



HYATT REGENCY ARUBA RESORT, SPA AND CASINO

MEETING & EVENT MENUS



Breakfast of the Day

Our Breakfast of the Day is designed to make planning your event easy. Our menus offer a delicious variety of options to help you fuel up and start the morning strong.

SUNDAY & TUESDAY

Fresh Scrambled Eggs with Cheese

Sweet Potato Hash

Crispy Bacon

Yogurt Parfait with Seasonal Berries

Seasonal Sliced and Whole Fruits

Chef's Selection of Breakfast Bakeries: Assortment of Croissants, Danishes, Muffins, White and Wheat Bread

Butter and Seasonal Jams

Selection of Freshly Squeezed Juices

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$45 *Per Guest, Per Day*

THURSDAY & SATURDAY

Breakfast Quesadillas with Scrambled Eggs and Cheese

Crispy Hash Browns

Turkey Sausage

Yogurt Parfait with Tropical Fruit Compote

Seasonal Sliced and Whole Fruits

Chef's Selection of Breakfast Bakeries: Assortment of Croissants, Danishes, Muffins, White and Wheat Bread

Butter and Seasonal Jams

Selection of Freshly Squeezed Juices

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$45 *Per Guest, Per Day*

MONDAY & WEDNESDAY

Fresh Scrambled Eggs

Breakfast Potatoes with Onions and Bell Peppers

Chicken Sausage

Yogurt Parfait with Seasonal Berries

Seasonal Sliced and Whole Fruits

Chef's Selection of Breakfast Bakeries: Assortment of Croissants, Danishes, Muffins, White and Wheat Bread

Butter and Seasonal Jams

Selection of Freshly Squeezed Juices

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$45 *Per Guest, Per Day*

FRIDAY

Fresh Scrambled Eggs with Vegetable Hash

Breakfast Potatoes with Onions and Bell Peppers

Hickory Smoked Bacon

Yogurt Parfait with Tropical Fruit Compote

Seasonal Sliced and Whole Fruits

Chef's Selection of Breakfast Bakeries: Assortment of Croissants, Danishes, Muffins, White and Wheat Bread

Butter and Seasonal Jams

Selection of Freshly Squeezed Juices

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$45 *Per Guest*

A minimum of 20 guests is required for Breakfast Buffet. A \$10 per person fee will be added to groups less than 20 guests. Buffet Display will be for a maximum of 2 hours to ensure health and safety standards. All pricing is inclusive of taxes and exclusive of 25% Service Charge. Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Breakfast Buffet

Kick-start the day on One Happy Island with a hearty breakfast buffet. Our American, Regency, or Caribbean options all offer nourishing delights that will awaken and energize your attendees.

AMERICAN BREAKFAST BUFFET

Pancakes and Waffles with Warm Syrup

Fresh Scrambled Eggs

Parfait Yogurt Bar with Greek and Low-Fat Yogurts

Hash Brown Potatoes

Bacon and Natural Chicken Sausages

Cold Cereals and Homemade Granola

Assortment of Freshly Baked Goods: Croissants, Danishes, Muffins, Cake

Butter and Seasonal Jams

Seasonal Sliced and Whole Fruits

Selection of Freshly Squeezed Juices

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$65 Per Guest

REGENCY BREAKFAST BUFFET

Roasted Potato with Sautéed Peppers, Onions, and Parsley

Fresh Scrambled Eggs

Bacon and Natural Chicken Sausages

Yogurt Bar with Greek and Low-Fat Yogurts

Seasonal Sliced and Whole Fruits

Assortment of Freshly Baked Goods: Croissants, Danishes, Muffins, Cake

Butter and Seasonal Jams

Selection of Freshly Squeezed Juices

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$58 Per Guest

CARIBBEAN BREAKFAST BUFFET

Pastechis: Cheese, Ham with Cheese

Fresh Scrambled Eggs

Tomatoes Ranchero Sauce with Local Spices

Homemade Banana Bread

Yogurt Bar with Greek and Low-Fat Yogurts

Seasonal Sliced and Whole Fruits

Selection of Freshly Squeezed Juices

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas

\$52 Per Guest

A minimum of 20 guests is required for Breakfast Buffet. A \$10 per person fee will be added to groups less than 20 guests. Buffet Display will be for a maximum of 2 hours to ensure health and safety standards. Any Change of Item will be charged \$10 Per Person / Extra Item will be charged \$15 Per Person. Prices are subject to 25% Service Charge Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Breakfast Enhancements

Take your breakfast buffet to the next level with some of our delicious breakfast enhancements.

