



# Earn Big Rewards at the Hyatt Regency Schaumburg

## Choose your Perks based on your Event

- 5% off Food and Beverage
- One Comp Room for Every 35 Paid Room Nights
- Reduced Meeting Room Rental
- Complimentary Wi-Fi in General Session
- Two Upgrades to Executive Suites
- 10% Discount on Audio Visual in General Session
- Double World of Hyatt Points

\*Event must be booked and actualized by March 31, 2020. New business only. Cannot be combined with any other offer. Based upon availability\*



**1 Perks: Spend \$20,000 - \$34,999**

**2 Perks: Spend \$35,000 - \$44,999**

**3 Perks: Spend \$50,000 - \$99,999**

**Ask about bonus perks for spending over \$100,000**



# 2019 HOLIDAY SEASON MENU PACKAGES

Hyatt Regency Schaumburg

1800 E. Golf Road, Schaumburg, IL 60173  
[Hyattregencyschaumburg.com](http://Hyattregencyschaumburg.com)



# ABOUT OUR HOTEL

## **FOOD... THOUGHTFULLY SOURCED. CAREFULLY SERVED.**

Hyatt's industry-leading effort to provide food and beverages that are good for our people, our planet and our communities.

## **CHEF JOHN JUNIOR**

Our Award Winning Culinary Team

Chef Junior refined his skills and developed his own unique style and flair after graduating from the Baltimore International Culinary College and the Deer Park Lodge at the European Center in County Cavan, Ireland. He studied under Ireland's Master Chef, Peter Timmins, and later earned his certificate in Epicurean Cuisine.

With his extensive knowledge and skill he joined the Schaumburg team five years ago working with local purveyors to insure the freshest ingredients for his guests.

## **RESTAURANT**

At Gallagher's, enjoy locally sourced, seasonally inspired cuisine for breakfast, lunch and dinner in a modern setting.

## **SHOPPING**

A cornerstone attraction of the Schaumburg area, the Woodfield Mall and Streets of Woodfield have plenty of stores to visit.

## **GUEST ROOMS**

Stylish guest rooms with deluxe amenities like a 42-inch HDTV, plush Hyatt Grand Beds®, refrigerator, coffee maker, and complimentary WiFi.

## **FITNESS CENTER**

Don't skip your workout routine while traveling, use our modern fitness center 24 hours a day

## **INDOOR POOL**

Take a dip in our pool after a fun day at Woodfield Mall . Our year-round pool is comfortably heated for you to enjoy during your stay.

## **PARKING**

Hyatt Regency Schaumburg offers hotel guest and event attendees over 600 complimentary surface parking spaces

## **ASK...**

About special room rates for holiday celebrations





# RECEPTION

## HORS D’OEUVRES

Choose a variety of “small bites” items to be displayed or passed to your guests as they ring in the holiday season.

## COOL

- Tomato, Mozzarella Brochette
- Tostada, Spicy Chicken, Avocado, Pico de Gallo
- Spring Roll, Rice Noodles, Marinated Vegetables, Ponzu
- Toasted Pita, Roasted Shrimp, Hummus, Cucumber Sauce
- Grilled Cheese & Tomato on Buttered Brioche
- 37 per dozen, minimum order 2 dozen

## HOT

- Spicy Vegetable Pakora, Orange Spice Yogurt Sauce
- Andouille Sausage in Puff Pastry
- Buffalo Chicken “Spring Roll” with Bleu Cheese Dip
- Arancini, Butternut, Ricotta, Parmesan
- Mac N Cheese Fritter, Truffle Oil, Herbs
- Chicken Saltimbocca, Olive Oil, Balsamic Drizzle
- 37 per dozen, minimum order 2 dozen

## DISPLAY STATIONS, minimum 25 people

- |   |             |
|---|-------------|
| Warm Spinach Artichoke Dip, Toasted Baguettes                                   | 5 per guest |
| Fresh Veggies, Hummus, Toasted Pita   | 5 per guest |
| Flash Fried Potato Chips, Caramelized Onion Dip                                 | 3 per guest |
| Tortilla Chips, Salsa, Guacamole  | 5 per guest |
| Cheese Board, Local Artisan Cheese, Crackers, Baguette, Apple Pistachio Chutney | 7 per guest |



# RECEPTION

## RECEPTION ACTION STATIONS

Combine 2 or more of these stations with a variety of hors d'oeuvres to create a truly special event. Note that stations cannot be ordered by themselves and must be accompanied by at least one other station at the prices shown.

