



HYATT CENTRIC BUCKHEAD ATLANTA
MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast 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 menu items.

MONDAY, WEDNESDAY, SATURDAY

- Fresh Juice, Orange, Apple Cranberry
- Fresh Baked Croissants & Banana Nut Muffins Served with Preserves and Butter
- Greek Yogurt Parfaits with granola and honey
- Spinach and Goat Cheese Frittata
- Applewood Smoked Bacon
- Roasted Breakfast Potatoes Rosemary and Thyme
- Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee, Assorted Herbal Teas

\$48 *per guest*

TUESDAY, THURSDAY, FRIDAY AND SUNDAY

- Fresh Juice, Orange, Apple, Cranberry
- Fresh Baked Croissants & Blueberry Bran Muffins * Served with Preserves and Butter
- Strawberry and Banana Smoothies
- Scrambled Eggs
- Smoked Salmon Latke, capers, red onions and dill alioli
- Roasted Chicken Sausage
- Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee, Assorted Herbal Teas

\$48 *per guest*

BUCKHEAD CONTINENTAL BUFFET

- Fresh Juice, Orange, Apple, Cranberry
- Assorted House made Bagels, Cream Cheese, Butter, preserves
- Freshly Baked Croissants and Danishes With Preserves and Butter
- Vanilla Greek Yogurt, House Granola
- Selection of Seasonal Fresh Berries
- Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee, Assorted Herbal Teas

\$38 *Per guest*

All F&B offerings are subject to 8.875% local sales tax. Alcoholic beverage packages carry an additional local surcharge tax of 4%. A 25% charge is added to the total bill.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Per-Piece Selections require a minimum order of 12 pieces per selection. Per-Person Selections require a minimum of 15 guests per selection. Breakfast enhancements must be added to an existing breakfast buffet.

BREAKFAST ENHANCEMENTS

- Egg, Bacon and Cheese Croissant | \$12 each
- Vegetarian Breakfast Sandwich | \$13 per person
- Croissant, Egg white, Pesto, Boursin Cheese, Spinach & Tomato
- Avocado Toast | \$72 per dozen
- Urfa Butter, marinated Tomatoes, Feta on Sourdough
- Hard Boiled Eggs | \$38 per dozen
- Fruit & Yogurt Parfait | \$8 per person
- Seasonal Whole Fruit | \$6 each
- Sliced Fresh Seasonal Fruit Platter | \$17 per person
- Morning Rolls | \$65 per dozen
- Assorted Seasonal Danishes | \$65 per dozen
- Plain or Chocolate Croissants | \$65 per dozen
- Assorted Bagels | \$70 per doze
- Served with Cream Cheese

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AM Breaks

A part of Hyatt’s menu of the day program, our morning break 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.

POWER BREAK

- Power Bars, Granola Bars | \$4
- Seasonal Fruit Cups | \$6
- Seasonal fresh Fruit Smoothies | \$5
- Assorted Energy Drinks | \$6

THE BUCKHEAD

- Croissants | \$4
- Chocolate Croissants | \$5
- Assorted Muffins Blueberry, Banana nut | \$5
- Assorted Bagels with Cream Cheese & Butter | \$6
- (Plain, Sesame, Everything)
- Assorted soft Drinks & Mineral Water | \$6

REFRESH

Assorted whole Fruits | \$6

Greek Yogurt Parfait, with seasonal Berries | \$6

Trail Mix | \$5

house made Granola, dried Fruit & Nuts

Fresh Assorted Juices | \$8

Freshly brewed regular and decaffeinated Intelligentsia Coffee, Assorted Teas | \$110 gallon

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PM Breaks

A part of Hyatt’s menu of the day program, our afternoon break 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.

MILK & COOKIES FLIGHT

Malted Milk Shooters with assorted Cookies and Brownies.

\$18*per guest*

DIY CREATE YOUR OWN TRAIL MIX

Assorted roasted Nuts, Chocolate Chips, M&Ms, Wasabi Peas, Pretzels, dried Fruits, toastedCoconut, Banana Chips

\$25*per guest*

THREE ARCHES DELIGHT

House Made Tortilla Chips and Pita Chips or Crisp Vegetable Crudités. Select Three Dips:

- Roasted Tomato Salsa
- House Made Guacamole
- Garlic Hummus
- Baba Ghanoush
- Sun Dried Tomato & Basil Boursin Dip

\$23*per guest*

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BUFFET LUNCH

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.

