

HOSPITALITY MENUS

*Hyatt Regency McCormick Place Chicago
Spring/Summer 2026*



HYATT
REGENCY®

Hospitality Information

ROOM ASSIGNMENT

Room numbers are assigned upon check-in and it will be the responsibility of the Planner to share the event location.

FURNITURE

Moving, adding, and/or removing furniture in guest rooms is prohibited. Easels are not permitted on guest room floors.

FOOD AND BEVERAGE

All prices are subject to applicable 11.75% tax and 26% service charge

Unless otherwise coordinated, all charges will be billed to Guest Room folio.

Outside food and beverage is not permitted.

Pay on Own bars are not available in hospitality suites.



HYATT
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BREAKFAST



HYATT SIGNATURE CONTINENTAL

Minimum of 5 guests per menu

Daily Rotation of Freshly Sliced Seasonal Fruits and Whole Fruits

Bakery Selection and Specialties

Selection of Chilled Juices

Coffee and Assorted Tea Selections

\$56.00 per guest

CONTINENTAL BREAKFAST ENHANCEMENTS

Cage Free Scrambled Eggs

(VG, GF)

Minimum of 5 Guests

\$11.00 Per Person

Breakfast Sandwiches

Monday & Friday - Toasted Butter Croissant Sandwich with Cage Free Egg Patty, Wisconsin Cheddar Cheese and **Choice of** Thick Cut All Natural Bacon or Turkey Sausage Patty

Tuesday/Saturday - Toasted English Muffin Sandwich with Cage Free Egg Whites, Swiss Cheese & **Choice of** Canadian Bacon or Turkey Bacon

Wednesday/Sunday: Buttered Biscuit Sandwich with Cage Free Egg Patty, Smoked Gouda Cheese & **Choice of** Pork Sausage Patty or Turkey Sausage Patty

Thursday: Cage Free Fried Egg, Gruyere Cheese, **Choice of** Santa Fe Chicken or Turkey Pastrami on Sourdough Panini

\$80.00 Per Half Dozen

BAKERIES & SNACKS

Chef's Selection of Bakeries

(VG, N)

\$72.00 per dozen

Fresh Fruit Kabobs

Whipped Bee Love Honey & Mint Greek Yogurt Dip (VG, GF)

\$12.00 per guest

Sliced Seasonal Fruit

(V,GF)

\$12.00 per guest

Smoked Salmon Platter

Whipped Dill Cream Cheese, Shaved Marinated Bermuda Onions, Caper

Berries, Assorted Miniature Bagels & Bagel Chips

\$18.00 per guest

Bagels

Plain, Everything & Sesame Bagels (VG, S) served with Whipped Butter /

Caramelized Apricot Whipped Cream Cheese Spread and Dill-Scallion

Whipped Cream Cheese Spread (VG,GF)

\$98.00 per dozen

Assorted Greek Fruit Yogurts

\$87.00 per dozen

Homemade Granola Bars

Dried Fruit, Toasted Nuts & Dark Chocolate (VG, N)

\$70.00 per dozen

Freshly Baked Jumbo Cookies

Fudgy Chocolate, White Chocolate Blueberry Cheesecake & Pina Colada

Cookies (VG,N)

*Substitute Gluten Free Chocolate Chip (GF, VG, N) or Vegan Chocolate

Cherry Cookie (V, N) upon request

\$80.00 per dozen

Chips and Dips

Wavy Kettle Chips and Tortilla Chips (GF|VG) served with

Freshly Smashed Guacamole (V|GF), Bacon Cheddar Ranch Dip (GF) &

Smoked Gouda Beer Cheese (VG)

\$19 per guest

BEVERAGES

Billed by the Gallon / Bottle Order

Beverages cannot be charged on consumption

Coffee, Decaffeinated Coffee, & Hot Tea - *\$185.00 per gallon*

Pepsi, Diet Pepsi & Decaffeinated Pepsi - *\$9 Each*

Coke, Diet Coke & Decaffeinated Coke - *\$10 Each*

Spindrift Sparkling Water, Assorted Flavors - *\$9 Each*

Still & Sparkling Water - *\$9 Each*

Heywell Sparkling Water, Assorted Flavors with Organic Caffeine, Adaptogens & Botanicals - *\$11 Each*

