

WEDDING

Menu Packages

GRAND | HYATT

Grand Hyatt Atlanta in Buckhead
3300 Peachtree Road NE, Atlanta
Georgia 30305

+1 404-237-1234 TELEPHONE
<http://atlanta.grand.hyatt.com/>



About OUR HOTEL



GRAND HYATT ATLANTA

Trust our tenured staff to create an experience you and your guests will never forget.

Conveniently located in the heart of Atlanta and Buckhead, our hotel is an urban retreat to rival the comfort and luxury of a resort. From your arrival in our Grand Lobby, you will be enveloped in an inspired environment. The soaring ceiling and windows overlooking our 30foot waterfall are a stunning backdrop for bridal party photography. Or await your husband-to-be in our Japanese Zen Garden and capture his emotional first look on camera.

Our venue features a number of posh, modern spaces to cater all your wedding weekend festivities.

LOCATIONS

Whether you're drawn to a quiet, serene location, or a lively, energetic scene is what you're looking for, you'll find a Grand Hyatt location and environment that meets your needs. Each hotel is conveniently located, and you'll be transported by the simple elegance and relaxing environment.

GUESTROOMS

Magnificent views, relaxing decor and deluxe amenities await at Grand Hyatt. Special room rates can be arranged through your wedding specialist for your bridal party and guests.

INCLUSIONS

We believe no detail should be spared to create your Grand wedding. Our packages include:

Complimentary bridal suite for two nights

Complimentary suite upgrades for parents of the bride and groom

Complimentary reception venue and setup including tables, dance floor and staging

Chiavari chairs, white floorlength linens and votive candles

Butler-passed hors d'oeuvres

Customized plated or station-style dinner menu, designed at a personal tasting with our Executive Chef

5-Hour open bar

Champagne toast for bride and groom

Custom printed menu cards

Complimentary use of our waterfall patio and Japanese Zen Gardens for photography

Complimentary green room for entertainment

Complimentary rehearsal space

Complimentary hospitality room for the weekend



Wedding SITES



GRAND BALLROOM

Newly renovated in July 2014, our magnificent Grand Ballroom features 20-foot ceilings with crystal chandeliers, desilverized mirrors and dark mahogany doors. Soft, contemporary colors and grand architectural details create an elegant setting for your wedding vision. Grand Ballroom can be tailored to comfortably fit your ceremony and reception from 150 and up to 700 guests. accommodate up with 650 guests for a wonderful night of dinner and dancing.

HIGHLAND BALLROOM

Our new Highland Ballroom is a stunning venue featuring a spacious private foyer with floor-to-ceiling windows. This space is perfect for intimate weddings of 75 to 150.

AZALEA

This unique floorplan allows you limitless layouts to create the perfect reception space for your wedding reception for 75 - 100 guests. Featuring bay windows overlooking our Japanese Gardens, Azalea is a beautiful backdrop for a night of celebration with your closest family and friends.

JAPANESE GARDEN TERRACE

The wonderful outdoor terrace is surrounded by a stunning 30-foot waterfall and beautiful Zen Garden. The is the perfect space for an intimate ceremony or reception. The Terrace can accommodate 200 for a ceremony or 400 for a reception.

LIBRARY

Dark mahogany, luxurious draping and unique architecture create an intimate backdrop in this Lobby venue. Library can accommodate your rehearsal dinner or send-off brunch of up to 100 guests.

CASSIS

A unique location for your rehearsal dinner of up to 100 guests. Cassis and Cascade look on to our 30-foot waterfall and gardens and include a small outdoor patio. Cassis and Cascade provide you and your guests with a warm and inviting ambiance and a view to remember.



DINING EXPERIENCE

Grand Hyatt Atlanta in Buckhead offers an array of menu options to suit every need. Your wedding specialist will ensure every last detail is attended to for a seamless dining experience. From hand passed hors d'oeuvres to a champagne toast, we'll ensure great service. Additionally, we welcome the opportunity to create menus especially for you. Please ask your wedding specialist for details.

PERSONAL TOUCHES

There are many ways to let your own personal style shine through at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour and reception.

LINENS

Included complimentary in all packages are our crisp white floorlength linens. To personalize your reception further, consider working with our preferred vendors to select a linen collection in a variety of colors and textures.

CHAIRS

Our preferred vendors can dress up your chiavari chairs even more with creative sash ties and wraps to create a cohesive and dramatic look.