MONDAY & THURSDAY

Minimum of 20 guests

Soup of the Day

Baby Romaine Salad,
Feta, red Onion, Cherry Yomatoes, Broccoli, red Wine Vinaigrette

Za’atar Chicken Thighs
with Roasted Fingerling Potatoes and Garlic Aioli

Grilled Harissa Shrimp with Lemon

Seasonal Roasted Vegetables

Saffron Rice

Seasonal Cake

\$60 per person

WEDNESDAY & SATURDAY

Minimum of 20 guests

Soup of the Day

Classic Caesar Salad

Beef shot Ribs
with red Wine Sauce

Fish Stew
with Grouper, Shrimp, Tomatoes, Fingerling Potatoes, Saffron
Broth

Roasted Broccoli
with Parmesan

Creamy Polenta

Cheesecake
with Strawberries

\$60 per person

TUESDAY, FRIDAY & SUNDAY

Minimum of 20 guests

Soup of the Day

Local Lettuce & Spinach Salad
with Apple, toasted Pecans, Fennel, Parmesan and Honey Apple
Vinaigrette

Grilled Hanger Steak
with Dijon mustard sauce, roasted mushrooms

Roasted Salmon
with Basil Pistou and Lemon

Mashed Potatoes

Glazed Carrots
with French green Beans

Seasonal Pie

\$60 per person

FROM THE DELI

Minimum of 20 guests required. Pricing based on 1 hour of service.

Chefs Selection of Soup of The Day

Local Green Salad
Cucumbers, Cherry Tomatoes, Shaved Carrots, hard boiled eggs,
croutons, red onion and chick peas. Choose 2 dressings: Blue
Cheese, Ranch, Red Wine Vinaigrette, Green Goddess, Thousand
Island

Choice of Salad – Select 1 additional salad:

- Pasta Capers, Broccoli, Olives, Red Onion, Basil, Parmesan and Lemon Vinaigrette
- Potato Mayonnaise, Whole grain mustard with Apple Cider Vinaigrette

Choice of Sandwiches- Select 2 sandwiches

- Honey Turkey Club Dijonnaise, Lettuce, Turkey Bacon, Avocado, Gruyere, Multi-Grain
- Roast Beef Aged Cheddar Cheese, Arugula, caramelized Onions, Horseradish Cream, Onion Roll
- Roasted Wild Mushrooms on Focaccia Sundried Tomato,

- Boursin Spread, charred Bell Peppers,
- Basil Pesto
- Italian Panino Capicola, Sopressata, Provolone, Prosciutto, roasted Peppers, Giardiniera, Garlic Aioli

Potato Chips

Dessert

Assorted House-baked Cookies and Chocolate Fudge Brownies

\$63 *per person*

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GRAB & GO LUNCH

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.

GRAB & GO LUNCH

Includes hoagie, bag of Kettle chips, whole fruit, chocolate chip cookie, bottled water

Hoagies

Select Two:

- Smoked Heritage Turkey Wrap, Gruyere, Lettuce, Tomato, Mayo
- Honey Roasted Ham, Brie, Arugula, Grainy Mustard, Baguette
- Roast Beef, Swiss, Caramelized Onions, Horseradish Aioli, Baguette
- Pastrami Reuben, Swiss, Sauerkraut, 1000 Island, Rye
- Chef's Chicken Salad, Pickles, Lettuce, Tomato, Multi Grain
- Mediterranean Wrap, Grilled Eggplant, Roasted Squash, Pickled Red Onion, Black Eyed Pea Hummus

\$55 *per person*

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CARVING STATIONS

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Accompanied by appropriate Accoutrements, including Silver Dollar Rolls and assorted Spreads and Condiments. Chef required for all Stations (\$150) plus applicable Taxes. Pricing based on 1 Hour of Service.