OMELET STATION

Selection of Whole Eggs or Eggs Whites

Diced Ham

Chopped Bacon

Assortment of Shredded Cheeses

Diced Tomatoes

Diced Onions

Sliced Mushrooms

Pica de Papaya

\$28 Per Guest

BREAKFAST SANDWICHES (CHOOSE ONE OPTION)

Over-Easy Eggs, Ham and Cheese on a Fresh Croissant

Roasted Tomatoes, Arugula, Turkey, Jam on a Bun

Fresh Scrambled Eggs, Gouda Cheese, Caramelized Onion on a French Baguette

Tomatoes, Fresh Mozzarella, Pesto on an English Muffin

\$20 Per Guest

BREAKFAST BURRITOS (CHOOSE ONE OPTION)

Fresh Scrambled Eggs, Rice, Refried Beans and Cheddar Cheese

Fresh Scrambled Eggs, Roasted Bell Peppers and Caramelized Onion

Egg White Scramble, Vegetable and Cream Cheese

Fresh Scrambled Eggs, Chorizo, Tomato and Gouda Cheese

\$20 Per Guest

OATMEAL STATION

Ground Hot Oatmeal

Assortment of Dried Fruit

Selection of Roasted Pecans and Slivered Almonds

Fresh Berries Compote

Brown Sugar

Whole, 2%, and Skim Milks

\$18 Per Guest

Enhancement items must be ordered with the Breakfast Buffet Item. They may not be purchased separately. Buffet Breakfast and Enhancements Stations are based on 90-minute service. Each additional 30 minutes will be charged \$6.50 per person. Requires an Attendant at \$190.00 each. Prices are subject to 25% Service Charge. Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Brunch

Enjoy a memorable morning with a delectable brunch. Our menu features a list of specialties along with exciting enhancement options.

REGENCY BRUNCH

Roasted Pork with Passion Fruit BBQ Glaze and Cuban Rice

Roasted Potatoes and Bell Peppers

Fresh Scrambled Eggs

Chicken Sausage

Chef's Selection of Breakfast Bakeries: Assortment of Croissants, Danishes, Muffins, White and Wheat Bread

Butter and Seasonal Jams

Local Aruban-Style Flan

Traditional New York Cheesecake

Pica di Papaya Sauce

Selection of Freshly Squeezed Juices

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas

Unlimited Mimosas

\$80 Per Guest

ARUBA BRUNCH

Assorted Pastechi: Chicken, Ham and Cheese

Roasted Jerk Chicken Breast

Fresh Scrambled Eggs

Caribbean Rice

Crispy Bacon

Chef's Selection of Breakfast Bakeries: Assortment of Croissants, Danishes, Muffins, White and Wheat Bread

Butter and Seasonal Jams

Abi's Tres Leches

Chocolate Cake

Selection of Freshly Squeezed Juices

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Teas

Unlimited Mimosas

\$80 Per Guest

Action Station Requires Chef Fee of \$190 Per Chef, for 2 Hours. Prices are subject to 25% Service Charge Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Brunch Enhancements

Add a savory touch to your Brunch with a selection of delicious enhancements that are certain to please your guests.

GRILL CARVING STATION

Roasted Grilled Tenderloin

Catch of the Day with Bell Pepper Relish

Roasted Turkey Breast with Gravy

Tomato and Roasted Bell Peppers

\$55 Per Guest

SPICE & MORE

Huevos Rancheros with Refried Beans

Tomatoes a La Diabla

Buttermilk Chicken Tenders

Spicy Roasted Potatoes

Sausages

Guacamole and Hummus

Sourdough Bread

\$22 Per Guest

Prices are subject to 25% Service Charge Action Station Requires Chef Fee of \$190 Per Chef, for 2 Hours. Should you have any dietary requirements or allergies, please alert your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Morning & Afternoon Breaks

Rest and refuel with a delicious beverage or snack during break times. All Breaks include freshly brewed coffee, decaffeinated coffee, and a selection of teas.

TASTE OF ARUBA BREAK

Beef Croquette with Mustard Sauce

Local Pan Dushi Sweet Bread with Raisins

Assorted Pastechi: Ham and Cheese, Chicken

Sliced Pan Bollo

Pica de Papaya

\$33 Per Guest

MEXICAN BREAK

Selection of Chicken and Beef Quesadillas

Vegetable, Rice, and Bean Burritos

Tortilla Chips with Guacamole, Pico de Gallo, and Herb Sour Cream

\$33 Per Guest

COOKIE TIME

HOMEMADE BAKERY

Assortment of Homemade Cookies:

Chocolate Chip

White Chocolate Macadamia

Oatmeal Raisin

Assorted Gluten-Free Cookies

Whole Milk, Skim Milk, and Dairy Free Option

\$28 Per Guest

Assortment of Freshly Baked Sweets:

Banana Nut Bread Cake

Local Aruban Cocadas

Almond Cake

Sweet Potato Cake

\$26 Per Guest

CHOCOLATEMANIA

Assortment of Homemade Delights:

Pistachio Brownie

Rich Milk Chocolate Brownies

Chocolate Cheesecake

Chocolate Croissants

\$26 Per Guest

All breaks are based on 30 minutes of service. Each additional 30 minutes will be charged \$5.50 per person. All pricing is inclusive of taxes and exclusive of 25% Service Charge. Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

À La Carte & Snacks

Select a list of your preferred snacks and drinks to keep your attendees refreshed throughout each session.

