Brut Rosé NV \$260 per Bottle	
CHARDONNAY	PINOT NOIR
Frog's Leap, Napa Valley \$120 per Bottle	Ken Wright Cellars, Willamette Valley \$90 per Bottle
Grgich Hills, 'Estate', Napa Valley \$140 per Bottle	Domaine Serene, 'Yamhill Cuvée', Willamette Valley \$190 per
Paul Hobbs, Russian River Valley \$150 per Bottle	Bottle
Louis Moreau Père & Fils, Chablis \$90 per Bottle	Bouchard Beaune Du Chateau Rouge \$130 per Bottle
Louis Latour, Pouilly-Fuisse \$120 per Bottle	
Domaine Vocoret Les Vaillons Chablis Premier Cru \$170 per Bottle	
CABERNET SAUVIGNON	BORDEAUX AND RHONE VALLEY
Details by Sinegal, Sonoma County \$120 per Bottle	Château St Georges, St. Emilion \$130 per Bottle
Pine Ridge Vineyards, Napa Valley \$150 per Bottle	Château Paveil de Luze, Margaux \$120 per Bottle

Silver Oak, Alexander Valley \$260 per Bottle	Châteauneuf-du-Pape, Perrin 'Les Sinards' \$140 per Bottle
ITALY AND SPAIN	
Bodegas Muga, Reserva, La Rioja \$100 per Bottle	
Tenuta di Arceno, Chianti Classico Riserva \$110 per Bottle	
Menu and Price Selections to Change Without Notice SMALL GROUP FEE: Groups taxable service charge and current Illinois sales tax of 11.75%.	s of 15 or less people will incur a \$250.00 service charge Prices are subject to 25%
Bar Packages	
Whether you would like to host a per-hour, per-drink, or guest pay-per-dr offerings of your choice.	ink option, there is an opportunity for each event to have the exact beverage
HOST SPONSORED BAR PER PERSON Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.	BAR Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Glenmorangie Original Scotch, Casa Noble Blanco Tequila, Plantation 3 Star Rum
	One Hour \$70 Per person
	Two Hour \$85 Per person
	Three Hour \$100 Per person
	Four Hour \$110 Per person
HAND CRAFTED COCKTAILS	LABOR CHARGES
Charges are based on the actual number of drinks consumed. Prices shown are Per Drink.	Bartender \$250 One Bartender Required for Every 75 Guests, Up to Three Hours
Hand Crafted Cocktails \$24 Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Glenmorangie Original Scotch, Casa Noble Blanco Tequila, Plantation 3 Star Rum	
Imported and Craft Beers \$15	
Domestic Beer \$14	
House Wines \$21 Duckhorn Chardonnay, Napa Valley Canvasback Cabernet	

Sauvignon, Red Mountain, Washington Goldeneye Sparkling Brut
Rose Decoy Sparking Brut, California
Bottled Water \$12
Soft Drinks \$12

Personalized Meeting Snacks

Enhance your meeting with a selection of individually portioned snacks placed at each seat.

SNACKS

Nut Assortment \$8 Per Guest
Dried Fruit \$8 Per Guest
NoMI Popcorn Clusters \$15 Per Guest
Mini Valrhona \$12 Per Guest Guanaja & Jivara
Chef's House Made Caramels \$15 Per Guest
Mini Organic Gummy Bears \$10 Per Guest
Chef's Chocolate Nougats \$15 Per Guest
Chef's Choice Macaroon \$10 Per Person











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

MEETING & EVENT MENUS PARK HYATT CHICAGO