

Breakfast

Breakfast of the Day

\$35.00 Per Guest on Designated Day

\$45.00 Per Guest on All Other Days

Monday & Thursday

Orange & Apple Juices

Croissants, Banana Nut Bread, Gluten Free Blueberry Muffin

Cantaloupe & Watermelon with Blueberries

Vanilla Nonfat Greek Yogurt with Granola & Fresh Berries

Mushroom, Spinach Strata with Swiss Cheese

Strawberry & Basil Infused Water

Regular and Decaffeinated Coffee with Hot Tea Selection

Tuesday & Friday:

Orange & Cranberry Juices

Mini Danish, Zucchini Breakfast Bread, Gluten Free Chocolate Muffin

Pineapple & Honeydew with Strawberries

Coconut Chia Seed Pudding with Blueberries & Shaved Coconut

Roasted Tomato, Mushroom, & Feta Frittata

Lemon & Rosemary Infused Water

Regular and Decaffeinated Coffee with Hot Tea Selection

Wednesday & Saturday:

Orange & Apple Juices

Croissants, Chocolate Marble Bread, Gluten Free Cranberry & Orange Muffin

Cantaloupe & Honeydew with Blackberries

Build Your Own Parfait with Nonfat Greek Yogurt, Dried Fruit, & Gluten Free Granola

Rustic Quiche Lorraine with Bacon, Caramelized Onion & Gruyere

Cucumber & Mint Infused Water

Regular and Decaffeinated Coffee with Hot Tea Selection

Sunday:

Orange & Grapefruit Juices

Mini Danish, Lemon Poppy Seed Bread, Gluten Free Spiced Carrot Muffin

Watermelon & Pineapple with Grapes

Organic Muesli with Vanilla Yogurt, Dried Banana and Sweet Cranberries

Steel Cut Oatmeal with Brown Sugar, Golden Raisins & Cranberries, Granola & Honey

Breakfast Casserole with Potatoes, Roasted Peppers, Sausage and Cage Free Eggs

Ginger & Lime Infused Water

Regular and Decaffeinated Coffee with Hot Tea Selection

Menu Pricing is subject to Change. Pricing is also subject to 26% Service Charge and 8.25% TX State Sales Tax

All Buffets, Packages and Stations Require a Minimum of (15) Guests; \$200++ Fee added to each EO for Groups with less than (15) Guests

Menus Dated Q1 2023



HYATT
REGENCY[®]
FRISCO-DALLAS

Frisco Breakfast Buffet

Selection of 2 Juices
Infused Water of the Day
Chef's Daily Selection of Bakery Items
Chef's Daily Selection of Sliced Fruits and Berries
Vine Ripened Bananas & Mandarin Oranges
Build your own Parfait with Nonfat Greek Yogurt, Dried Fruit, & Gluten Free Granola
Steel Cut Oatmeal with Brown Sugar, Raisins, Dried Cranberries, & Honey
Cage Free Scrambled Eggs
Crispy Seasoned Breakfast Potatoes
Brioche French Toast with Powdered Sugar & Berries, Served with Warm Maple Syrup
Chicken Apple Sausage
Crisp Bacon
Regular and Decaffeinated Coffee with Hot Tea Selection
\$48.00 Per Guest

Stonebriar Breakfast Buffet

Selection of 2 Juices,
Infused Water of the Day
Chef's Daily Selection of Bakery Items
Chef's Daily Selection of Sliced Fruits and Berries
Ripe Bananas & Mandarin Oranges
Overnight Oats with Blueberries & Oat Milk
Southern Style Grits with Cheddar Cheese & Melted Butter
Buttermilk Biscuits & Sausage Gravy
Cage Free Scrambled Eggs
Boneless Chicken & Belgian Waffles, Served with Warm Maple Syrup
Crisp Bacon
Regular and Decaffeinated Coffee with Hot Tea Selection
\$52.00 Per Guest

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Plated Breakfast

Family Style Choice of Chilled Juice

(Orange, Apple, Cranberry, or Grapefruit)

Regular and Decaffeinated Coffee with Hot Tea Selection

Family Style Platter of Freshly Baked Bakery Items Including Gluten Free Options

Individual Serving: Seasonal Fresh Fruit & Berries

Select (1) Option:

- Scrambled Eggs with Chives, Smoked Bacon, Lyonnaise Potatoes, & Parmesan Roasted Tomato
- Brisket Hash with Potatoes, Roasted Peppers, Caramelized Onion, Scrambled Eggs, & Cumin Crema
- Vegetable Quiche with Roasted Asparagus, Blistered Tomatoes, & Herb Fingerling Potatoes

\$40.00 Per Guest

Breakfast Enhancements

Paired in conjunction with a continental breakfast or added to breakfast of the day. Not intended for standalone item.

Stuffed French Toast:

Sourdough, Cinnamon Custard, Mixed Berry Mascarpone & Wild Berry Compote

\$10.00 Per Guest

Breakfast Burritos:

Chipotle Tortillas Stuffed with Cage Free Eggs, Potatoes, Cheddar Cheese, & Sausage

\$6.00 Each

Croissant Breakfast Sandwich:

Scrambled Eggs, Crispy Bacon, Wilted Arugula, Roasted Tomatoes, Sliced Cheddar

\$9.00 Each

Chef Attended Omelet Station

Cage Free Eggs, Egg Whites, & Whole Eggs

Assorted Omelet Condiments to Include Bell Peppers, Tomatoes, Onions, Asparagus, Jalapenos, Mushrooms, Spinach, Cheddar Cheese, Mozzarella Cheese, Bacon, Sausage & Ham

\$12.00 Per Guest

\$150.00 Attendant Fee – Recommend (1) Attendant for every (50) Guests

Breaks

Morning Break Packages

\$20.00 Per Guest

Biscuit Bar:

Freshly Baked Bacon & Cheddar Biscuit & Buttermilk Biscuits
Whipped Butter, Local Honey, Nutella Spread & Assorted Jellies
Infused Water of the Day

Toast:

Avocado Toast on Walnut Bread with Radish & Cilantro
Almond Butter on Ciabatta with Bananas & Honey Drizzle
Infused Water of the Day

Czecher Board:

Warm Mini Kolache's Including Pork, Chicken & Vegetarian
Cream Cheese Pastry & Fruit Pastry
Infused Water of the Day

Coffee Shop:

Almond Biscotti with Hazelnut Spread
Cinnamon & Powdered Sugar Dusted Beignets
Infused Water of the Day

Spicy Crunch Break:

Watermelon & Pineapple Skewers with Tajin
Chili Spiced & Oven Roasted Nuts
Infused Water of the Day

All themed breaks are intended for 30 minutes of service.
Beyond 30 minutes incurs additional charges

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Afternoon Break Packages

\$20.00 Per Guest

From the Garden:

Baby Sweet Peppers, Crisp Carrots, Crunchy Cauliflower, Broccoli & Celery, Grilled Pita Triangles
House Made Chickpea Hummus, Jalapeno Buttermilk Ranch
Infused Water of the Day

Chips & Dips:

House Fried Truffle-Parmesan Kettle Chips & Mesquite BBQ Kettle Chips
French Onion Dip & Garden Ranch Cream Cheese
Infused Water of the Day

South of the Border:

Crispy Tortilla Chips, Fiery Smoked Tomato Salsa, Poblano Queso Blanco
Warm Cinnamon Sopapillas
Infused Water of the Day

Salty & Sweet:

Salty Soft Pretzel Bites, Whole Grain/Dijon Beer Mustard, Shiner Beer Cheese
Oatmeal Raisin Jumbo Home-Style Cookies
Infused Water of the Day

The Lorax Pinwheels: Choose 2:

Smoked Salmon Pinwheels in Spinach Tortilla
Roasted Turkey Pinwheels in Chipotle Tortilla
Roasted Garlic Hummus Pinwheels in Spinach Tortilla
Mushroom & Boursin in Spinach Tortilla
Honey Ham & Mustard in Chipotle Tortilla
Egg Salad & Tomato in Chipotle Tortilla
Infused Water of the Day

Trail Head:

Pecans, Almonds, Cashews, Dry Roasted Peanuts, Dried Cherries, Golden Raisins, Banana Chips, M&M's, Chocolate
Covered Pretzels, Yogurt Covered Pretzels
Infused Water of the Day

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A La Carte Beverages

Coffee and Tea

Freshly Brewed Regular and Decaffeinated Coffee, Tazo Tea
\$104.00 Per Gallon

Lemonade and Iced Tea

\$69.00 Per Gallon

Pepsi Regular, Diet and Decaffeinated Soft Drinks

\$5.00 Each

Coke Regular, Diet and Decaffeinated Soft Drinks

\$6.00 Each

Still and Sparkling Water

\$5.00 Each

Red Bull High Energy Drinks

Regular and Sugar Free
\$7.00 Each

Chilled Juices

Orange, Grapefruit and Cranberry
\$5.00 Each

Naked

Juices, Smoothies and Protein Drinks
\$6.00 Each

A La Carte Bakeries and Snacks

Individual Yogurt Parfaits

Layered Yogurt, Seasonal Fruit Compote and Homemade Granola
\$9.00 Each

Breakfast Chia Cup

Coconut Chia Seed Pudding with Blueberries & Shaved Coconut
\$9.00 Each

Individual Greek Yogurts – Assorted Flavors

\$5.00 Each

Whole Market Fruits

Seasonal Selection, Fully Ripened
\$4.00 Each

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REGENCY®
FRISCO-DALLAS

Hard Boiled Eggs

In the Shell

\$36.00 per Dozen

Seasonal Sliced Fruit with Honey Yogurt Dip

\$15.00 Per Guest

House Made Gluten Free Muffin Selection

Blueberry, Banana Nut, Chocolate, & Maui Carrot

\$60.00 Per Dozen

Today's Fresh Bakeries

Muffins, Croissants, Danish

\$60.00 Per Dozen

Sliced Breakfast Breads

Chocolate Marble, Lemon Poppy Seed, Banana Nut

\$60.00 per Dozen

Assortment of Bagels

Strawberry Cream Cheese, Traditional Cream Cheese and Smoked Salmon Schmeear

\$66.00 Per Dozen

Assorted Bags of Chips, Pretzels and Popcorn

\$5.00 Each

Individual Bags of Sahale Snack & Nut blends

\$6.00 Each

Assorted Protein, Energy and Granola Bars

\$6.00 Each

Assorted Candy Bars

\$5.00 Each

Assorted Sweet Bars

Lemon Bar, Brownies, & Blondies

\$60.00 Per Dozen

Jumbo Home-Style Cookies

Chocolate Chunk, Peanut Butter, Oatmeal Raisin, Gluten Free Chocolate Chip

\$60.00 Per Dozen

Crudité Cup

Chef's Selection of Seasonal Vegetables with Chickpea Hummus

\$9.00 Each

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FRISCO-DALLAS

Lunch

Buffet Lunch of the Day

\$60.00 Per Guest on Designated Day

\$70.00 Per Guest on All Other Days

Monday & Thursday: Stonebriar Bistro

Vegan Tomato Bisque with Garlic Crostini

Arugula Salad with Pickled Onions, Crumbled Goat Cheese, Almonds & Champagne Vinaigrette

Cous Cous Salad with Zucchini, Yellow Squash, Red Bell Pepper, Dried Apricot, Parsley, & White Balsamic

Pickle Brined Fried Chicken

Seared Salmon, Arugula, Blistered Grape Tomato, & Citrus

Baked 3-Cheese Campanelle Mac & Cheese

Oven Roasted Cauliflower w/ Honey Glazed Carrots

Chocolate Mousse Cake

- Enhance with Plant-Based Green Chili Meatloaf with Sweet Baby Ray's Glaze – Additional \$8 Per Person

