
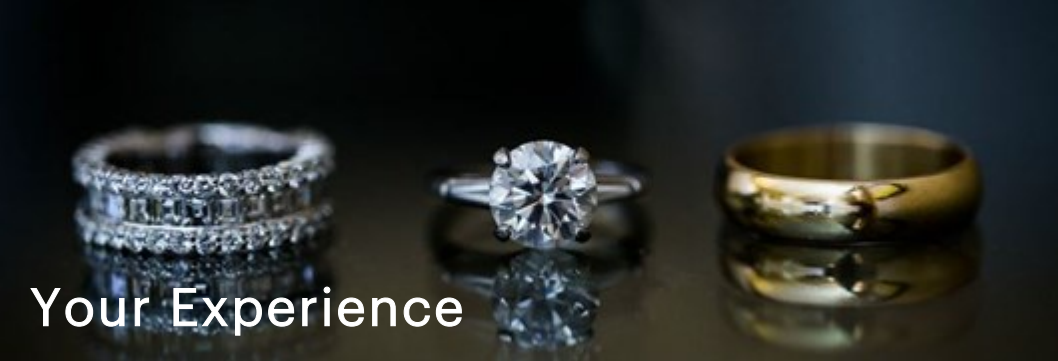


Weddings by 

Grand Hyatt Atlanta in Buckhead





Your Experience



Details



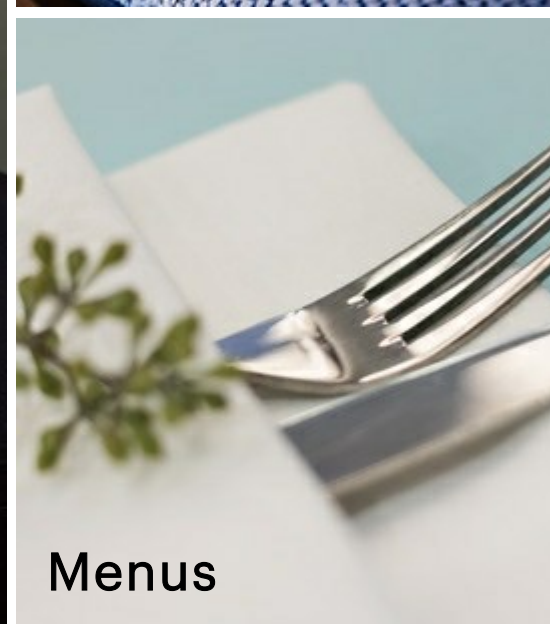
Vendors



Packages



Gallery



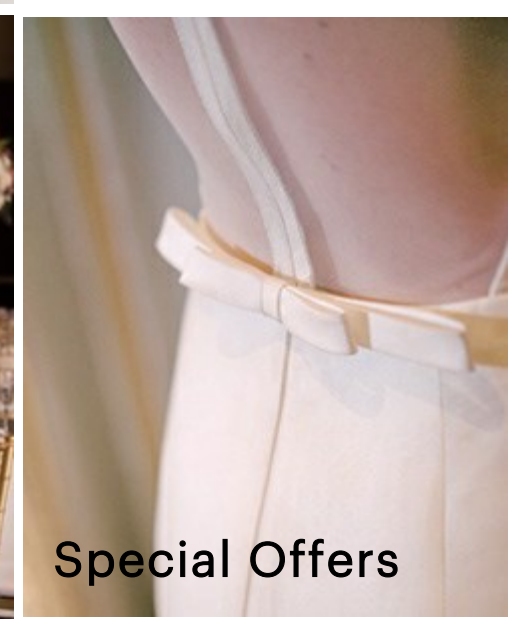
Menus



Bar



Venues



Special Offers



Your Experience



My name is Allison Criswell, Social Events Sales Manager here at Grand Hyatt Atlanta in Buckhead! I have been in the Hospitality Industry since I was in school at James Madison University, where I majored in Hospitality Management with a focus on Event Management.

I have always had a passion for events, specifically weddings. I strive to create unforgettable memories for each and every couple that comes to Grand Hyatt for their wedding! I am here to assist with making your vision come to life and make your wedding day the day you have always dreamed of!

Our Love Story

Grand Hyatt Atlanta has been the heart of Buckhead since 1991. We have had the great pride to host hundreds of weddings in our long history, each special and memorable. We are seasoned experts in weddings of numerous traditions, inspired by your distinct culture and family history. Our talented culinary team has catered events inspired by global cuisine of all flavors and styles.