LIGHTING

Transform your reception space with lighting to wash the walls, spotlight the cake table, or personalize your dance floor with a custom monogram.

FLORALS

Centerpieces can be as bold and simple or as dramatic and elaborate as you like. Our preferred vendors can help you hone your design aesthetic and create a palette that tie your vision together.

SEATING

Break with tradition and consider a unique floor plan with mixed seating and estate tables for a truly memorable setting.



**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 Jesse McDannell 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.

SILVER PACKAGE

Choice of (4) Hors d'oeuvres

(3) Course Dinner with Soup or Salad, Hyatt Signature Bread Presentation and Entree

(5) Hour Signature Bar Package

GOLD PACKAGE

Choice of (4) Hors d'oeuvres and
(1) Specialty Culinary Station

(3) Course Dinner with Soup or Salad, Hyatt Signature Bread Presentation, Entree and Signature Wedding Cake

(5) Hour Signature Bar Package

PLATINUM PACKAGE

Choice of (5) Hors d'oeuvres and
(1) Specialty Culinary Station

(3) Course Dinner with Soup or Salad, Hyatt Signature Bread Presentation, Entree and (3) Family-Style Miniature Desserts

(5) Hour Premium Bar Package



CHILLED HORS D'OEUVRES

Dungeness Crab Salad with Ginger Aioli in Sesame Cone

Blood Orange and Sea Scallop Ceviche with Micro Lemon Basil

Poached Savannah Shrimp and Spicy Tomato Gazpacho Shooter

Ahi Tuna and Cucumber Push Pops with Avocado Creme

Seared Cajun Spiced Ahi Tuna with Cucumber Slaw

California Roll with Wasabi Cream

Wild Mushroom and Goat Cheese Crostini

Grilled Asparagus and Feta Cheese Tart with Candied Lemon

Mini Caprese Salad with Basil Oil and Sea Salt

Smoked Chicken on Crostini with Mango Chutney

Seared Tenderloin of Beef with Soy Marinade and Wasabi Cream

HOT HORS D'OEUVRES

Parmesan Lobster Risotto Arancini with Citrus Aioli

Katafi Wrapped Shrimp with Roasted Apple Chutney

Georgia White Shrimp Au Gratin

Kosher Franks in Puff Pastry with Spicy Mustard

Ginger Chicken Satay with Thai Peanut Sauce

Salmon Satay with Chili Lime Sauce

Crisp Vegetable Spring Roll with Lemongrass and Scallion Dip

Teriyaki Beef Skewers

Chicken, Fish or Brisket Taco on Lime with Seasonal Slaw

Creamy Truffled Mac N' Cheese Lollipops

Spicy Pulled Pork in Steamed Bao Bun

CHEF'S SPECIALTIES

Upgrade your selection with Executive Chef Jesse McDannell's signature hors d'oeuvres.

CHILLED

Poached Lobster Salad in Cornbread Cup +2.00 Each

HOT


Grilled Lamb Chops with Orange Mint Sauce +3.00 Each

Venison Satay with Maple Glaze +3.00 Each

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Specialty Station DINNER

ARTISANAL CHEESES

Hand Crafted Local and Domestic Cheese Selection with Lavosh and Crackers, Seasonal Condiments, Fruits, Local Honey and Nuts

INTERNATIONAL SLIDERS

Kobe Beef Slider with Vermont Cheddar Cheese
Grilled Turkey Slider with House Made Dill Pickle
Salmon Slider with Cilantro and Ginger Fried Green Tomato and Goats Cheese with Arugula

MEDITERRANEAN DISPLAY

Roasted Garlic and Red Pepper Hummus with Warm Pita, Marinated Olives, Heirloom Tomato Cruda, Black Pepper Baba Ghanoush, Fresh Herb and Tomato Tabbouleh, Dried Apricots, Pistachios and Whole Almonds

SMOKED SALMON

Beet Cured and Dill Infused Smoked Salmon, Heirloom Tomato Jam, Capers, Sliced Red Onion, Roasted Garlic and Fresh Herb Cream Cheese, Dill Sour Cream, Artisanal Bread

BRUSCHETTA

Assorted Grilled and Toasted Breads
Golden Tomato Bruschetta, Mushroom and Fennel Spread, Lemon and Artichoke Pesto and Mixed Olive Tapenade

STIR FRY

Asian Vegetable Fried Rice with Chicken presented in Miniature Chinese Take-out Boxes
Vegetable Spring Rolls with Sweet Chili Sauce

TACOS

Slow Cooked Beef with Fresh Slaw and Grilled Spicy Chicken with Pickled Jalapenos and Onions
Tomatillo Salsa, Roasted Tomato Salsa, and Guacamole

GRILLED SALAMI STATION

Assorted Grilled Salami with Local Breads, Fresh Mustards and Savory Accompaniments



ENTRÉES

Prices specified on each entree are for the Silver, Gold and Platinum packages respectively. Soup, Salad and Dessert selections are included on the following page.