Tuesday & Friday: Texas Rodeo Buffet

Vegan 5-Bean Chili, Finishing Touches of Diced Onions, Cheddar Cheese, & Sour Cream

BLT Salad: Chopped Iceberg, Deep Ellum Blue Cheese, Baby Heirloom Tomatoes, Crisp Bacon Bits, & Buttermilk Ranch

Creamy Coleslaw with Carrots, Broccoli, Bell Peppers, & Whole Grain Mustard Dressing

House Smoked Brisket with TX Whiskey BBQ Sauce

Chimichurri Marinated, Grilled Chicken Breast, Pineapple Pico, & Roasted Sweet Peppers

Citrus Scented Broccolini & Roasted Bell Pepper

Smoked Paprika Yukon Potato Wedges

Banana Pudding with Vanilla Custard, Sugar Cookies, & Whipped Cream

- Enhance with Plant-Based Smoked Tofu with Pickled Red Onions and Oven Roasted Tomatoes – Additional \$8 Per Person

Wednesday & Saturday: Baja Peninsula

Vegan Tortilla Soup with Crispy Tortilla Strips

Chopped Romaine, Tomato, Black Bean, Jicama, Cotija Cheese, & Cilantro Lime Vinaigrette

Elote Salad with Corn, Queso Fresco, Cilantro, Chilies, & Citrus

Beef Fajitas—Spiced Skirt Steak with Roasted Peppers, Onions

Grilled Mahi Mahi Strips, Pineapple Pico de Gallo

Customized with Lime Wedges, Onions & Cilantro

Served with Flour Tortillas

Spanish Style Rice

Borracho Black Beans

Tres Leches Cake with Tequila Berry Compote

- Enhance with Crumbled Soy-Rizo with Roasted Peppers & Onions – Additional \$8 Per Person

Sunday: Homestyle Buffet

Vegan Roasted Vegetable & Wild Rice Soup

Harvest Green Salad with Cucumber, Tomato, Carrot, Radish, Croutons, Bacon Bits, & Blue Cheese Crumble

Served with House Made Jalapeno Ranch & Aged Balsamic Vinaigrette

Mustard Rubbed Pork Loin, Braised Apples & Fennel with Apple Pan Jus

Herb Roasted Chicken Breast Citrus Herb Pan Sauce

Oven Baked Red Skin Potatoes Provençal

Seasonal Root Vegetables Roasted with Fresh Sage

Deconstructed Strawberry Shortcake, Fresh Strawberries, Vanilla Pound Cake, & Whipped Cream

- Enhance with Vegan Artichoke & Chickpea "Cakes" with Grilled Portobello Mushrooms – Additional \$8 Per Person

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HYATT
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FRISCO-DALLAS

Build Your Own Power Bowl

Served in ECO Friendly Packaging
\$70.00 Per Guest

Choose up to (3) Bowls:

- Arcadian Lettuce, Grilled Corn, Crispy Garbanzo Beans, Black Beans, Diced Tomato, Red Peppers.
- Quinoa, Red Radish, Cucumber, Grape Tomato, Corn, Wild Arugula, Feta.
- Brown Rice, Zucchini, Yellow Squash, Heirloom Peppers, Tomatoes, Parsley, Pine Nuts, Herb Vinaigrette

Choose (1) Protein:

- Prime Flat Iron Steak
- Free Range Chicken Breast
- Sustainable Shrimp

Assorted Finishing Touches:

- Chimichurri, Pico de Gallo, smoked tomato Salsa, Crispy Chickpeas, Mixed Seeds, Plant Based Ranch Dressing, Lemon Mustard Dijon Vinaigrette

Taro Chips

Seasonal Whole Fruit Selection

Strawberry Greek Yogurt Panna Cotta

Build Your Own Deli Buffet

\$55.00 Per Guest

Chef's Daily Soup du Jour

Roasted Red Potato Salad

Toasted Farro Salad, Roasted Vegetables, Dried Apricot, Cucumber, Diced Red Pepper, Lemon Poppy Seed Dressing

Build Your Own Sandwiches:

Smoked Turkey, Black Forest Ham, Slow Roasted Beef Sirloin, & Sliced Salami

Sliced Provolone, Cheddar, & Swiss

Crisp Bacon, Bibb Lettuce, Sliced Tomato, Red Onion, & Sweet Horseradish Pickles

Chipotle Mayo, Honey Dijon Mustard, & Mayonnaise

Sliced Breads—9 Grain Wheat, Italian White, Brioche Buns & Whole Wheat Hoagie

House Made Potato Chips with Signature Seasoning

Sliced NY Style Cheesecake with Mint Scented Berry Compote

Fresh Baked Chocolate Chip Cookies

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HYATT
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FRISCO-DALLAS

Plated Lunches

First Course: Choose One

- Spinach Salad:
 - Baby Spinach, Strawberries, Baby Mozzarella, Crumbled Pistachio, Dark Balsamic Vinaigrette
- Little Gem Salad
 - Gem Lettuce, Artichoke, Heirloom Tomato, Crumbled Feta, Pesto Vinaigrette
- The Wedge
 - Baby Iceberg, Neuske's Bacon Lardon, Tomato, Pickled Onions, Chives, & Blue Cheese Dressing
- Caprese Salad
 - Arugula, Beef Steak Tomato, Burrata, Black Pepper, Olive Oil, Micro Basil, Balsamic Reduction