ASSORTMENT OF BAGELS

- Smoked Salmon
- Turkey, Ham
- Pecan Cream Cheese

\$65 Per Dozen

ASSORTMENT OF BAKERY ITEMS

- Assorted Danish
- Muffins
- Croissants

\$45 Per Dozen

SEASONAL FRUIT

Sliced and Whole Seasonal Fruits

ASSORTMENT OF LOCAL PASTECHIS

- Beef or Chicken

\$18 *Per Person*

- Cheese
- Ham with Cheese

\$10 *Each*

ASSORTMENT OF ENERGY BARS

\$8 *Each*

INDIVIDUAL YOGURT PARFAITS

- Greek Yogurt
- Seasonal Fruit
- Homemade Granola

\$8 *Each*

ASSORTMENT OF DRY SNACKS

- Chips
- Individual Candy Bars
- Nuts with Pretzels

\$6 *Each*

ASSORTMENT OF HOMEMADE COOKIES

\$72 *Per Dozen*

HALF-DAY BEVERAGE BREAK (4 HOURS)

- Regular and Decaffeinated Coffees
- Tazo Tea Selection
- Regular and Diet Soft Drinks
- Still and Sparkling Waters
- Red Bull Regular and Sugar Free Energy Drinks

\$27 *Per Guest*

ALL DAY BEVERAGE BREAK (8 HOURS)

- Regular and Decaffeinated Coffees
- Tazo Tea Selection
- Regular and Diet Soft Drinks Still
- Sparkling Waters
- Red Bull Regular and Sugar Free Energy Drinks

\$39 *Per Guest*

BLENDED COFFEE & ICED COFFEE DRINKS

- Freshly Prepared
- 2 Flavored Syrups

\$110 *Per Gallon*

CHILLED JUICES

- Orange
- Tomato
- Grapefruit
- Cranberry

\$26 *Per Quart*

COFFEE & TEA SERVICE

- Dutch Blend Regular Coffee
- Decaffeinated Coffee
- Tazo Tea

SODA, WATER, ENERGY DRINKS

- Regular and Diet Soft Drinks
- Still and Sparkling Waters
- Red Bull Regular and Sugar Free Energy Drink

\$109 Per Gallon

\$6 Per Guest

Prices are subject to 25% Service Charge Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Plated Lunches

Recharge and network while enjoying an energizing lunch. Our Chef has curated a selection of delicious options that will delight your attendees. Please Select one starter, one entrée and one dessert. Plated lunch prices vary based on entrée selection, see entrées for details.

SOUPS (SELECT ONE)

- Local Tomato Soup
Roasted Tomato Soup with Homemade Lavash Cracker
.....
- Black Bean Soup
Creamy Savory Black Beans in a Vegetable broth
.....

SALADS (SELECT ONE):

- Classic Garden Mixed Greens
Mixed Greens, Local Cucumbers, Cherry Tomatoes, Roasted Baby
Rainbow Carrots with a Maple Lemon Vinaigrette
.....
- Classic Caesar Salad
Romaine Lettuce, Anchovies, Shaved Parmesan, Croutons and
Caesar Dressing
.....
- Spring Salad
Mixed Green Leaves, Goat Cheese, Cherry Tomatoes, Caramelized
Nuts and Honey Citrus Dressing
.....

ENTRÉES (SELECT ONE)

- Herb Roasted Beef Tenderloin | \$70 Per Guest
Gouda Baked Potato Gratin, Sautéed Vegetables with Lemon
Zest Chimichurri
.....
- Pan-Fried Snapper | \$65 Per Guest
Creamy Polenta, Roasted Bell Peppers, Onions with a Pineapple
Relish
.....
- Grilled Curry Chicken Breast | \$60 Per Guest
Parsley Basmati Rice, Green Beans with a Coconut Chickpea
Sauce
.....
- Roasted Orange Teriyaki Pork | \$60 Per Guest
Quinotto, Roasted Zucchini and Squash with an Orange Teriyaki
Glaze
.....