## PASTA STATION\*\*

Choose Two Pastas  
Tortellini, Penne, Wheat Pasta

Grilled Chicken, Italian Sausage, Shrimp, Onions, Sweet Peppers, Mushrooms, Roasted Squash, Broccoli

Sauces include Roasted Garlic Alfredo, Marinara, Basil Pesto, EVOO

Crushed Chili Flakes, Grated Parmesan  
17 per guest

## WHIPPED POTATO BAR\*\*

Everyone's favorite comfort food, top it your way

Roasted Russet Potatoes and Creamy Whipped Potatoes with Savory Toppings:  
Broccoli & Cheddar Fondue  
Braised Beef Short Rib & Mushrooms  
Smoked Bacon Lardons, Sour Cream, Chives, Cheddar Cheese  
14 per guest

## SALAD FAVORITES

Chef's Garden Display includes  
Fresh Simple Green Vegetables with Ranch and Bleu Cheese Dressing  
Seasonal Ceviche with Roasted Pumpkin, Shaved Bell Peppers, Red Onions with Blood Orange, Ancho Spice, Avocado  
Pickled Cucumbers and Carrots  
14 per guest

## SLIDERS

Chilled Beef Tenderloin, Roasted Garlic Cream, Marinated Onions, Arugula  
39 per dozen

## FLATBREADS

Italian Sausage, Green Bell Peppers, Mushrooms, Onions  
7 per guest

Spinach, Artichoke, Ricotta  
6 per guest

\*\*Chef Attendant Required at  
\$125 per Chef for 2 hours



# RECEPTION

## CARVING STATIONS & DISPLAYS

Combine a carving station or two with action stations and a variety of hors d'oeuvres to create a special event.

## PORCHETTA\*\*

Classic Italian Flavors  
Slow Roasted Pork Loin, Studded with Garlic,  
Anise, Rosemary, Orange Sherry Jus Lie  
(Serves 30)  
Greens Salad  
Fingerling Potatoes  
Artisan Rolls  
325 each

## COUNTRY BONE-IN HAM\*\*

Cola Braised, Caramelized Pineapple,  
Grain Mustard  
(Serves 30)  
Greens Salad  
Sweet Potato Gratin  
Artisan Rolls  
325 each

## PRIME RIB\*\*

A Cut Above the Rest  
Beef Prime Rib, Herb and Salt Crusted,  
Pan Roasted Mushrooms, Pan Gravy  
(Serves 30)  
Greens Salad  
Gruyere Pop Overs  
Artisan Rolls  
400 each

## HERB ROASTED TURKEY BREAST\*\*

All Natural Whole Turkey, Citrus Brined with  
Herb Butter, Stewed Leeks  
(Serves 30)  
Greens Salad  
Roasted Butternut Wild Rice Pilaf  
Artisan Rolls  
300 each

## STEAMED SHRIMP

Cocktail Sauce, Remoulade, Fresh Lemon  
(4oz serving)  
8.50 per guest

## CALAMARI

Crispy Fried, Sweet Onions, Peppers,  
Spicy Mayo, Marinara  
7.50 per guest

\*\*Chef Attendant Required at  
\$125 per Chef for 2 hours



# Served Lunch or Dinner

## PLATED SERVICE

Select one starter and one dessert to accompany your entrée selection.

All plated service includes artisan rolls, iced tea, Starbucks coffee and Tazo tea selection.

## APPETIZERS

Pork Belly, Slow Braised, Maple Bourbon Glaze, Smashed Butternut

Polenta, Four Cheese, Italian Sausage, Kale

Wild Mushroom and Goat Cheese "Turnover", Steeped Cherries and Chard

9 additional

## STARTERS

Chicken Broth, Braised Kale, Mini Chicken Meatballs, Squash Puree

Creamy Butternut Squash Bisque, Cinnamon Croutons

Chowder, Smoked Ham, Parsnips, Turnips

Winter Greens Salad, Dried Cranberries, Candied Walnuts, Bleu Cheese, Cranberry Vinaigrette

Spinach Salad, Roasted Red Beets, Pears, Toasted Chestnuts, Apple Cider Dressing

Classic Caesar, Pretzel Bread Croutons, Blistered Tomatoes, Caesar Dressing

## ENTRÉES served with Chef's Seasonal Vegetables and Starch

Chicken, Roasted Shallots, Smoked Bacon, Porcini Gravy 40

Chicken, Roasted Mirepoix, Pomegranate Jus Lie 34

Grilled Flank Steak, Wild Mushrooms, Roasted Garlic Sauce 45

Tenderloin of Sliced Beef, Sauce Madeira 52

Salmon, Horseradish Crusted, Lemon Caper Butter Sauce 43

Grilled Swordfish, Sweet Peppers, Fennel, Onions, Tomato 45

Pork Loin, Cider Brined, Dijon Jus Lie 43

Veggie, Grilled Eggplant, Tofu, Stewed Chick Peas, Fresh Tomatoes, Bell Peppers, Cumin 39