Second Course: Choose One

- Pan Seared Salmon
 - Sweet Corn Polenta, Tomato Jam, Romanesco Cauliflower - \$54.00 Per Guest
- Free Range Chicken Breast
 - Herb Peewee Potatoes, Haricot Verts, Chicken Jus - \$49.00 Per Guest
- Red Wine Braised Beef Short Ribs
 - Celery Root & Yukon Potato Puree, Market Mushroom Demi - \$57.00 Per Guest
- Beyond Meat Vegan Meatloaf
 - Olive Oil Mashed Potatoes, Oven Roasted Tomatoes, & Asparagus - \$51.00 Per Guest
- Achiote Chicken Salad
 - Marinated Chicken Breast, Romaine, Roasted Corn, Cucumber, Black Beans, Heirloom Tomato, Cotija, Chipotle Ranch - \$45.00 Per Guest

Third Course: Choose One

- Classic NY Cheesecake, Mango Curd, Raspberry
- Hazelnut Chocolate Crunch Cake, Dark Chocolate Ganache, Espresso Cremeux
- Texas Pecan Pie, Salted Caramel, & Bourbon Cream
- Flourless Chocolate Cake, Raspberry Coulis, Gold Flake, & Spiced Whipped Cream
- Layered Banana Pudding, Sugar Cookies, Vanilla Custard, & Whipped Cream
-

Alternative Entrees (Vegetarian/Vegan):

Quinoa Chili Relleno, Roasted Pepper Coulis, Spanish Rice, Cilantro Crema

Vegan Artichoke Cakes, Chickpeas, Artichoke, Asparagus, Wilted Greens, Smoked Paprika Aioli

Whole Wheat Penne Pasta Primavera, Grilled Asparagus, Charred Tomatoes, Spinach, Lemon Reduction

Squash 3 Ways - Roasted Acorn Squash, Spaghetti Squash, Garlic Confit Baby Squash Sautee

Fire Roasted Vegetable Polenta Cake, Butternut Squash, Cauliflower, Zucchini, Red Bell Pepper

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Picnic Lunch Bagged To Go or Market-Style Picnic Lunch

\$50.00 Per Guest

*Select a combination of up to (4) Sandwiches, Entrée Salads or Bowls. Select (1) Side Salad
All options include Whole Fruit, Cookie, Kettle Chips and a Bottle of Water*

ENTRÉE SALADS AND BOWLS

Southwest Cobb: Arcadian Lettuce, Grilled Corn, Garbanzo, Black Beans, Tomato, Roasted Red Bell Peppers, Guacamole, Herb Grilled Chicken, & Cilantro Vinaigrette

Frisco Chef's Salad: Chopped Romaine, Hard-Boiled Egg, Smoked Turkey, Bacon Lardons, Cucumbers, Baby Heirloom Tomato, Shredded Carrots, Fanned Avocado, & Champagne Vinaigrette

Greek Shrimp Farro Bowl: Marinated Artichoke, Kalamata & Green Olive, Roasted Peppers, Grilled Zucchini, Arugula & Farro Salad, Citrus Marinated Shrimp, Crumbled Feta, & Lemon Vinaigrette

Vegan Quinoa Bowl: Herb Marinated Cucumber, Baby Heirloom Tomato, Broccoli Florets, Red Cabbage, Shaved Watermelon Radish, & Cherry Smoked Tofu

SANDWICHES

Roast Turkey with Smoked Gouda, Herb Aioli, Bibb Lettuce, Turkey Bacon, & Sliced Tomato on a Rustic Hoagie
Sliced Roast Beef, Provolone, Arugula, Roasted Tomato, Caramelized Onion, Horseradish Aioli on a Brioche Bun
Herb Grilled Chicken Breast, Swiss Cheese, Dijon-Mayo, Roasted Peppers, & Romaine on Molasses Wheat
Caprese with Fresh Mozzarella, Arugula, Basil Pesto, Sea Salt, & Balsamic Reduction on Ciabatta
Vegetable Wrap, Grilled Vegetables, Sliced Tomatoes, Arcadian Greens, & Hummus in a Spinach Tortilla

SIDE SALADS

Southern Potato Salad
Roasted Corn, Cilantro, Cotija, & Cherry Tomato Salad
Ditilini Pasta Salad with Assorted Vegetables & Herbed Italian Vinaigrette
Cucumber & Edamame with Sweet Soy Dressing

INCLUDES

Chocolate Chip Cookies
Whole Fruit
Assorted Kettle Chips
Bottle of Water

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Reception

Cold Hors d'Oeuvres- \$90.00 Per Dozen

Tuna Poke with Sesame in Crisp Wonton & Micro Wasabi

Smoked Salmon on Cucumber with Avocado Mousse

Roasted Beet Skewer - Red & Golden Beets, Sherry Vinegar & Crumbled Goat Cheese

Heirloom Tomato Caprese Skewer, Ciliegini Mozzarella, Basil & Balsamic Reduction

Wagyu Beef Tenderloin Crostini with Horseradish Mousse

Chickpea Hummus & Roasted Vegetable Tartlet with Olive Oil & Micro Basil

Antipasti Skewer - Tortellini, Mozzarella, Salami, Heirloom Tomato, & Basil Pesto

Red Wine Compressed Watermelon & Feta Brochette with Balsamic Reduction

Chicken & Endive - Chopped Chicken Salad with Crumbled Pecans & Red Endive Boat

Deviled Eggs – Crisp Bacon, Chive, Smoked Paprika

Hot Hors d'Oeuvres- \$90.00 Per Dozen

Bacon Wrapped Scallops with Crisp Bacon & Balsamic Reduction

Roasted Vegetable Empanada with Chipotle Crema

Pan Seared Crab Cakes with Cajun Remoulade

Potato & Vegetable Samosa with Mint & Yogurt Dip

Thai Peanut Chicken Satay with Coconut

Baked Brie En Croute with Cranberries

Kobe Meatballs with Spiced Dr Pepper Glaze

Tempura Fried Shrimp with Sweet Chili Drizzle

White Cheddar Mac & Cheese Fritters

Mini Beef Wellington with Dijon Mustard

Vegetable Spring Roll with Sweet Chili Sauce

Bacon Wrapped Chicken & Jalapeno with Sweet BBQ

Mushroom & Truffle Arancini with Parmesan

Spinach & Feta Spanakopita in Flaky Phyllo Dough

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Presentation Displays:

Texas Chips & Dips

Individual 7-Layer Dip: Spiced Refried Beans, Lime Crema, Guacamole, Cheddar, Black Olives, Tomato, & Green Onions
Fresh Guacamole, Salsa, Sour Cream, Ancho & Lime served with Tri Colored Corn Tortilla Chips
\$15.00 Per Guest

Ripe for the Picking

Roasted Garlic Hummus & Sundried Tomato Hummus served with Baby Heirloom Tomatoes, Tri Colored Carrots, Fresh Radish, Celery Sticks, Cucumber Spears, Bell Pepper Strips & Toasted Pita
\$15.00 Per Guest

Cheese Lover

Chefs Selected Cheeses including Local Cheddar, Aged Gouda, Point Reyes Blue, & Creamy Brie
Assortment of Dried Fruits & Nuts including Apricots, Cherries, & Cranberries, House Roasted Nuts,
Fresh Strawberries & Red Grapes, Artisan Crackers & Grilled Flatbread, Fresh Local Honeycomb, & Stone Ground Mustard
\$25.00 Per Guest

Charcuterie Display

Sliced Artisan Meats to Include Soppressatta, Salami, Spanish Chorizo & Sliced Proscuitto
Pesto Ciliegine Mozzarella, Marinated Olives, Whole Grain Mustard, Cornichons, Red Onion Jam, Sliced Baguettes
\$35.00 Per Guest

Sushi Rolls & Nigiri Display

Spicy Tuna Roll, California Roll, Shrimp Nigiri, Salmon Nigiri & Tuna Nigiri with Soy Sauce, Wasabi & Pickled Ginger
\$700 Per 100 Piece Display

Frisco "Nosh" Display - Minimum Order (50) Guests

Sliced Artisan Meats to Include Soppressatta, Salami, Spanish Chorizo, & Sliced Proscuitto
Chefs Selected Cheeses including Local Cheddar, Aged Gouda, Point Reyes Blue, & Creamy Brie
Assortment of Dried Fruits & Nuts including Apricots, Cherries, & Cranberries, House Roasted Nuts, Marcona Almonds
Artisan Crackers & Grilled Flatbread, Fresh Local Honeycomb, & Stone Ground Mustard
Fresh Vegetable Crudit  including Baby Heirloom Tomatoes, Tri Colored Carrots, Fresh Radish, Celery Sticks, Cucumber Spears, & Bell Pepper Strips, Roasted Garlic Hummus & Chipotle Ranch
Warm Salted Pretzel Bites & House Made Poblano Queso
Tortilla Chips & Smoked Tomato Salsa
\$60.00 Per Guest

Frito Pie Bar

Individual Bags of Fritos, paired with Texas Beef Chili (No Beans) & Vegetarian 5-Bean Chili
Finishing Touches of Sour Cream, Cilantro, Fresh Jalapeno, Shredded Cheddar, Smoked Tomato Salsa, & Pico de Gallo
Enjoy Right out of the Bag!
\$20.00 Per Guest



Themed Stations:

Can be Chef Attended or Self-Served

Chef Attendant Fee - \$150 per Attendant

Polenta & Grits

Herb Creamy Polenta with Parmesan

Stoneground Gristmill Grits with Black Pepper & Butter

Finishing Touches to Include Bacon Bits, Bay Shrimp, Bell Peppers, Red Onions, Green Onion, Diced Tomatoes, Artichokes, Sundried Tomatoes, Parmesan Cheese, Cheddar Cheese

\$25.00 Per Guest

Chopped & Tossed

Artisan Greens, Spinach, Arugula, & Romaine

Shaved Carrots, Baby Heirloom Tomatoes, Watermelon Radish, Cucumbers, Roasted Mushrooms, Pickled Red Onions, Sunflower Seeds, Dried Fruit, Toasted Almonds, Quinoa & Kalamata Olives

Goat Cheese, Shaved Parmesan, Crumbled Feta, & Deep Ellum Blue Cheese

House Ranch, Creamy Caesar, Aged Balsamic, Champagne Vinaigrette, Olive Oil, & Balsamic Vinegar

\$18.00 Per Guest

Taste of Italia

Spinach Ravioli with Ricotta, Fresh Basil, Sundried Tomatoes, & Parmesan Cream

Campanelle, Italian Sausage, Bell Pepper, Broccoli, & Pomodoro Sauce

Whole Wheat Penne, Shrimp, Fennel, Corn, Arugula, & Pesto

Served with Herb Focaccia, Grated Parmesan, & Crushed Chili Flakes

\$25.00 Per Guest

Central Europe

Cheddar & Potato Pierogis, Brown Butter, Bacon, Sauerkraut, Green Onion

Braised Pot Roast, Beef Jus

Roasted Root Vegetables & Potato Pancakes

\$30.00 Per Guest

Street Tacos

Choose 2: Pork Carnitas, Pulled Chicken Asado, Achiote Shrimp, or Adobo Tofu

Tomato, Pickled Red Onion, Queso Fresco, Cilantro, Radish, Lime Wedges, Pico de Gallo, Guacamole, & Salsa

Served with Borracho Black Beans & Flour Tortillas

\$25.00 Per Guest (Based on 3 pieces per person)

Lone Star Sliders

Choose (3):

- Chopped Smoked Brisket, TX Whiskey BBQ, Crispy Onions, Brioche Bun
- Seared Crab Cake, Arugula, Cajun Remoulade, Brioche Bun
- BBQ Pulled Pork, Red Cabbage Slaw, Salsa Verde, Sweet Hawaiian Roll
- Beyond Burger Vegan Sliders, Caramelized Onions, Ancho Ketchup, Whole Wheat Bun
- Achiote Chicken, Poblano Crema, Pico de Gallo, Ciabatta Bun