DESSERTS (SELECT ONE)

- Caramel and Chocolate Flan Cake
.....
- Espresso Cake served with Crème Anglaise Sauce
.....
- Dutch Cinnamon Apple Pie
.....
- Lemon Meringue Cake with Strawberry Filling
.....

For a plated lunch with less than 10 People a \$5.50 per person fee will be added. Each additional 30 minutes time will be charged \$5.50 per person in case the function

will not be on time with the food service. Prices are subject to 25% Service Charge. Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Grab & Go

Grab and Go lunches are essential when exploring the island. Our packed lunches offer a variety of options to please your group.

BOXED LUNCH

SALADS (SELECT ONE)

Caprese Salad – Tomatoes, Fresh Mozzarella, and Pesto Couscous Salad – Grilled Vegetables Penne Pasta Salad – Cherry Tomatoes and Yogurt Dressing

SANDWICHES (SELECT ONE)

Roasted Chicken, Tomatoes, Lettuce, and Mayonnaise on a French Baguette Roast Beef, Caramelized Onion, Arugula, and Mustard on a Brioche Roll Roasted Veggies, Hummus and Mozzarella Cheese on Tortilla Wrap Wrap Tuna Salad with Onion, Lettuce and Tomato

SWEET ITEMS (SELECT ONE)

Chocolate Chip Cookie Chocolate Brownie

SNACKS (SELECT ONE)

Assorted Bags of Chips Granola Bars Fresh Whole Fruit

\$50 Per Person

For lunch buffets, a minimum of 20 guests is required. A \$10 per person fee will be added to groups with fewer than 20 guests. Buffet menus will be displayed for a maximum of 2 hours to ensure health and safety standards. Prices are subject to 25% Service Charge Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Lunch Buffet

Our Lunch Buffet features a variety of seasonal options that are perfect for a leisurely midday break.

ALTA VISTA

Caribbean Seafood Chowder

Corn, Cherry Tomatoes, Shrimp, Cilantro and Mustard-Mayonnaise Dressing

Roasted Potato Salad, Bacon, Parsley and Yogurt Dressing

Grilled Chicken Breast with Bell Peppers and Onion Relish

Roasted Pork with Pineapple Chili Sauce

Oven Roasted Creole Vegetables

ARASHI

Tortilla Soup with Avocado, Sour Cream, and Cilantro

Tomato, Jalapeños, Onion, and Red Bean Salad

Hearts of Palm Salad with Green Beans, Tomatoes, and Black Olives

Classic Grouper Ceviche with Leche de Tigre

Roasted Snapper Veracruz

Roasted Beef Tenderloin with Chimichurri Sauce

Traditional Funchi with Feta Crumble and Scallions

Moro Rice, Rice with Black Beans and Spices

Caramel Flan with Plum Sauce

Passion Fruit Mousse Shooters

\$75 Per Guest

PALM BEACH GRILL

Fresh Gazpacho

Shredded Cabbage Slaw with Carrots, Parsley, and Orange-Pineapple Mayonnaise Dressing

Tomato, Onion, Cilantro, Avocado Salad with Lemon Dressing

Grilled Chicken Breast with Chimichurri

Grilled Beef Burgers on Brioche Buns

Beef Hot Dog with Sauerkraut

Baked Potatoes with Bacon and Sour Cream

Sliced Tomato, Onions, Lettuce, Dill Pickles

Mayonnaise, Ketchup, Mustard, and Tartar Sauce

Traditional Apple Pie

Rich Chocolate Brownies

\$75 Per Guest

Cilantro Lime White Rice

Frijoles Borrachos with Cumin and Bacon

Lemon Tequila Tarts

Churros, Cinnamon Sugar, Creamy Chocolate and Caramel Sauce

\$75 Per Guest

BUSHIRIBANA

Roasted Tomato Soup with Basil Pesto

Classic Caesar Salad

Pasta Salad with Bell Peppers, Salami, Black Olives, Parsley, and Italian Dressing

Roasted Grouper with Saffron Vongole Sauce

Chicken Cacciatore

Penne Pasta with Shrimp Scampi

Pesto Polenta

Classic Tiramisu

Berries Panna Cotta

\$75 Per Guest

For lunch buffets, a minimum of 20 guests is required. A \$10 per person fee will be added to groups with fewer than 20 guests. Buffet menus will be displayed for a maximum of 2 hours to ensure health and safety standards. Prices are subject to 25% Service Charge. Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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 HORS D'OEUVRES

Roasted Pineapple Bruschetta with Gorgonzola and Candied Pecans (Veg) | \$9 Per Piece

Tomato Caprese with Organic Olive Oil and Micro Basil (Veg) (GF) | \$9 Per Piece

Greek Bruschetta, Feta Cheese, Kalamata Olives, Onions, Garlic and Oregano (Veg) | \$9 Per Piece