Celsius Sparkling Water, Assorted Flavors - *\$11 Each*

Bottled Juices - Orange, Cranberry and Apple - *\$9 Each*

Pure Leaf Bottled Iced Tea - Assorted Flavors - *\$9 Each*

MORNING BREAKS



ALTERNATIVE BREAK OPTIONS BY THE DOZEN

*Requires 2-week lead time

Sabra Hummus Cups - \$63.00/Dozen

Harvest Nuts - \$63.00/Dozen

Planters Trail Mix - \$63/Dozen

Terra Chips - \$60/Dozen

Great Lakes Kettle Chips - \$60/Dozen

Pretzels - \$60/Dozen

*Kind Bars - \$72/Dozen

*Quest Bars - \$72/Dozen

*Nature Valley Granola Bars - \$72/Dozen

*Cliff Bars - \$72/Dozen

*Made Good Bars - \$72/Dozen

*Beef Sticks - \$60/Dozen

*Turkey Sticks - \$60/Dozen

*Kale Chips - \$60/Dozen

MORNING BREAK PACKAGES

Experience our carefully selected daily afternoon breaks. Daily menu pricing is based on \$33.00 per guest on the designated event day. Or select any other Morning Break of the Day at \$36.00 per guest.

Trail Mix Bar – Monday/Friday

Toasted Walnuts, Cinnamon-Vanilla Roasted Pecans, Dark Chocolate Chunks, Dried Mango, Dried Apricots, Banana Chips, Wasabi Peas, Cheddar Popcorn, Toasted Sunflower Seeds, Chocolate Covered Mini Pretzels, M&M's (VG,N)
Assorted Individual Poppi's Prebiotic Sodas

Powered Up – Wednesday/Sunday

Mango Lassi Chia Seed Pudding with Toasted Coconut (V,GF)
Carrot, Cucumber, Quinoa, Roasted Red Pepper Hummus & Spinach Tortilla Pinwheels (V)
Assorted RX & Jones Bars (VG,N)
Guava and Pineapple Agua Fresca (V,GF)

High Tea – Tuesday/Saturday

Finger Sandwiches to include

Smoked Salmon, Lemon-Dill Cream Cheese, Thinly Sliced Cucumber, Milk Bread Bun

Thin Sliced Herb Turkey, Peach Compote, Brie, Watercress on Sourdough Bread

Herb and Walnut Pate with Boursin Cheese, Cranberry-Raisin Bread (VG,N)

Lemon Apricot & Cherry Chocolate Scone (VG,N) served with Clotted Cream & Strawberry Jam (VG,GF)

Miniature White Chocolate Blueberry Cheesecake Cookies (VG,N)

Assorted Tea Selection with BeeLove Honey & Lemons

Coffeehouse - Thursday

Selection of Seasonal Stan's Miniature Donuts (VG, N)

Tiramisu Yogurt Parfaits with Greek Yogurt, Espresso Soaked Lady Fingers & Cocoa Nib Granola (VG)

Almond Butter & Mocha Energy Bites (GF,V,N)

Individual La Columbe Cold Brews



LUNCH



LUNCH BUFFETS

Minimum of 5 guests per menu / Refer to ala carte pricing for beverage service options

South Loop Deli Buffet

Creamy Tomato Basil Soup (VG)

Chopped Summer Cobb Salad with Romaine & Baby Spinach, Grilled Corn, Cherry Tomatoes, Cucumber, Pickled Red Onion & Hard Boiled Eggs (VG,GF), Green Goddess Yogurt Dressing (VG,GF)

Warm Midwestern Grilled Cheese Sandwiches with Wisconsin Sharp Cheddar, Muenster & Pepper Jack Cheese (VG)

Build Your Own Deli Board with: All Natural Green Ridge Deli Meats to Include Spiced Santa Fe Chicken Breast, Honey Brown Sugar Shaved Turkey & Shaved London Broil Roast Beef (GF|DF)

Jalapeno Havarti & Swiss Cheese (VG,GF), Bibb Lettuce, Beefsteak Tomato, Shaved Red Onions, Vienna Pickle Chips (V,GF),

Spicy Brown Mustard Aioli & Dill Pickle Mayonnaise (VG,GF)

Deli Bread Choices to include Thick Cut Marble Rye, Seeded Multigrain & Brioche Rolls (VG,N,S)

Individual Bags of Local Great Lakes Kettle Chips

Assorted Dessert Bars to include S'mores Brownies & Snickerdoodle Blondies (VG,N)

\$84.00 per guest

That's a Wrap Buffet

Mediterranean Shell Pasta Salad with Cucumber, Tomato, Shaved Red Onion, Crumbled Feta, Lemon-Oregano Dressing (VG)

Quinoa Salad with Roasted Zucchini and Squash, Scallions. Tahini Dressing (V, GF, S)

Grilled Chicken Wrap with Bacon, Lettuce, Tomato, Cucumber, Dill-Chive Ranch, Swiss Cheese on a Flour Tortilla