CARVING STATIONS

Whole Roasted Salmon | \$32 per person
Serves 25

Whole Tenderloin of Beef | \$52 per person
Serves 25

Whole Rib Eye of Beef | \$45 per person
Serves 25

Whole Roasted Chicken | \$15 per person
Serves 20

per person | \$14 per person

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CHEF ACTION STATIONS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional pasta to tacos. Accompanied by Appropriate Accoutrements, Including Silver Dollar Rolls and Assorted Spreads and Condiments. Chef Attendant Required (\$150) plus applicable taxes.

CHEF ACTION STATIONS

Fish Taco Station | \$32 per person
Whole Grilled Filets of Mahi, Pickled Red Onions, Mango Sour Cream, Pico de Gallo, Shaved Iceberg Lettuce, Queso Fresco, House made Guacamole, Warm Flour Tortillas

Pasta Station | \$32 per person
Penne Pasta and Ricotta TortelliniRoasted Tomato and Basil and Garlic and Parmesan CreamRoasted Shrimp and Grilled ChickenSautéed Vegetables Freshly grated parmesan, basil and olive oil

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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. Minimum order of 25 pieces per selection.

HOT HORS D'OEUVRES

Chicken and Onion Kebabs | \$7

Chicken Empanadas, salsa verde | \$6

Spinach & Feta Phyllo | \$5

COLD HORS D'OEUVRES

White bean crostini, roasted red pepper, olives | \$6

Pickled shrimp toast, tartar sauce | \$7

Pimento cheese, sourdough cracker, beef bacon jam | \$6

- Honey Mustard Glazed Popcorn Chicken | \$7 two pieces (two pieces pp)
- Spinach & Artichoke Fritters | \$6
- Crab Rangoon | \$7
- Shrimp & Grits Cocktail | \$8
- Chicken Wings | \$5

- Smoked salmon tart, goat cheese, caper, dill | \$8
- Shrimp cocktail skewer, tomato, horseradish | \$6
- Tomato bruschetta, herbed ricotta, balsamic | \$6

SWEETS – PETIT FOUR STYLE OFFERING

- New York Cheesecakes with seasonal fruit | \$7
- Chocolate Tart with Tahini Caramel and toasted Meringue | \$7
- Chocolate Fudge Brownie with Vanilla Crema | \$7
- Banana Cream Tart with Vanilla Meringue and Shaved Chocolate | \$8
- Assorted Cookies | \$4

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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. Minimum of 20 guests required. Pricing based on 2 hours of service. *4 course plated dinners can be custom created from any of our 'Lenox Square' or 'Buckhead' dinner options.

LENOX SQUARE

- Assorted Kilogram Teas
- Freshly brewed regular and decaffeinated Intelligentsia Coffee
- Assorted Dinner Rolls
- Pecan Pie, brown Sugar Crème Anglaise
- Sautéed Garlic Spinach, Vidalia Onions, Parmesan
- Sautéed Summer Squash

BUCKHEAD

- Assorted Kilogram Teas
- Freshly brewed regular and decaffeinated Intelligentsia Coffee
- Cheesecake with braised Strawberries
- Assorted Dinner Rolls
- Mushroom Polenta, aged Fontina, Lemon Mascarpone, Rosemary
- Roasted sweet Potato

Grilled Shrimp Grits, Tomato Gravy
Free-Range Chicken, Maple Thyme Jus
Baby Spinach Salad, candied Pecans, blue Cheese, Apples, red Wine Vinaigrette
Soup of the Day
<i>\$85 per person</i>

Seared Scottish Salmon, Sunchokes, Dill Beurre blanc
Grilled NY Strip, Dijon Mustard Jus
Classic Caesar
Soup of the Day
<i>\$90 per person</i>

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CALL BAR

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

SPIRITS

Fever Tree Mixers
Cointreau Cordial
Hennessy VS Cognac
Cazadores Blanco Tequila
Johnnie Walker Black Scotch
Bulleit Rye
Maker’s Mark Bourbon
Ten to One Rum
Bombay Sapphire Gin
Tito’s Handmade Vodka

IMPORTED & DOMESTIC

Non-Alcoholic: IPA, Athletic Brewing Company ‘Run Wild’
Stout: Guinness
IPA: Creature Comforts, Tropicalia
Wheat: Blue Moon
Lager: Stella Artois, Corona, Heineken

WINE

Mionetto, Prosecco Brut, IT
Ballard Lane Pinot Noir, CA

CALL OPEN BAR

One Hour \$30
Two Hours \$42

Ballard Lane Cabernet Sauvignon, CA
.....
Rose, La Fete Du Rose, Cotes de Provence, FR
.....
Ballard Lane Chardonnay, CA
.....