Our brand can be defined in three words. ***Bold. Dramatic. Exciting.*** Everything you want your wedding day to be.

Your Wedding Weekend

A weekend of celebration is waiting for you and your guests at Grand Hyatt Atlanta, a sophisticated and genuine city center retreat. Relax in the comfort of our Japanese Gardens, or find entertainment of all kinds just moments from our hotel.

Food. Thoughtfully Sourced. Carefully Served.

We are on a journey to deliver food that is thoughtfully sourced and carefully served. From local ingredients that reflect the season and the local flavors.

Thoughtfully sourced to be good for our health, our communities and our planet. Carefully served, healthful offerings treated with integrity from the preparation to the plate. We have already taken many steps on this journey and are committed to doing more.

Executive Chef Bradley Jones is proud to present you with a variety of menu options to suit your taste and style. It is what you and your guests deserve.

Personalized Service Our Wedding Specialist will guide you through your wedding planning experience. Everything about your wedding will be tailored to reflect your taste and preferences; from your reception layout to your final menu, your vendor team to your flow of events, we will provide consultation and support to help toward an unforgettable event.





Your Experience

What Couples Love About Us

"We are so pleased that we chose the Grand Hyatt for our daughter's wedding. Megan, the event planner, was a pleasure to work with and was so knowledgeable about planning weddings. The outdoor garden terrace was the perfect place for a fall ceremony. Our friends and family were still talking about the food a week later! We had a lot of out-of-town guests and this location has easy access to Marta. They really exceeded our expectations!"

Bree, Bride | October 14, 2019

"Tia ensured I had the most amazing wedding weekend. It was absolutely perfect. I am forever grateful, and we are forever a World of Hyatt family."

Ashley, Bride | September 21, 2019

"Megan is amazing. She was quick on her feet and came up with great suggestions and solutions. The food was great! All the requests made during the tasting were incorporated; everyone was thoroughly impressed and satisfied."

LaRhonda, Wedding Planner | May 20, 2019

"The entire staff at the Grand Hyatt were great to work with. They were very responsive to every need and extremely professional. Megan Norris was absolutely the very best when it came to planning every detail of the entire weekend and a true pleasure to work with! She is sweet, patient and full of incredible ideas. She is a true PRO at her job with the hotel!"

Debbie, Mother of the Bride | April 15, 2019

"Megan was outstanding. She understood the dynamics of planning a large wedding with multiple families involved. Reliable and timely in her follow-up as well. She was a consummate professional and a pleasure to work with her."

Deep, Groom | May 13, 2019

"The Grand Hyatt was the perfect hotel for our daughter's wedding. Megan, our event manager, was incredibly helpful and responsive to all our requests. She and her team created an amazing ice cream bar for dessert. Ask about the homemade ice cream sandwiches! Every person who worked the event looked like they were having as much fun as the guests and were all extremely helpful. The Sunday brunch exceeded our expectations. The presentation was beautiful; with the most glorious display of fruit. Our guests were well treated all weekend."

Ellen, Mother of the Bride | October 22, 2018



Special Offers

CELEBRATE YOUR WEDDING DAY AT HYATT AND EARN FREE NIGHTS ON YOUR HONEYMOON

The celebration doesn't have to end when the wedding does. When you celebrate your special day at Hyatt hotels or resort locations worldwide, earn free nights for your honeymoon.

\$2,500 USD total spend = 15,000 World of Hyatt Bonus Points

\$5,000 USD total spend = 30,000 World of Hyatt Bonus Points

\$10,000 USD total spend = 60,000 World of Hyatt Bonus Points

\$20,000 USD total spend = 90,000 World of Hyatt Bonus Points

\$30,000 USD total spend = 120,000 World of Hyatt Bonus Points

\$40,000 USD total spend = 150,000 World of Hyatt Bonus Points

COMPLIMENTARY INCLUSIONS

We believe no detail should be spared to make your wedding perfect. Take advantage of these complimentary inclusions when you book your wedding reception at Grand Hyatt Atlanta.