Grilled Vegetable Wrap with Sesame Hummus, Garlic Herb Boursin Cheese & Baby Spinach on Whole Wheat Tortilla (VG)

Taylor Street Italian Wrap with Mortadella, Capicola, Provolone, Shredded Lettuce, Tomato, Red Onion, Hot Giardiniera Mayo on a Spinach Tortilla

Individual Bags of Local Great Lakes Kettle Chips

Oatmeal Butterscotch Cookie

\$72.00 per guest



AFTERNOON BREAKS



AFTERNOON BREAK PACKAGES

Experience our carefully selected daily afternoon breaks. Daily menu pricing is based on \$33.00 per guest on the designated event day. Or select any other Morning Break of the Day at \$36.00 per guest.

The Carb Counter – Monday/Friday

Lemon Herb Whipped Ricotta Dip with Grilled Zucchini, Blanched Asparagus & Seeded Crackers (VG)

Chili Lime Roasted Marcona Almonds, Cashews & Pumpkin Seeds (GF, VG, N)

Solely Pineapple and Mango Fruit Jerky Sticks (V, GF)

Assorted Spindrift Sparkling Waters

Taste of Chicago – Wednesday/Sunday

Mini Eli's Cheesecake Bites (VG)

Magnificent Mile Gourmet Flavored Popcorn to include Caramel, Butter & Cheddar Cheese (VG, N)

Bronzeville Mini Red Velvet Cookies (VG, N)

Assorted Chicago HeyWell Sparkling Waters with Organic Caffeine, Adaptogens & Botanicals

Protein Power – Tuesday/Saturday

Ranch Roasted Chickpeas, Edamame & Sunflower Seeds (GF, V)

Whipped Green Goddess Cottage Cheese Dip with Bell Pepper & Carrot Sticks (VG, GF)

High Protein Meat Sticks (GF, DF) – 1 Per Person

Chunky Monkey Protein Smoothie with Banana, Peanut Butter, Chocolate Protein Powder & Almond Milk (V, GF, DF)

Hydration Station - Thursday

Tajin Dusted Watermelon & Pineapple Skewers with Fresh Lime (GF, V)

Citrus Poached Shrimp Salad on Cucumber Cups (GF)

Coconut-Lime Angel Food Cake Wedges with Whipped Coconut Cream and Mango-Kiwi Compote (VG, N)

Assorted Coco5 Active Hydration with Electrolytes



RECEPTION



RECEPTION PRESENTATION STATIONS

Minimum of 5 guests per menu

Artisanal Cheese Selection

Local Cheese Monger Selection of Artisan Cheeses with Lavosh & Baguettes (VG, N, S), Fruit Chutney, Local BeeLove Honeycomb, Toasted Nuts & Roasted Fruits (VG, N)

\$40.00 per guest

Green City Market Vegetable Display

English Cucumber Chips, Blanched Heirloom Baby Carrots & Jumbo Asparagus, Baby Sweet Peppers, Roasted Romanesco & Broccoli, Cherry Tomatoes (GF|V)

Warm Swiss Cheese Fondue (VG) & Calabrian Chili Ranch (GF|VG)

Seeded Crackers & Asiago Crackers, Grissini Breadsticks

\$32.00 per guest

Charcuterie

Display of Local Artisan Charcuterie Meats & Cheeses (GF)

Fire Roasted Artichokes, Grilled Asparagus, Balsamic Roasted Red Peppers, Marinated Olives & Paprika Spiced Pecans (VG, GF, N)

Whole Grain Mustard, Picholine Olive Tapenade (V, GF)

Sliced Tomato Focaccia, Crispy Breadsticks & Sea Salt Olive Oil Crackers (VG, N)

\$39.00 per guest

Sushi Station Available for Events after 3:00 p.m.

Maki Rolls to include Spicy Tuna (GF, S), Shrimp Tempura Crunch (S) & California with Masago (S)

BBQ Eel, Salmon & Shrimp Nigiri (S)

Wasabi, Soy Sauce & Pickled Ginger

4 pieces per guest, \$48.00 per guest

HORS D'OEUVRES

50 Piece minimum per selection; 5 piece increments thereafter

Cold Selections

Roasted Vegetable Mousse Tartlet with Shaved Gruyere Cheese (VG)
Focaccia Crostini with Whipped Boursin, Oven Roasted Mushroom and Honey (VG)
Antipasto Skewer with Mozzarella, Artichoke, Olive & Roasted Tomato (GF, VG)
Mediterranean Chicken Phyllo Cup
Smoked Salmon & Everything but the Bagel Whipped Cream Cheese on Cucumber (GF, S)
Beef Crostini with Truffled Mushrooms and Grated Pecorino
Lemon Dill Crab Salad in Cucumber Round (GF)
Cilantro Lime Shrimp Skewer with Grilled Pineapple and Chimichurri (GF)