CALL HOST BAR

Bottled Water & Soft Drinks | \$6
.....
Wine | \$13
.....
Beer | \$10
.....
Spirits | \$16
.....

Three Hours | \$70
.....
Four Hours | \$65
.....

CALL CASH BAR

(1) One Bartender Required per Every (75) Guests at \$175.00

Wine | \$13
.....
Beer | \$10
.....
Bottled Water & Soft Drinks | \$6
.....
Spirits | \$16
.....

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PREMIUM BAR

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

SPIRITS

Fever Tree Mixers
.....
Cointreau Cordial
.....
Remy Martin 1738 Cognac
.....
Enemigo Cristalino Anejo Tequila
.....
Ocho Tequila Blanco
.....
The Macallan 12 Double Cask Scotch
.....
Basil Hayden Rye
.....
Maker’s Mark Bourbon
.....
Hendrick’s Gin
.....
Ten to One White Rum
.....

IMPORTED & DOMESTIC

Chardonnay, ZD, Napa, CA
.....
Non-Alcoholic: IPA, Athletic Brewing Company ‘Run Wild’
.....
Stout: Guinness
.....
IPA: Creature Comforts, Tropicalia
.....
Wheat: Blue Moon
.....
Lager: Stella Artois, Corona, Heineken
.....

Grey Goose Vodka

.....

WINE

Mionetto, Prosecco Brut, IT

.....

Pinot Noir, Golden West, Columbia Valley, WA

.....

Rose, La Fete Du Rose, Cotes de Provence, FR

.....

Cabernet Sauvignon, RouteStock, Napa, CA

.....

PREMIUM HOST BAR

Bottled Water & Soft Drinks | \$6

.....

Wine | \$18

.....

Beer | \$10

.....

Spirits | \$17

.....

PREMIUM OPEN BAR

One Hour | \$40

.....

Two Hours | \$55

.....

Three Hours | \$65

.....

Four Hours | \$75

.....

PREMIUM CASH BAR

(1) One Bartender Required per Every (75) Guests at \$175.00

Bottled Water & Soft Drinks | \$6

.....

Wine | \$18

.....

Beer | \$10

.....

Spirits | \$17

.....

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WELL BAR

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

SPIRITS

Fever Tree Mixers

.....

Cointreau Cordial

.....

Courvoisier VS Cognac

.....

Cazadores Blanco Tequila

.....

Rittenhouse Rye

.....

Dewar’s White Label Scotch

.....

Jim Beam Bourbon

.....

IMPORTED & DOMESTIC

Non-Alcoholic: IPA, Athletic Brewing Company ‘Run Wild’

.....

Stout: Guinness

.....

IPA: Creature Comforts, Tropicalia

.....

Wheat: Blue Moon

.....

Lager: Stella Artois, Corona, Heineken

.....

Bacardi Rum
.....
Beefeater Gin
.....
Smirnoff Vodka
.....

WINE

Mionetto, Prosecco Brut, IT
.....
Ballard Lane Pinot Noir, CA
.....
Ballard Lane Cabernet Sauvignon, CA
.....
Rose, La Fete Du Rose, Cotes de Provence, FR
.....
Ballard Lane Chardonnay, CA
.....

WELL HOST BAR

Spirits | \$14
.....
Beer | \$10
.....
Wine | \$13
.....
Bottled Water & Soft Drinks | \$6
.....

WELL OPEN BAR

One Hour | \$27
.....
Two Hours | \$37
.....
Three Hours | \$46
.....
Four Hours | \$57
.....

WELL CASH BAR

(1) One Bartender Required per Every (75) Guests at \$175.00

Spirits | \$14
.....
Beer | \$10
.....
Wine | \$13
.....
Bottled Water & Soft Drinks | \$6
.....

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