Squash Filled Ravioli, Roasted Brussel Sprouts, Asiago Cream 40



# Served Lunch or Dinner

## ENTREES, COMBINATION PLATES

Beef & Fish  
Petite Filet of Beef, Sauce Madeira and  
Pan Roasted Salmon, Cucumber Relish,  
Butter Sauce 62

Beef & Chicken  
Sliced Tenderloin of Beef and  
Breast of Chicken,  
Tomato Mushroom Demi Sauce 63

Chicken & Fish  
Pan Seared Chicken Breast and  
Grilled Swordfish, Braised Fennel,  
Tuscan Kale, Tomato Cream 60

Beef & Shrimp  
Grilled Sirloin and Two Jumbo Shrimp,  
Roasted Garlic Cream 68

## DESSERTS

Pecan "Pie" Bourbon Salted Caramel,  
Cinnamon Gelato

Cheesecake, White Chocolate Cream,  
Raspberry Sauce

Double Chocolate Cake, Cranberry Coulis

Eggnog Crème Brulee

## DESSERT BEVERAGES

Warm Apple Cider, Mulling Spices

Chef John's Spiced Wine, Dried Fruits,  
Cabernet, Cinnamon

Hot Chocolate, Salted Caramel,  
Mini Marshmallows

50 per gallon





# Buffet Lunch or Dinner

## **BUFFET**

Designed for groups of 25 to 500.

Enjoy holiday cheer with friends and co-workers.

For smaller groups under 25, add \$150 banquet setup charge.

Buffets include artisan rolls, Starbucks® coffee, decaffeinated coffee, Tazo tea

## **LET IT SNOW!**

Creamy Butternut Squash Bisque

Winter Garden Salad, Roasted Tomatoes, Cucumbers, Carrots, Sundried Cranberries, Toasted Almonds, Parmesan Cheese, Croutons, served with Balsamic Vinaigrette and Ranch Dressing

Herb Roasted Chicken, Braised Fennel, Caramelized Onions, Citrus Jus Lie

Grilled Flank Steak, Hearty Mushroom Ragout, Red Wine Sauce

Rice Pilaf, Late Harvest Squash, Roasted Red Onions, Dried Cherries

Chef's Vegetable Medley

Snickerdoodle Cookies

Chocolate Peppermint Brownies  
36

## **ALL AMERICAN HOLIDAY**

Chicken Broth, Braised Kale, Mini Chicken Meatballs, Squash Puree

Field Greens Salad, Roasted Beets, Bleu Cheese, Candied Walnuts,, Seasonal Vinaigrette

Cous Cous Salad, Roasted Yams, Raisins, Pine Nuts, Clover Honey, Sherry Vinaigrette

Salmon, Horseradish Crusted, Lemon Beurre Blanc

Chicken, Roasted Onions, Smoked Bacon, Porcini Gravy

Fingerling Potatoes, Fennel, Roasted Garlic, Sage

Chef's Vegetable Medley

Mini Pumpkin & Pecan Pies  
40



# Buffet Lunch or Dinner

## STOCKING STUFFER

Chopped Salad, Romaine Iceberg Mix,  
Grilled Chicken, Fresh Tomatoes,  
Shaved Red Onions, Hard Boiled Eggs,  
Bleu Cheese, Smoked Bacon, Avocado,  
Ranch and Balsamic Vinaigrette

Flat Bread Pizza, Onions, Green Bell  
Peppers, Mushrooms, Italian Sausage

Flat Bread Pizza, Spinach, Artichoke,  
Ricotta

Grilled Sirloin, Basil, Red Wine, Honey

Chef's Vegetable Medley

Gelato, Seasonal and Vanilla Bean,  
Warm Berries Simmered in Pinot Noir  
served on Toasted Pound Cake

35

## SLEIGH BELLS RING

Caesar Salad, Romaine, Blistered Tomatoes,  
Pretzel Bread Croutons, Parmesan Cheese,  
Caesar Dressing

Tomato Mozzarella Salad, Olive Oil, Sea Salt,  
Balsamic Drizzle

Chicken, Parmesan Crusted, Charred Peppers,  
Lemon Garlic Cream

Roasted Yukon Potatoes

Mac N Cheese, Smoked Bacon,  
Chipotle Peppers, Aged Cheddar, and  
Toasted Breadcrumbs

Roasted Broccolini and Onions

Dessert Bars

37



# BEVERAGES

## BAR ARRANGEMENTS

Banquet bars can be arranged where the group sponsors drinks on a per person or per drink basis. Add service charge and tax to these prices.

Cash bars can also be provided where guests pay for their own drinks at prices that include tax and service charge. Cashier is required.