Available for events after 3:00pm

Vegetarian Sushi Roll (V, GF)
California Roll with Ginger Soy Sauce (GF, DF)
Spicy Tuna Roll with Ginger Soy Sauce (GF, DF)

\$11 per piece

Warm Selections

Brie & Raspberry en Croute (VG)
Vegetable Empanada with Salsa Verde (VG)
Crispy Spring Roll with Sweet Chili Sauce (V, S)
Black Pepper Bacon Wrapped Brussel Sprout
Pork Pot Stickers with Ginger Soy Sauce (GF, S)
Spicy Bacon Wrapped Brisket with Peach BBQ Glaze
Pecan Shrimp with Horseradish Orange Marmalade
Crab Cakes with Remoulade Sauce
Reuben Spring Roll with Thousand Island Dipping Sauce
Beef Wellington en Croute
Buffalo Chicken Spring Roll with Cucumber Ranch Dip
Coconut Chicken Tender with Sweet Chili Sauce
Artichoke & Herb Cream Cheese Fritter with Lemon Pesto Aioli Dipping Sauce
Honey Sriracha Chicken Meatball Skewer (S)

\$10 per piece



RECEPTION



BEVERAGES

Self-Serve Bars are billed by the bottle and cannot be charged on consumption

SCOTCH

Dewar's	\$190.00
Glenlivet 12	\$270.00
Johnnie Walker Black	\$290.00

BOURBON

Maker's Mark	\$240.00
Suntory Toki	\$240.00
Woodford Reserve	\$300.00
Angel's Envy	\$320.00

WHISKEY

Crown Royal	\$220.00
Jameson	\$230.00
Suntory Toki	\$240.00

GIN

Tanqueray	\$210.00
Bombay Sapphire	\$230.00
Hendricks	\$300.00

VODKA

Tito's	\$210.00
Ketel One	\$240.00
Grey Goose	\$270.00

TEQUILA

Don Julio Blanco	\$280.00
Patron Silver	\$260.00
Tequila Ocho Reposado	\$310.00

RUM

Bacardi	\$160.00
Captain Morgan	\$160.00
Planteray Original Dark	\$160.00

CORDIALS

Campari	\$150.00
St. Germain	\$150.00
Bailey's	\$170.00
Grand Marnier	\$220.00

MIXERS

Orange Juice (16 oz.)	\$21.00
Grapefruit Juice (16 oz.)	\$21.00
Bloody Mary Mix (Liter)	\$19.00
Sweet Vermouth (Tenth)	\$30.00
Dry Vermouth (Tenth)	\$30.00

CRAFT BEER / SELTZER

Owl's Brew (3 flavors)	\$15.00
Northman's Rose Cider	\$15.00
White Claw Black Cherry	\$15.00
High Noon Pineapple	\$15.00

NON ALCOHOLIC BEER

Heineken 0.0	\$13.00
Athletic Brewing IPA	\$15.00
Athletic Brewing Golden Ale	\$15.00

DOMESTIC BEER

Bud Light	\$14.00
Miller Lite	\$14.00

IMPORT BEER

Stella Artois	\$15.00
Corona Extra	\$15.00
Goose Island IPA	\$15.00
Sam Adams Boston Lager	\$15.00

SIGNATURE WINES

Canvas Pinot Grigio	\$65.00
Canvas Chardonnay	\$65.00
Canvas Pinot Noir	\$65.00
Canvas Cabernet Sauvignon	\$65.00
Canvas Sparkling Wine, Blanc de Blanc	\$65.00

FEATURED WINES

Moet & Chandon Imperial Reserve	\$125.00
Château Ste. Michelle, Riesling	\$75.00
La Vielle Ferme, Rose	\$70.00
Kendall Jackson, Chardonnay	\$75.00
Squealing Pig, Sauvignon Blanc	\$95.00
Terlato, Pinot Grigio	\$95.00
Banshee, Cabernet Sauvignon	\$75.00
Portlandia, Pinot Noir	\$90.00
Concha Y Toro Malbec	\$75.00
Quilt Threadcount, Red Blend	\$65.00

ADDITIONAL CHARGES

Self-Serve Bar Setup Fee

Self-Serve Bar Setup Fee
includes Twists, Lime Wedges, Olives,
Cherries, ice, & glassware
\$100.00

Bartender Fee

1 bartender per 50 guests
up to four hours
\$275.00