



***Brunch Buffet Sunday, December 13th & 20th, 2009
(Reservations Required) 10:30 a.m. to 3:00 p.m.
Adults \$35.50 per person + tax
Children 5 – 12 Years old \$17.75 + tax,
Under 4 Dine Free***

Hot station

Honey glazed turkey, traditional chestnut sage stuffing served with
Cognac gravy and cranberry jam
Oven roasted chicken breast, wild mushroom sauce
Made to order gourmet omelets with garnishes
Fresh waffles, maple syrup, whipped cream

Hot items

Traditional eggs benedict
Double smoked bacon, maple ham and grilled sausage
Sweet yam mash
Golden crispy hash browns
Brioche sandwiches with banana chocolate

Cold items

Smoked salmon platter
Clams & mussels, garlic basil marinade
Assorted fruit display
Yogurt parfaits
Assorted cheese display
Caesar salad, mixed green salad
Greek salad, tomato bocconcini salad

Dessert

Chocolate fountain with fresh fruit and marshmallow
Crème caramel, cheesecake, fruit flan, pumpkin pie & chocolate
mousse

Freshly brewed coffee or tea and juice

**Chef de cuisine Daniel Chiang
Sous Chef Clement Chan**

HAPPY HOLIDAYS FROM THE HYATT REGENCY VANCOUVER!