



***Christmas Day Brunch Buffet (Reservations Required)***  
***December 25th, 2009, 10:30 a.m. to 3:00 p.m.***  
***Adults \$49.50 per person + tax***  
***Children 5 – 12 Years old \$24.75 + tax,***  
***Under 4 Dine Free***

***Hot station***

Honey glazed turkey, traditional chestnut sage stuffing served with  
Cognac gravy and cranberry jam  
Dry age Alberta prime rib roast, cabernet sauce  
Oven Roasted chicken breast, wild mushroom sauce  
Made to order gourmet omelets with garnishes  
Fresh waffles, maple syrup, whipped cream

***Hot items***

Brioche sandwich with banana and chocolate  
Traditional eggs benedict  
Double smoked bacon, maple ham and grilled sausage  
Sweet yam mash  
Caramelized winter root vegetable  
Butternut squash soup

***Cold items***

Mosaic seafood bar with traditional condiments  
Smoked salmon platter  
Assorted cheese display  
Potato, blue cheese, bacon, and chive salad  
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!***