- Complimentary bridal suite for (2) nights for the bride
- Complimentary accommodations for (1) night for the groom
- Complimentary upgrades for parents of the bride and groom
- Tables, dance floor and staging
- Chiavari chairs in gold or silver, white floorlength linens and votive candles
- China, glassware, silverware and napkins
- Champagne Toast for bride and groom
- (1) Complimentary Bartender per 100 Guests with Host Bar package
- Complimentary rehearsal space
- Complimentary green room for entertainment and vendors
- Complimentary power for DJ or band entertainment
- Complimentary microphone for ceremony
- Private Menu Tasting (*For parties of 100+ and plated meals*)
- Custom-printed menu cards (*For plated meals*)







Venues

Grand Ballroom

Our premier ballroom features 20-foot ceilings with modern crystal chandeliers, desilverized mirrors and rich mahogany doors. Soft, contemporary colors and grand architectural details create an elegant setting for your wedding vision. The 5,000 square foot foyer space is perfect for you to greet and mingle with your guests during cocktail hour.

Ceremony accommodates up to 600 guests

Reception accommodates up to 500 guests



Terrace and Japanese Gardens

Our signature space, this outdoor terrace is surrounded by a stunning 30-foot waterfall and intricate Japanese Garden, connecting East and West Terraces. Your guests will marvel at this surprising oasis hidden among a modern skyline.

Ceremony accommodates up to 200 guests

Cocktail Reception accommodates up to 400 guests



Highland Ballroom

Our newest venue is stunning, featuring a spacious private foyer with floor-to-ceiling windows, perfect for your cocktail hour. The ballroom showcases six sparkling chandeliers and cool gray tones to make any decor choice pop.

Ceremony accommodates up to 200 guests

Reception accommodates up to 150 guests



Unique Spaces

Library

Dark mahogany, luxurious draping and unique architecture create an intimate atmosphere to celebrate your wedding with close friends and family. This comfortable and inviting space is also perfect for your rehearsal dinner or send-off brunch.

Ceremony accommodates up to 60 guests

Reception accommodates up to 75 guests

Azalea

This unique floorplan allows limitless layout options to create the perfect reception space for your wedding. Featuring abundant natural light and bay windows overlooking our Japanese Gardens, Azalea is a beautiful backdrop for a night of celebration.

Ceremony accommodates up to 125 guests

Reception accommodates up to 125 guests



Cassis

The view of our 30-foot waterfall cannot be surpassed in this warm private space. A unique location for your rehearsal dinner of up to 100 guests. Your guests gaze on our lush gardens on the outdoor patio. Rich and traditional architectural details make this an unforgettable space for your special occasion.

Ceremony accommodates up to 40 guests

Reception accommodates up to 70 guests



Packages

Wedding Packages

Our inclusive reception packages are designed to ensure you and your guests want for nothing during the evening.


Everything from the hors d'oeuvres to the spirit selection, dinner menu to cake flavor, can be tailored to your liking.

Our packages start at \$160.00++ and include the following:

- Choice of (4) Hors D'oeuvres
- (2) Course Plated, Buffet or Station Dinner
- Custom Designed Wedding Cake by Frosted Pumpkin or Baker's Man
- (5) Hour Signature Bar Package

A La Carte pricing is available to allow you to further customize your reception experience.

A taxable 25% Service Charge and 8.9% Sales Tax will be applied to all Food, Beverage and Rental fees.







Curated Menus

You want your wedding to be unique and your guests cared for. A great dining experience will leave you and your guests with fond memories of this special celebration for years to come. No matter your wedding style, there is a dinner style to complement and enhance it. Our expert Wedding Specialist will help you find the service option perfect for your wedding vision and budget. Choose from the variety of styles listed below.



Dinner Service by Style

Plated Classic and elegant. Your guests will be served tableside by our professional service staff. Pairing options abound for your starter, salad and entree course.

Buffet Casual and social. A great way to offer variety for your guests, from regional cuisine to specialty dishes.

Specialty Stations Interactive and fun. Create a dynamic culinary experience for your guests with concept, carving and action stations that will allow everyone to mix and mingle.

Personal Preference Formal and tailored. Treat your guests to an elegant dining experience with the option to choose their entree at the table. This menu option includes a starter, salad and choice of (4) entree course options.



Pricing at a Glance

At Hyatt, we pride ourselves on curating amazing guest experiences through thoughtful and inspired menus. Our package pricing will vary based on your chosen dinner style and menu. Average pricing is noted below, which also includes open bar, cocktail hour hors d'oeuvres and wedding cake.

Buffet Dinner Reception | \$165.00 – \$185.00++ per guest

Specialty Stations | \$170.00 - \$190.00++ per guest

Plated Dinner | \$160.00 - \$180.00++ per guest

Personal Preference | \$190.00++ - \$210.00++ per guest

Curated Menus

Plated Service

Select (1) entree or provide your guests their choice with their RSVP for an additional \$5.00 per guest. Your dinner package also includes your choice of plated salad. Prices vary by entree.