Beet Chutney and Goat Cheese on Rye Crostini (Veg) | \$9 Per Piece

Strawberry Jam Bruschetta with Basil Goat Cheese (Veg) | \$9 Per Piece

Cocktail Shrimp with Caribbean Cocktail Sauce (GF) | \$9 Per Piece

Cream Cheese, Crab Salad, and Fresh Dill on Cornbread | \$9 Per Piece

Tuna Tataki on French Baguette with Eel Sauce (DF) | \$9 Per Piece

Seared Filet Mignon, Roasted Peppers, and Cilantro Relish on Garlic Crostini (DF) | \$9 Per Piece

HOT HORS D'OEUVRES

Lamb Chops with Demi-Glace (GF) (DF) | \$12.50 Per Piece

Mini Truffle Beef Wellington with Mushroom | \$10 Per Piece

Mini Spinach Spanakopita (Veg) | \$9 Per Piece

Coconut Caribbean Shrimp with Thai Sweet Chili Sauce (DF) | \$9 Per Piece

Chicken Skewer with Teriyaki Sauce (GF) (DF) | \$9 Per Piece

Aged Gouda Cheeseballs (Veg) | \$9 Per Piece

Beef Pinchos with Chimichurri (GF) (DF) | \$9 Per Piece

Chicken Empanada (GF) (DF) | \$9 Per Piece

Artichoke and Sundried Tomato Croquet Balls (Veg) | \$9 Per Piece

Vegan Samosa with Sweet and Sour Sauce (V) | \$9 Per Piece

Vegetable Corn Empanada (Veg) (GF) (DF) | \$9 Per Piece

Minimum order of 24 pieces each. Prices are subject to 25% Service Charge. Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Presentation Displays

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to regionally inspired food stations.

ITALIAN STATION

Macaroni with Bolognese, Cheese and Cream

Penne Pasta a la Putanesca with Pomodoro Sauce, Anchovies, Olives, and Parsley

Creamy Fusilli Pasta with Smoked Salmon, Onion, Capers, and Parsley

Garlic Ciabatta Bread and Onion Focaccia

\$50 Per Guest

CHARCUTERIE BOARD

MALMOK REEF

Selection of Shrimp, Crab Meat, and Marinated Green Mussels

Horseradish Cocktail Sauce and Poivre Mignonette

Assortment of Hot Sauces

\$50 Per Guest (based on 4 pieces per guest)

ARTISANAL CHEESE SELECTION

Prosciutto, Genoa Salami, Capicola Hot Ham
.....
Olives
.....
Cocktail Onions
.....
Grapes and Dried Fruits
.....
Assortment of Crackers
.....
Selection of Freshly Baked Breads
.....

\$40 *Per Guest*

MODERN VEGETARIAN

Roasted Mushrooms with Onion, Garlic and Parsley
.....
Grilled Asparagus with Toasted Almonds
.....
Carrot, Cucumber, and Celery Sticks
.....
Cumin Roasted Cauliflower
.....
Herbed Hummus
.....
Pita Bread
.....

\$30 *Per Guest*

CRUDITÉS

Celery, Carrots, Olives, Cherry Tomatoes, and Cucumbers
.....
Sun-Dried Tomato and Kalamata Olive Tapenade
.....
Spinach Ranch Dip
.....
Assortment of Crackers
.....

\$20 *Per Guest*

Selection of Aged Gouda, Provolone, Swiss, Blue Cheese, and Feta
.....
Assortment of Fresh Baked Breads
.....
Lavash and Grissini
.....
Fruit Chutney
.....
Dried Fruit
.....

\$35 *Per Guest*

CRÈME BRÛLÉE STATION

A variety of flavors and a selection of toppings:
.....
Chocolate, Berries, and Traditional Crème Brûlée
.....
Chef Attendant Optional - \$190.00 per Chef
.....

\$25 *Per Guest*

For presentation displays, a minimum of 20 guests is required. A \$10 per person fee will be added to groups with fewer than 20 guests. To ensure health and safety standards, stations will be displayed for a maximum of 2 hours. Prices are subject to 25% Service Charge. Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Carving Stations

An ideal complement to your reception, our carving stations feature mouth-watering roasted delicacies with Chef's personally selected sides.