Drink tickets can be provided for groups that wish to purchase a set number of drinks per guest from Cash bars. Guests would pay for additional drinks.

## LABOR CHARGES

Bartender Fee 125 per bar (3 Hours), Unless \$500 sales per bartender  
Cashier Fee 125 (3 Hours)

## 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.

### SIGNATURE BRANDS

One Hour, 18  
Two Hours, 26  
Three Hours, 34

### PREMIUM BRANDS

One Hour, 20  
Two Hours, 30  
Three Hours, 40

### DOMESTIC BEER & HOUSE WINE ONLY PACKAGE

One Hour, 14  
Two Hours, 22  
Three Hours, 30

## HOST-SPONSORED BAR PER DRINK

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

### SIGNATURE BRANDS

Beefeater Gin, Svedka Vodka, J&B Scotch, Jim Beam Bourbon, Bacardi & Captain Morgan Rum, Christian Brothers Brandy, Jose Cuervo Gold Tequila, Amaretto Liqueur

Cocktails, 8  
Domestic Beer, 6  
Premium and Imported Beer, 7  
Wines-Chardonnay, Pinot Grigio, Cabernet & Merlot, 8  
Mineral Water/Juices, 5  
Soft Drinks, 5  
Holiday Cocktails, 10

## PREMIUM BRANDS

Tanqueray Gin, Absolut Vodka, Dewar's Scotch, Jack Daniel's Bourbon, Canadian Club Whiskey, Bacardi and Captain Morgan Rum, Korbel Brandy, Jose Cuervo Gold Tequila, Amaretto Liqueur

Cocktails, 10  
Domestic Beer, 6  
Premium and Imported Beer, 7  
Wines-Chardonnay, Pinot Grigio, Cabernet & Merlot, 10  
Mineral Water/Juices, 5  
Soft Drinks, 5  
Holiday Cocktails, 10

## CASH BAR SIGNATURE BRANDS

Cocktails, 9  
Domestic Beer, 6  
Premium and Imported Beer, 7  
Select Wine, 9  
Mineral Water/Juices, 5  
Soft Drinks, 5



# BEVERAGES

## HOLIDAY COCKTAILS

### The Mistletoe

Champagne, Splash of  
Cranberry Juice  
Served in a Champagne Flute  
Garnished with Raspberry &  
Mint Leaves

### The Sour Grinch

Vodka, Sour Apple Schnapps,  
Lime Juice  
Shaken with ice and Strained  
into a Martini Glass

### Poinsettia Martini

Citrus Vodka, Cointreau,  
Pomegranate Juice,  
Lemon Juice  
Shaken with Ice and Strained  
into a Martini Glass

### Frostini

Vodka, Godiva Liqueur, Bailey's  
Irish Crème and a Splash of  
Cream  
Shaken with ice and Strained  
into a Martini Glass

11 each

1800 E. Golf Road

Schaumburg, IL 60173

## WINES SERVED DURING MEAL SERVICE

Add a signature wine, grown and  
bottled exclusively for Hyatt by  
Robert Mondavi

Canvas Cabernet Sauvignon,  
Canvas Merlot, Canvas Pinot Noir  
Canvas Chardonnay,  
Canvas Pinot Grigio  
5 per guest or 35 per bottle

## CABERNET

Rodney Strong, Sonoma County  
35 per bottle  
Tom Gore, CA  
60 per bottle

## INTERESTING REDS

Alamos, Malbec, Mendoza Argentina  
35 per bottle  
Spellbound, Petit Sirah, CA  
50 per bottle  
Querceto Chianti, Italy  
50 per bottle

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## CHARDONNAY

Sonoma-Cutrer, Sonoma County  
60

## SAUVIGNON BLANC

Matua, Marlborough,  
New Zealand  
35  
Kim Crawford, Marlborough, New  
Zealand  
70

## PINOT GRIGIO

Danzante, Venezie, Italy  
45  
Pighin, Friuli Venezia Giulia, Italy  
70

## INTERESTING WHITES

Mirassou Moscato, CA  
35  
Seeker Riesling, Mosel, Germany  
36  
Belleruche, Rose, Cotes-du-  
Rhône  
50

## CRAFT BEERS

Church Street Sottish Ale  
Church Street Heavenly Helles  
Lagunitas Sumpin Sumpin  
9  
Shock top Belgian White Ale  
Virtue Cider  
7

## COFFEE STATION

Freshly brewed Starbucks  
coffee, decaffeinated coffee,  
Tazo Tea  
Cinnamon sticks, nutmeg,  
chocolate chips, whipped cream  
6 per person

Prices are subject to 25% Service Charge and 14.5% Sales Tax. Menus valid through January 2020