Signature Bread Service, Iced Water and Tea, Starbucks Coffee and Hot Tazo Teas are included.

Chicken

Garlic and Herb Marinated Chicken Breast with Roasted Pepper Gastrique

Spinach and Gouda Stuffed Chicken Breast with Leek Beurre Blanc

Fish

Ginger and Sweet Soy Marinated Salmon, Mustard Emulsion

Caramelized Wild Alaskan Halibut, Lemon Confit

Blue Crab Stuffed Georgia Trout, Crab Bisque



Beef

Slow Cooked Beef Short Ribs, Red Wine Jus

Grilled All-Natural Filet Mignon, Baby Onion and Roasted Mushroom Ragout

Duets

Duet of Pepper-Crusted Filet Mignon with Merlot Reduction and Grilled Chicken Breast with Chervil Veloute

Duet of Pan-Seared Filet Mignon with Mushroom Demi Glace and Herb-Crusted Halibut with Banyuls Beurre Blanc

The entrees featured here showcase our favorite ingredients and our commitment to fresh flavors and styles. Your final menu will be customized to the season and your taste preferences, including accompaniments

Curated Menus

Buffet Service

Create your perfect menu with signature dishes by Executive Chef Bradley Jones. Select (1) Soup, (2) Salads, (2) Entrees, (1) Starch and Vegetable.

Signature Bread Service and Iced Water and Tea, Starbucks Coffee and Hot Tazo Teas are included with all dinner buffet packages.

Soups

Roasted Carrot and Ginger Soup

Roasted Butternut Squash Bisque, Arugula Pesto

Roasted Tomato and Dry Sherry Bisque

Salads

Hand Picked Field Greens with Pickled Red Onion, Shaved Pear, Candied Pecans, Goat Cheese and Champagne Vinaigrette

Marinated English Cucumber and Tomato Salad (S/S)

Heirloom Bean Salad with Goat Cheese and Pickled Red Onion (S/S)

Celery Root and Apple Salad (F/W)

Gold and Ruby Beets, Roasted Pearl Onions and Lemon-Honey Dressing (F/W)

Roasted Cauliflower Salad with Baby Spinach, Harvest Mushrooms, Pumpkin Seeds and Feta Dressing (F/W)



Entrees

Rosemary and Whole Grain Mustard Chicken

Honey Brined Chicken Breast, Roasted Garlic Veloute

Pomaganate Glazed Salmon, Braised Belgian Endive

Caramelized Snapper with White Wine and Saffron Shellfish Stew

Rosemary Braised Beef Short Rib, Red Wine Jus

Pepper-Crusted NY Strip, Honey-Shallot Gastrique (+\$10 per guest)

Herb Infused Beef Tenderloin, Roasted Cipollini and Red Pepper Ragout (+\$10 per guest)

Sides

Boursin Whipped Potatoes

Mascarpone Creamed Potatoes

Herb Roasted Butter Potatoes

Whipped Sweet Potatoe Puree

Roasted Broccolini

Squash Melange

Roasted Asparagus

Grilled Vegetables

Curated Menus

Chef Stations

Shrimp & Grits

Stone Ground Grits prepared with Andouille Sausage Gravy and White Georgia Shrimp, White and Yellow Cheddar Cheeses, Chives, Scallions, Shallots with Buttermilk and Sweet Potato Biscuits

Mac 'N Cheese Please

Orzo, Roasted Vegetables, Pesto Cheese Sauce
Cavatappi Pasta, Smoked Gouda, Applewood Smoked Bacon, Roasted Green Chiles
Penne Pasta, Grilled Chicken, Roasted Tomato, Scallion, Fontina Cheese Sauce

Carving Tables

Your guests will love these hand-carved meats, each paired with side dishes customized with the freshest ingredients of the season.