MONTREAL SEASONED NY STRIPLOIN

Red Wine Demi-Glace Sauce

Roasted Mini Bell Peppers

\$75 Per Guest

BLACK PEPPER CRUSTED BEEF TENDERLOIN

Slow Roasted Served with Rum Demi-Glace Sauce

Sautéed Local Mushrooms and Asparagus

\$54 Per Guest

ROASTED FILLET OF SALMON

Cream Garlic Caper Sauce

Roasted Garlic Cauliflower

\$50 Per Guest

CARIBBEAN-STYLE ROASTED PORK COLLAR

Slow Roasted Served with Passion Fruit BBQ Sauce

Multigrain Quinoa

\$45 Per Guest

A minimum of 20 guests is required for Carving Stations. A \$10 per person fee will be added to groups less than 20 guests. Buffet menus will be displayed for a maximum of 2 hours to ensure health and safety standards. Reception stations are based on 90 minutes of service. Each additional 30 minutes will be charged \$5.50 per person. Additional charges will apply for extended service. Chef Attendant to any of the stations for \$188.10 per attendant. Prices are subject to 25% Service Charge Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Plated Dinner

Chef has selected a delectable four-course menu for your attendees to experience a memorable evening in Aruba.

SOUP OR APPETIZER (SELECT ONE)

Aruban Lobster Bisque

Lemon Zest, Cilantro, and Lobster Chunks

Creamy Pumpkin Soup

Sunflower Seeds, Parsley, Cream, and Amaretto

Scallops in Lobster Bisque

Scallops in Lobster Bisque with Masago

Fresh Jumbo Crab Cake

Creamy Polenta and Mango Relish

Baked Potato Gnocchi

Gorgonzola Sauce and Chives

SALAD (SELECT ONE)

Mixed Greens

Dry Cranberries, Caramelized Pecan, Blue Cheese, and Chardonnay Dressing

Sweet and Spicy Shrimp

Quinoa, Arugula, Fresh Red Pepper, Lemon Zest, Parsley, and Honey-Lemon Dressing

Greek

Mixed Green Leaves, Cherry Tomatoes, Cucumber, Red Onion, Roasted Pepper, Feta Cheese, and Olives

Caprese

Bocconcini, Cherry Tomatoes, Roasted Eggplant, and Parsley-

Shrimp Risotto
Saffron and Asparagus

ENTRÉE (SELECT ONE)

GRILLED BEEF TENDERLOIN, POTATO MILLE-FEUILLE | \$135 Each
Asparagus, Red and Green Peppercorn Sauce

MISO-GLAZED SALMON, RISOTTO BIANCO | \$135 Each
Baby Rainbow Carrots and Parsley

BLACKENED MAHI-MAHI, CREAMY POLENTA | \$120 Each
Roasted Mushroom and Aruban Creole Sauce

ROASTED PORK LOIN, SOUR CREAM MASHED POTATOES | \$110
Each
Roasted Peppers, Green Beans, and Fresh Mango Relish

GRILLED CITRUS CHICKEN BREAST, CREAMY QUINOA | \$105 Each
Cherry Tomato, Spring Onion, and Chimichurri Sauce

ENTRÉE – VEGETARIAN

MONDAY (V)
Soba Noodles with Tofu, Aromatic Vegetables, and Mushroom
Broth

TUESDAY (GF)
Mediterranean Ratatouille Filled with Eggplant and Feta

WEDNESDAY (V) (GF)
Quinoa Fried Rice with Grilled Mushroom, Carrots, Parsley, and
Onions

THURSDAY (V) (GF)
Sun-Dried Tomato, Asparagus, and Herb Risotto

FRIDAY (V) (GF)
Olive Oil Creamy Polenta with Seasonal Vegetables, and Roasted
Garlic-Tomato Sauce

SATURDAY (GF)
Vegetarian Frittata with Caramelized Onions, Asparagus, and
Quinoa Salad

SUNDAY (V) (GF)

Lemon Dressing

ENTRÉE DUO (SELECT ONE)

BEEF TENDERLOIN & LEMON BUTTER LOBSTER TAIL | \$175 Each
Creamy Polenta, Baby Zucchini, and Tomato Relish

ROASTED LAMB RACK & JUMBO SHRIMP | \$160 Each
Potato Mousseline, Herb Butter Broccoli, and Demi-Glace

GRILLED CHICKEN BREAST & CRISPY CRAB CAKE | \$145 Each
Red Bell Pepper Hummus and Yellow Curry Cauliflower

DESSERTS (SELECT ONE)

Traditional Tres Leches

Cheesecake Trio Featuring Guava, Chocolate, and Mango

Apple Strudel with Caramel and Cinnamon Cream

Traditional Crème Brûlée with Fresh Berries

Vegan Chocolate Mousse (v)

Gluten-Free Chocolate Cake

Fruit Salad (v)

Duo Sorbet with Berries Compote (v)

Gluten-Free Penne Pasta Puttanesca

\$85 *Each*

Please select one starter, one entrée, and one dessert. All pricing is inclusive of taxes and exclusive of 25% service charge. Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Buffet Dinner

Treat your attendees to a diverse selection at our chef-curated dinner buffet—a perfect way for everyone to select and savor their personal favorites.