\$25.00 Per Guest (Based on 3 pieces per person)

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Menus Dated Q1 2023



HYATT
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FRISCO-DALLAS

Dessert Stations:

Frisco Batch Bakery Pie Station

Bite Sized Pies, Supporting Local, Small Business

(Choose 3)

- Chocolate Cream—Oreo Crust, Chocolate Filling, Whipped Cream, Chocolate Shavings
- Key Lime—Graham Cracker Crust, Sweet & Tart Lime Filling, Whipped Cream
- Apple—Cinnamon Sugar Apples, Brown Sugar Crumble
- Pecan Chocolate—Traditional Pecan Pie, Toss in Some Chocolate Chips for an Extra Something Special
- Peanut Butter—Oreo Crust, Peanut Butter Filling, Chocolate Ganache, Reese's Crumble Topping
- Coconut Cream—Light Coconut Filling, Italian Meringue, Toasted Coconut Flakes

\$20 per Guest (Based on 3 pieces per person)

Individual Desserts in a Cup

(Choose 3)

- Tahitian Vanilla Crème Brulee, Burnt Turbinado Sugar
- Peach Panna Cotta, Whipped Cream, Crumbled Pistachio
- Chocolate Mousse, Espresso Whipped Cream
- Banana Pudding with Sugar Cookies & Vanilla Whipped Cream
- Lemon Cream Cheese Mousse, Toasted Meringue
- Pina Colada Trifle, Pineapple & Coconut, Luxardo Cherry Topping

\$18 per Guest (Based on 2 pieces per person)

Carving Stations:

Chef Attendant Required- \$150 per Attendant

Texas Wagyu Beef Tenderloin

Coffee Crusted Rosewood Ranches Texas Wagyu, Dried Cherry Demi, Duck Fat Potatoes with Fresh Parsley, Brioche Rolls
\$750 Each, Serves 25 Guests

Oven Roasted Northwest Salmon

Tarragon & Lemon Glaze, Fennel Crème Fraiche & Warm Roasted Vegetable Quinoa Pilaf
\$720 Each, Serves 30 Guests

House Smoked Brisket

Dry Rubbed Angus Beef Brisket, House Pickles, Corn Bread & TX Whiskey BBQ Sauce
\$550 Each, Serves 25 Guests

Smoked Pork Belly

Neuske's Slab Pork Belly- Smoked & Glazed with House BBQ, Roasted Corn Elote Salad & Sweet Rolls
\$750 Each, Serves 40 Guests

Maple Glazed Smoked Pork Loin

Maple Brined, Mustard Rubbed Smoked Pork Loin, Bacon BBQ Baked Beans, Broccoli Slaw & Corn Bread
\$650 Each, Serves 40 Guests

Whole Roasted Turkey

Cranberry Brine, Garlic-Herb Butter, Roasted Shallot Green Beans, Buttermilk Biscuits & Whipped Butter
\$525 Each, Serves 30 Guests

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Dinner

Plated Dinner

All Dinners include Bread Service, Coffee Service, & Ice Water

Entrée Price includes Choice of (1) Salad, (1) Entrée and (1) Dessert

Starters:

- Enhance your Dinner with a Starter Course. Additional \$15 per person

Jumbo Lump Crab Cake, Spinach, Sundried Tomato Aioli
Seared Jumbo Scallop, Carrot Puree, Fennel Pollen, Watercress
Wild Mushroom Ravioli, Mushroom Risotto, Grana Padano
Char Grilled Shrimp Cocktail, Cilantro Slaw, Bloody Mary Horseradish Sauce

Salads:

Rocket Arugula, Frisee, Port Wine Poached Pears, Toasted Almonds, Crumbled Chevre, Champagne Vinaigrette
Baby Kale, Baby Spinach, Pickled Onion, Citrus Segments, Candied Hazelnuts, Feta, Blood Orange Vinaigrette
Arcadian Baby Greens, Carrots, Cucumber, Heirloom Tomato, Watermelon Radish, Black Pepper Ranch
Bibb Lettuce, Chopped Iceberg, Heirloom Tomato, Pancetta, Pickled Onion, Gorgonzola Crumble, Black Pepper Ranch

Entrees:

Grilled Beef Filet, Roasted Asparagus, Dauphinoise Potato, Market Mushroom Ragout - \$90.00
Stout Braised Beef Short Rib, Pommes Puree, Wilted Chard & Peppercorn Demi - \$84.00
Seared Salmon, Braised Fennel, Roasted Garlic Polenta, Confit Tomatoes, Citrus Buerre Blanc - \$86.00
Roasted Halibut, Artichoke, Tomato, Kalamata, Cous Cous, Lemon Basil Emulsion - \$89.00
All Natural Chicken Breast, Veldhuizen Cheddar Stoneground Grits, Haricots Verts, & Tarragon Jus - \$79.00
Surf & Turf Petit Filet of Beef & Broiled Jumbo Prawn, Potato Mousseline, Asparagus, Béarnaise - \$98.00

Third Course:

Lemon Meringue Tart, Vanilla Crème Anglaise, Blueberry Compote
Flourless Chocolate Cake, Dark Chocolate Ganache & Seasonal Fruit Coulis
Red Velvet Cake, Cream Cheese Icing, Fresh Strawberries, Spiced Chocolate
Chocolate Marquise Mousse Cake, Salted Caramel, Fresh Strawberries
New York Cheesecake, Graham Cracker Crust, Mango Curd, Vanilla Whip

Alternative Entrees (Vegetarian/Vegan):

Quinoa Chili Relleno, Roasted Pepper Coulis, Spanish Rice, Cilantro Crema
Vegan Artichoke Cakes, Chickpeas, Artichoke, Asparagus, Wilted Greens, Smoked Paprika Aioli
Whole Wheat Penne Pasta Primavera, Grilled asparagus, charred tomatoes, Spinach, Lemon Reduction
Squash 3 Ways - Roasted Acorn Squash, Spaghetti Squash, Garlic Confit Baby Squash Sauté
Fire Roasted Vegetable Polenta Cake, Butternut Squash, Cauliflower, Zucchini, Red Bell Pepper