Crisp All Natural Porchetta
Spinach, Tomato & Pine Nut Smoked Pork Loin
Tupelo Honey Glazed Spiral Ham
Apple Cider and Ginger Brined Turkey Breast
Beet-Cured Warm Smoked Salmon

Premium Proteins | + \$5.00 per guest
Roast Spring Leg of Lamb
Porcini-Rubbed Grass Fed Rib Eye
Balsamic Glazed Tenderloin of Beef



Display Stations

Cheese Table

Hand Crafted Local and Domestic Cheeses with Seasonal Preserves, Roasted Nuts, Artisanal Bread and Crackers and Local Honey

Mediterranean Market

Assorted Roasted Vegetables and Housemade Pickled Vegetables
Roasted Eggplant Baba Ganoush, Garlic and Red Pepper Hummus, Tabbouleh, Marinated Feta Cheese
Assorted Olives Crisp Lahvosh and Warm Pita with Infused Olive Oil

Seafood Bar | + \$10 per guest

Crisp Katafi Wrapped Shrimp, Golden Tomato Coulis
Bacon Wrapped Scallops
Sesame Lime Ahi Poke with Ginger Soy Glaze
Mini Lobster Rolls
Smoked Georgia Trout Dip, Assorted Crackers

Far East | + \$10 per guest

Handmade Sushi Rolls (Select 4)
Crunchy California, Vegetable Combo, Spicy Tuna, Spicy Salmon, Crunchy Shrimp Tempura, White Dragon, Red Rock Tuna Explosion, Rainbow
Wasabi, Soy Sauce and Freshly Sliced Ginger



Bar

Signature Bar Package

Our signature bar selection is included in all wedding packages for (5) hours of service. The following spirit brands are included.

Vodka: Smirnoff
Scotch: J&B Scotch
Bourbon: Jim Beam
Whiskey: Canadian Club
Gin: Beefeaters
Rum: Cruzan Aged Light Rum
Tequila: Sauza Gold

Wine: Canvas by Michael Mondavi
Chardonnay, Cabernet Sauvignon and Brut Blanc de Blanc

Beer: Sweetwater, Monday Night Brewing,
Budweiser, Miller, Heineken, Corona

Non-Alcoholic: Assorted Soft Drinks, Juices and Bottled Water

Premium Brands | + \$12.00 per person

Vodka: Tito's or Absolut
Scotch: Dewars
Bourbon: Bulleit
Whiskey: Jack Daniel's
Gin: Tanqueray
Rum: Bacardi Superior
Tequila: Jose Cuervo Gold

Wine: Kendall Jackson Chardonnay, Rodney Strong Cabernet and LaMarca Prosecco

Super Premium Brands | +\$20.00 per person

Vodka: Grey Goose
Scotch: JW Black or Glenlivet 12 Yr
Bourbon: Maker's Mark
Whiskey: Crown Royal
Gin: Bombay Sapphire
Rum: Captain Morgan Spiced Rum
Tequila: 1800 Resposado

Wines: Somona Cutrer Chardonnay, Caymus Bonanza Cabernet Sauvignon and LaMarca Sparkling

Consumption Bar Package

If you expect your guests to only enjoy a casual cocktail during your reception, a consumption bar package may be more cost effective for you. Final charges are based on the number of drinks poured.

Signature Cocktails | \$10.00
Premium Cocktail | \$12.00
Super Premium Cocktails | \$14.00
Domestic Beer | \$6.50
Premium and Imported Beer | \$7.50
Local Craft Beer | \$8.50
Signature Wine | \$10.00
Premium Wine | \$12.00
Super Premium Wine | \$14.00
Soft Drinks, Water, Juices | \$5.50





Wines

House Wines

Priced by Bottle and Glass

Canvas, Brut Blanc de Blanc | \$48 | \$10

Canvas, Pinot Grigio | \$48 | \$10

Canvas, Chardonnay | \$48 | \$10

Canvas, Pinot Noir | \$48 | \$10

Canvas, Cabernet Sauvignon | \$48 | \$10

White & Rose

Priced by Bottle and Glass

LaMarca, Prosecco | \$55 | \$12

Belleruche, Rose | \$50 | \$11

Chateau Ste Michelle, Riesling | \$50 | \$11

The Crossings, Sauvignon Blanc | \$50 | \$11

Kendall Jackson, Chardonnay | \$55 | \$12

Sonoma Cutrer, Chardonnay | \$65 | \$14

Hess Collection, Chardonnay | \$70 | \$14

Red

Priced by Bottle and Glass

Kaiken, Malbec | \$50 | \$11

Boen, Pinot Noir | \$65 | \$14

Joel Gott, Red Blend | \$60 | \$12

Rodney Strong, Cabernet Sauvignon | \$56 | \$12

Caymus Bonanza, Cabernet Sauvignon | \$65 | \$14

DAOU, Cabernet Sauvignon | \$80 | \$16





Bar

His & Hers Cocktails

Add a personal touch to your bar selection with signature cocktails! Our expert mixologist can recommend a craft cocktail with your preferred spirit. Some of our favorites are below.