CONCHI

Aruban Lobster Bisque

Shrimp Caribbean Salad with Sweet Corn, Bell Pepper, Avocado, Dried Cranberries and Sweet Lime Cilantro Vinaigrette

Hearts of Palm and Avocado Salad with Peppers and Lemon Dijon Vinaigrette

Caribbean Plantain Salad with Red Beans, Red Onion, Cherry Tomatoes, Cilantro and Lime Vinaigrette

Ocean Station (based on two pieces per guest) with Crab Meat, Shrimps, Spicy Rémoûlade, Cocktail Sauce, Lime, and Lemon

Roasted Beef Tenderloin with Spicy Green Pepper and Corn Demi-Glace Sauce

Jamaican Jerk Chicken Breast with Mango Salsa

Grouper Fillet with Lime Butter and Baby Shrimp Sauce

Sautéed Creole Potatoes, Sweet Peas, Onions and Tomatoes

Basmati Rice

Traditional Caramel Flan

Hot Bread Pudding with Raisin and Caramel Sauce

Coconut Cake with Palmera Aruba Rum

Aruba Chocolate Cake

Assorted Mini Fruit Tarts

KINI KINI

Creamy Pumpkin Soup

Caprese Salad with Bocconcini, Tomato, Basil, Roasted Eggplant, Cucumber, Olive Oil and Basil

Niçoise Salad with Potatoes, Green Beans, Eggs, Onions, Cooked Tuna, Olives, Cherry Tomato, and Vinaigrette

Caesar Salad with Romaine Lettuce, Anchovies, Croutons, and Parmesan Cheese

Grilled Beef Tenderloin with Chimichurri

Mahi-Mahi in Garlic and Vongole Sauce

Potato au Gratin

Island Vegetable Medley

Chocolate Mousse Cake

Coconut Rice Pudding Shooters

Carrot Cake with Cream Cheese Icing

Fruit Tartelette

Dinner Rolls and Butter

Fresh Brewed Regular and Decaf Coffee, and a Selection of Teas

\$155 *Per Guest*

Dinner Rolls and Butter

Fresh Brewed Regular and Decaf Coffee and a Selection of Teas

\$175 Per Guest

ARIKOK

Seafood Chowder

Roasted Chicken Breast with Tomatoes, Spring Onion, Red Onion, Cucumber, Pineapple, Cilantro and Sweet Chili Dressing

Quinoa and Shrimp Salad with Roasted Mix Vegetables, Olives, and Lemon Dressing

Waldorf Salad with Celery, Apples, Walnuts, Grapes, Lettuce, and Mayonnaise

Beef Tenderloin with Tomato and Cilantro Dressing

Roasted Pork with Green Onion Relish

Caramelized Onion Mashed Potato

Seasonal Fresh Vegetables

Assortment of Brownies

Coconut Flan Shooters

Cappuccino Mousse with Cinnamon Glaze

Dinner Rolls and Butter

Fresh Brewed Regular and Decaf Coffee and a Selection of Teas

\$120 Per Guest

A minimum of 20 guests is required for Presentation Displays. A \$10 per person fee will be added to groups less than 20 guests. Buffet menus will be displayed for a maximum of 2 hours to ensure health and safety standards. Extra Item and will be charged \$15 Per Person. Prices are subject to 25% Service Charge. Should you have any dietary requirements or allergies, please share with your event planning manager. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Bar Packages

Whether you would like a premium or super-premium option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON*

LABOR CHARGES

Super-Premium Brands

- First Hour \$48 per guest
- Each Additional Hour \$36 per guest

Premium Brands

- First Hour \$39 per guest
- Each Additional Hour \$29 per guest

HOST SPONSORED BAR PER DRINK**

Super-Premium Brands

- Wine (by the glass) \$16.00
- Sparkling Wine (by the glass) \$13.50
- Specialty Cocktails \$16.00
- Domestic Beer \$8.00
- Flavored Domestic Beer \$9.00
- Imported Beer \$9.00
- Stella Artois \$10.00
- Mineral Water, Juices, Soft Drinks, and Red Bull Energy Drinks \$6.00
- Cordials \$11.70

Premium Brands

- House Wine (by the glass): \$14.00
- Sparkling Wine (by the glass): \$13.50
- Specialty Cocktail: \$14.00
- Domestic Beers: \$8.00-\$9.00
- Imported Beers \$9.00
- Stella Artois: \$10.00