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Dinner Buffet

CA Meets TX:

Baby Kale, Crumbled Goat Cheese, Pickled Onions, Fresh Strawberries, Pecans & Raspberry Walnut Vinaigrette
Roasted Quinoa Salad, Dried Cranberries, Fresh Basil, Edamame, Champagne Vinaigrette
Pan Roasted Halibut, Fine Herbs, Lemon, Artichoke & Tomatoes
Coffee Rubbed NY Strip Loin, Roasted Sweet Peppers, Dr Pepper Demi-Glace
Herb & Garlic Crusted Rack of Lamb, Golden Raisin & Mint Chutney, Fresh Herbs
Roasted Garlic Peewee Potatoes, Lemon Scented Olive Oil, Parsley
Asparagus from the Grill, Shaved Parmesan, Sweet Peppers
Deep Dish Texas Pecan Pie
Strawberry Shortcake Trifle
\$89.00

Mediterranean Country Time:

Arcadian Greens, Artichokes, Hearts of Palm, Olives, Feta, Heirloom Tomato, Watermelon Radish & Lemon Vinaigrette
Toasted Farro, Charred Red Bell Pepper, Roasted Squash & Zucchini, Parsley, Dried Blueberries, Honey Dijon Dressing
Free Range Chicken Breast Caponata, Stewed Tomatoes, Capers, Kalamata Olives, Pine Nuts, Fresh Herbs
Boneless Pork Loin, Madeira & Mustard Demi-Glace, Braised Apples & Fennel
Pan Roasted Salmon, Fine Herbs, Lemon, Wilted Spinach, & Roasted Pearl Onions
Pappardelle Pasta, Red Peppers, Broccolini, & Gorgonzola Cream
Vanilla Panna Cotta with Mixed Berry Compote
Pistachio & Honey Baklava
\$80.00

Southern Comfort Buffet:

Roasted Tomato Bisque with Roasted Garlic French Baguette Crostini
Deconstructed Arcadian Mixed Green Salad, Shaved Carrots, Cucumber, Cherry Tomatoes, Roasted Garlic Croutons,
Crumbled Bacon Bits, Local Blue Cheese, Shredded Cheddar, Sunflower Seeds, House Ranch & Champagne Vinaigrette
Rustic Roasted Red Potato Salad, Fresh Herbs, Whole Grain Mustard, & Signature Seasoning
Neuske's Bacon Braised Collard Greens
3-Cheese Baked Mac & Cheese
Pickle Brined, Double Breaded Fried Chicken
Dijon Rubbed Pork Loin, Bourbon Apple Compote, Chives
Blackened TX Red Fish with Blistered Tomatoes, Butter Pan Jus
Roasted Cauliflower & Maple Glazed Carrots with Fine Herbs, Flaky Salt, Olive Oil
Creamy Banana Pudding, Vanilla Custard, Sugar Cookies, Maple Whipped Cream
Freshly Baked Peach Crumble, Oatmeal & Brown Sugar Streusel
\$84.00

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Personal Preference

\$111.00 Per Guest

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

The event planner chooses the appetizer, salad and dessert in advance.

1. A custom printed menu featuring three entree selections is provided for guests at each setting.
2. Specially trained servers take the guests' order as they are seated.

First Course:

Select (1) Option

Seared Scallop, Corn Puree, Edamame, Pancetta, & Pomegranate Reduction
Crab Salad, Avocado, Radish, & Agua Dulce
Lobster Bisque, TX Bourbon Cream, & Chive
Sweet Corn Bisque, Fennel, & Tarragon
Spinach Ravioli, Mushroom, Pea Sprouts, Truffle, & Pine Nuts
Texas Quail, Sumac, Mushroom, Sherry Dr. Pepper Glaze

Second Course:

Select (1) Option

Spinach, Arugula, Pickled Onion, Pecan, Feta, Champagne Vinaigrette
Mixed Greens, Cucumber, Radish, Toasted Almonds, & Poblano Ranch Dressing
Hydroponic Romaine, Tomato, Gorgonzola, Pine Nuts, Red Grapes, & Red Wine vinaigrette
Watercress Salad, Jicama, Carrot, Heirloom Tomato, & Creamy Avocado Dressing

Third Course:

Select up to (3) Options

Texas Wagyu Beef Tenderloin, Market Mushroom Ragout, Asparagus, Roasted Garlic Whipped Potatoes, Shiraz Demi
Niman Ranch Pork Tenderloin, Potato Gnocchi, Pancetta, Petite Carrots, & TX Whiskey Jus
Skuna Bay Salmon, Scallop & Lobster Risotto, Asparagus, Confit Tomato, Wilted Greens, Citrus Buerre Blanc
Butter Basted Halibut, Crab, Leek, Fennel, Haricot Verts, PeeWee Potato, & Lemon Butter
Free Range Chicken, Market Mushroom Farro Risotto, Asparagus, Corn Succotash, Butter Pan Jus
Pistachio Crusted Lamb Rack, Stewed Lentils, Romanesco Cauliflower, Heirloom Carrots, Fig Jus

Fourth Course:

Select (1) Option

Chocolate Stout Hazelnut Cake, & TX Bourbon Whiskey Cremeux
Lemon Meringue Tart, Vanilla Crème Anglaise, Blueberry Compote
Flourless Chocolate Cake, Dark Chocolate Ganache, & Seasonal Fruit Coulis
Red Velvet Cake, Cream Cheese Icing, Fresh Strawberries, Spiced Chocolate

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Wine

Signature Wine Series

Canvas by Michael Mondavi

Blanc De Blanc Spumante

Dry Sparkling Wine from Italy, Aromas of peach and acacia

\$48.00 per Bottle

Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

\$44.00 per Bottle

Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle toasty oak

\$44.00 per Bottle

Pinot Noir

Aromas of vivid red fruit with hints of spice that complement the lithe texture

\$44.00 per Bottle

Merlot, California

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

\$44.00 per Bottle

Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannins

\$44.00 per Bottle

Seasonal Wine Feature

Josh Cellars – Craftsman’s Collection, Chardonnay

The nose exudes aromas of tropical fruits and citrus married with subtle oak notes. The palate is bright and fresh, with lingering flavors of juicy yellow peaches, lemon oil and crème brûlée. The wine shows great, soft texture and finishes long.