*If you like **vodka**...*

Tito's | Strawberry Puree | Ginger Beer | Muddled Mint

*If you like **bourbon**...*

Pecan + Maple Infused Bourbon | Sweet Vermouth | Maraschino

*If you like **rum**...*

White Rum | Agave Nectar | Muddled Basil | Pineapple Juice | Soda





Details

Deposit

A signed contract agreement and 25% deposit is required to confirm your event date and space.

Service Charge & Tax

A 25% taxable service charge and 8.9% sales tax will be applied to all food, beverage and room rental expenses.

Guest Count

A final guest count is due by 11:00 AM (3) business days prior to your event. Once confirmed, this number may not be reduced. Your final charges will be based on your guarantee or total number served, whichever is higher.

Final Payment

Full payment is due (10) business days prior to your wedding date and payment may be made by check, credit card, wire transfer or cash. A refundable 10% contingency deposit will be collected with the final payment to cover added charges, such as guest room incidentals, additional guests and higher beverage consumption.

Tasting

For plated dinner packages and parties of (100) or more, we are happy to provide a complimentary tasting consultation with our Executive Chef for up to (4) guests. Here, you will select the components to build your perfect menu, one that is sure to delight your guests.

Your tasting will be scheduled (2) months prior to your wedding date, so we can guarantee the freshest, seasonal ingredients available.



Specialty Meals

Simplified menus are available to accommodate your vendors and children guests at \$42.00++ per person.

Guest Accommodations

For your guests traveling for the occasion, we are happy to offer a discounted rate for (10) or more sleeping rooms. Rates will vary by date and availability.

Check In Time: 3:00 pm

Check Out Time: 12:00 pm

Gift Bags

An added touch of hospitality, treat your overnight guests with a welcome gift. We are happy to offer delivery services at the following rates:

At Check-in

Generic: Complimentary | Personalized: \$2.00

To Guest Room

Generic: \$4.00 | Personalized: \$5.00

Parking

We are pleased to provide reduced event parking rates for your guests, offering both self and valet services.

Event Parking

Self Parking: \$10.00 | Valet: \$15.00

Overnight Parking:

Self Parking: \$35.00 | Valet: \$49.00

Vendors



Our preferred vendors are reliable and distinct leaders of their individual craft. Choosing to work with our partners will ensure you a confident and seamless planning experience.

We require a day-of planner to help coordinate your vendors and keep your wedding day on schedule. Their help is invaluable to make sure no detail falls short of your expectations and to keep your mind focused on savoring every moment of your day!



Wedding Coordinators

Special T Events
www.special-t-events.com
Contact Terry at 404-216-7515

Jade Lee Events
www.jadeleeevents.com
Contact Jade at info@jadeleeevents.com

Tori Williams Events
www.toriwilliamsevents.com
Contact Tori at 770-776-8394

Surber Paz Weddings & Events
www.courtneysurberpaz.com
Contact Courtney at c@surberpaz.com
**Day-Of Services Available*

Event Design

Petals A Florist
www.petalsaflorist.com
Contact at 404-350-8108

Bold American Events
www.boldamericandesign.com
Contact Carole at 404-962-8703

Tulip
bytulip.com
Contact Eva at 404-622-8828

Unique Floral Expressions
www.uniquefloralexpressions.com
Contact Julie at 404-626-8097

Photography

Sharon Wheaton Photography
www.sharonwheaton.com
Call Sharon at 706-499-0199

The Decisive Moment
www.thedecisivemoment.com
Contact Adamn at 404-275-5684

Reichman
reichmanphotography.com
Contact at
info@reichmanphotography.com

Pixel This Photography
www.pixel-this.net
Contact at 404-277-6993

Music

Atlanta Bands and DJs
www.atlantabands.com
Contact at 770-993-8688

East Coast Entertainment
www.eastcoastentertainment.com
Contact at 404-351-2263

Transportation

Ambassador Global Chauffer
www.atlanta-limos.com
Contact at 404-621-2544

Atlantic Limousine
www.atlanticlimo-ga.com
Contact at 770-751-7078





Gallery





Hyatt Hotels & Resorts

Grand Hyatt Atlanta in Buckhead

3300 Peachtree Road
404-237-1234