Bartender | \$170 Per Bartender, Up to 3 Hours

Up to three hours

Additional Hours for Bartenders | \$54 Per Bartender

Per hour

CASH BAR

Premium Brands Cocktails | \$20.00 Each

Cordials | \$18.25 Each

Champagne (by the glass) | \$17.00 Each

Domestic Beer | \$11.25 Each

House Wine | \$17.50 Each

Premium and Imported Beer | \$11.25 Each

Flavored Domestic Beer | \$11.25 Each

Stella Artois | \$12.50 Each

Mineral Water & Juices | \$7.50 Each

Red Bull Energy Drinks | \$7.50 Each

Soft Drinks | \$7.50 Each

*Host Sponsored Bar Per Person: These packages include Full Bar Setups. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher. **Host Sponsored Bar Per Drink: Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed. All pricing is inclusive of taxes and exclusive of 25% service charge. Bartender fees are \$170 per bartender, per hour up to three hours.

Specialty Cocktails

Discover local and regional favorites with a few of our specialty cocktails.

ERNEST HEMINGWAY'S FAVORITE MOJITO

Assorted Flavored Rum with Mint and Fresh Lime or Lemon

\$16 Per Guest

ARUBA ARIBA

Rum, Vodka, Banana Liqueur, Grand Marnier and Fruit Punch Topped with Coecoei

\$16 Per Guest

SHAKEN, NOT STIRRED

Vodka or Gin Martini with Traditional Garnishes

\$16 *Per Guest*

THE ULTIMATE ROJO MARGARITA

A Hyatt Regency Aruba original with Tequila and Triple Sec

\$16 *Per Guest*

All pricing is inclusive of taxes and exclusive of 25% service charge

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.

DRY SPARKLING WINES AND CHAMPAGNE

Sartori "Efro" Prosecco Brut, Treviso, Italy | \$56

Dom Pérignon, Brut, Champagne, France | \$685

Veuve Clicquot, "Yellow Label" Brut, Reims, France | \$225

Moët & Chandon, "Impérial" Brut, Éperney, France | \$155

Moët & Chandon, "Impérial" Brut Rosé, Éperney, France | \$198

Moët & Chandon, "Ice Imperial" Demi-Sec, Éperney, France | \$185

Sartori "Erfo", Prosecco Rosé Brut, Veneto, Italy | \$60

Palais di Versailles, Brut, France | \$55

SWEET AND OFF-DRY WHITE /BLUSH WINES

Dr. Loosen "Dr. L", Riesling, Mosel, Germany | \$59

Gemma di Luna, Moscato, Italy | \$55

LIGHT INTENSITY WHITE/ROSÉ WINES

Jean Balmont, Rosé, France | \$59

Sileni, Sauvignon Blanc, Marlborough, New Zealand | \$72

Jean Balmont, Sauvignon Blanc, France | \$59

Santa Margherita, Pinot Grigio, Valdadige, Italy | \$75

Pasqua, Della Venezie, Pinot Grigio, Italy | \$59

Bread & Butter, Rose, California | \$78

MEDIUM INTENSITY WHITE/ROSÉ WINES

Jean Balmont, Chardonnay, France | \$59

Canvas by Michael Mondavi, Chardonnay, California | \$66

Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand | \$80

Matua, Marlborough, Sauvignon Blanc, New Zealand | \$64

El Enemigo, Chardonnay, Uco- Valley, Mendoza, Argentina | \$100

Bread & Butter, Chardonnay, California | \$78

Louis Latour, Chablis, Burgundy, France | \$90

Kendall-Jackson, Chardonnay, "Vintner's Reserve", California |

\$78

LIGHT INTENSITY RED WINES

Castello Di Gabbiano, Chianti Classico, Tuscany, Italy | \$66

MEDIUM INTENSITY RED WINES

Kiwi Cuvee, Pinot Noir, France | \$59

Meiomi, Pinot Noir, California | \$82

Jean Balmont, Merlot, France | \$59

Rodney Strong, Merlot, Sonoma County, California | \$78

Jean Balmont, Cabernet Sauvignon, Languedoc, France | \$59

Canvas by Michael Mondavi, Cabernet Sauvignon, California | \$66

Josh, Cabernet Sauvignon, California | \$70

Seghioso, Zinfandel, Sonoma County, California | \$99

FULL INTENSITY RED WINES

Catena, Malbec, Mendoza, Argentina | \$78

El Enemigo, Malbec, Uco- Valley, Mendoza, Argentina | \$100

Jordan, Cabernet Sauvignon, Alexander Valley, California | \$195

The Prisoner, Red Blend, California | \$165

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall/Winter October 1, 2022- March 31, 2023. Menu pricing and selections may change based on availability and market conditions.



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