\$47.00 per Bottle

Josh Cellars – Craftsman’s Collection, Cabernet Sauvignon

The bouquet bursts with intense dark fruits, cinnamon, clove and subtle oak aromas. The palate is dominated by flavors of black cherries and juicy blackberries, accented by delicate vanilla flavors and toasty oak and finishing long with round, soft tannins.

\$50.00 per Bottle

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Bubbles, White and Red Wines

White Wines

Chateau Ste. Michelle, Riesling, Mosel, Germany
\$53.00 per Bottle

Murphy Goode, Sauvignon Blanc, North Coast, California, United States
\$48.00 per Bottle

Hess Collection, Chardonnay, Napa Valley, California, United States
\$58.00 per Bottle

Kendall Jackson, Chardonnay, California, United States
\$58.00 per Bottle

Longevity Chardonnay, Livermore Valley, California
\$55.00 per Bottle

Rose

Fleur De Mer, Rosé, Provence, France
\$68.00 per Bottle

Red Wines

Mac Murray, Pinot Noir, Central Coast, California
\$62.00 per Bottle

Decoy, Red Blend, Sonoma County, California
\$72.00 per Bottle

Kaiken, Vista Flores, Malbec, Mendoza, Argentina
\$54.00 per Bottle

Daou, Cabernet Sauvignon, Paso Robles, California
\$93.00 per Bottle

Caymus Bonanza, Cabernet Sauvignon, California
\$53.00 per Bottle

Longevity Cabernet Sauvignon, Livermore Valley, California
\$55.00 per Bottle

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Bar Packages

Signature Bar Liquor

Concierge Private Label – Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch

Signature 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.

- 1 Hour Bar \$20.00 Per Guest
- 2 Hour Bar \$32.00 Per Guest
- 3 Hour Bar \$42.00 Per Guest; Each Additional Hour \$10.00 Per Guest

Signature Hosted Bar Per Drink

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

- Signature Cocktails \$10.00 Each
- Domestic Beer \$7.00 Each
- Craft, Premium and Imported Beers \$8.00 Each
- Select Wines by the Glass \$10.00 Each
- Soft Drinks, Mineral Water, Juices \$4.00 Each
- Red Bull – Regular & Sugar Free \$7.00 Each

Signature Cash Bar Per Drink

- Signature Cocktails \$11.00 Each
- Domestic Beer \$8.00 Each
- Craft, Premium and Imported Beers \$9.00 Each
- Select Wines by the Glass \$11.00 Each
- Soft Drinks, Mineral Water, Juices \$5.00 Each
- Red Bull – Regular & Sugar Free \$8.00 Each

Premium Bar Liquor

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Hornitos Reposado Tequila, Jim Beam White Label Bourbon, Jameson Irish Whiskey, Johnnie Walter Black Scotch

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.

- 1 Hour Bar \$24.00 Per Guest
- 2 Hour Bar \$36.00 Per Guest
- 3 Hour Bar \$48.00 Per Guest; Each Additional Hour \$12.00 Per Guest

Premium Hosted Bar Per Drink

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

- Signature Cocktails \$12.00 Each
- Domestic Beer \$7.00 Each
- Craft, Premium and Imported Beers \$8.00 Each
- Select Wines by the Glass \$12.00 Each
- Soft Drinks, Mineral Water, Juices \$4.00 Each
- Red Bull – Regular & Sugar Free \$7.00 Each

Premium Cash Bar Per Drink

- Signature Cocktails \$13.00 Each
- Domestic Beer \$8.00 Each
- Craft, Premium and Imported Beers \$9.00 Each
- Select Wines by the Glass \$13.00 Each
- Soft Drinks, Mineral Water, Juices \$5.00 Each
- Red Bull – Regular & Sugar Free \$8.00 Each

Super Premium Bar Liquor

Ketel One Vodka, Hendricks Gin, Bacardi Superior Rum, Patron Silver Tequila, Woodford Reserve Bourbon, Teeling Small Batch Irish Whiskey, Glenlivet 10yr Scotch, Jack Daniels's Whiskey

Super 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.

- 1 Hour Bar \$28.00 Per Guest
- 2 Hour Bar \$40.00 Per Guest
- 3 Hour Bar \$54.00 Per Guest; Each Additional Hour \$14.00 Per Guest

Super Premium Hosted Bar Per Drink

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

- Signature Cocktails \$14.00 Each
- Domestic Beer \$7.00 Each
- Craft, Premium and Imported Beers \$8.00 Each
- Super Premium Wines by the Glass \$14.00 Each
- Soft Drinks, Mineral Water, Juices \$4.00 Each
- Red Bull – Regular & Sugar Free \$7.00 Each

Super Premium Cash Bar Per Drink

- Signature Cocktails \$15.00 Each
- Domestic Beer \$9.00 Each
- Craft, Premium and Imported Beers \$9.00 Each
- Super Premium Wines by the Glass \$15.00 Each
- Soft Drinks, Mineral Water, Juices \$5.00 Each
- Red Bull – Regular & Sugar Free \$8.00 Each

Labor Charges

Bartenders / Cashiers, *Up to Three Hours*
150.00 Each, *\$50.00 each Additional Hour*
(Cashiers Required for Cash Bars Only)

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