Spinach and Shiitake Mushroom Stuffed Chicken Breast, Tri Color Orzo, Sautéed Broccolini, Baby Carrots, Herb Demi Glace
\$150 | \$175 | \$195

Grilled Marinated Chicken Breast, Heirloom Tomato Cruda, Whipped Potatoes, Seasonal Vegetables, Rosemary Demi Glace
\$150 | \$175 | \$195

Caramelized Sea Bass, Shallot Sauce, Bullet Potatoes, Slow Cooked Red Onion and Rapini
\$160 | \$185 | \$205

Tamarind and Ginger Glazed Salmon, Citrus Scented Jasmine Rice, Fennel and Snow Pea Slaw, Sesame Carrots
\$160 | \$185 | \$205

Seared Corvina with Citrus Salsa, Seared Polenta, Haricot Verts and Seared Tomato
\$160 | \$185 | \$205

Red Wine Braised Beef Short Ribs, Silky Yukon Gold Potatoes, Seasonal Vegetables, Pan Jus
\$155 | \$180 | \$200

All Natural Filet Mignon, Roasted Tri-Color Potatoes, Glazed Shallots, Sauce Pinot Noir
\$170 | \$190 | \$210

Grilled Filet Mignon, Roasted Garlic Dauphinoise Potatoes, Heirloom Carrots, Merlot and Marrow Veal Reduction
\$170 | \$190 | \$210

Sundried Tomato and Arugula Stuff Veal Loin, Potato and Celeriac Mousseline, Baby Squash and carrots, Petite Syrah Sauce
\$170 | \$190 | \$210

Herb Crusted Rack of Lamb, Parsnip Silk, Corn and Rainbow Chard Medley, Roasted Pearl Onions, Pan Gravy
\$180 | \$205 | \$225



SOUPS

Puree of Celery Root Soup with Apple Mascarpone and Chive Oil

Savannah White Shrimp Bisque with Slow Roasted Prawns and Sherry Cream

Roasted Butternut Squash with Squash Pepitas

Wild Mushroom Bisque with Local Micro Greens

Local Vidalia Onion Soup with Herb Oil

Roasted Tomato Gazpacho, with Cucumber Water

Black Lentil Soup with Crispy Fried Shallots

SALADS

Organic Mixed Greens with Strawberries, Watermelon Radish, Candied Pecans, Goat Cheese and Balsamic Vinaigrette

Rocket Salad with Caramelized Shallots, Thomasville Raw, Heirloom Tomatoes, Aged Sherry and Basil Vinaigrette with Smoked Sea Salt

Arugula and Frisee Greens with Roasted Seasonal Berries, Goat Cheese, Toasted Almonds and Sweet Wine Vinaigrette

Endive and Frisee Greens with Vanilla Poached Pear, Pickled Red Onion, Pecans and Praline Dressing

Hand Picked Artisanal Greens with Maple Roasted Pecans, Pearl Bononcini and Lemon Basil Vinaigrette

ENHANCEMENTS

Upgrade your starter course with one of Executive Chef Thomas McKeown's signature salads.

Jumbo Lump Crab Salad with Grilled Asparagus, Petite Greens and Meyer Lemon Aioli
+ \$5.00 per guest

Pineapple and Smoked Chicken Salad with Heirloom Tomatoes and Balsamic Reduction
+ \$4.00 per guest

Roasted Beets with Shaved Vegetables, Edible Flowers, Local Micro Greens and Citrus Oil
+ \$5.00 per guest

MINI DESSERTS

Platinum Packages include your choice of (3) Mini Desserts, served family-side.

Lemon Tart with Seasonal Berries, Chocolate Decadence, Chocolate Pecan Pie, Caramel Nut Tart with Whipped Cinnamon Parve Cream, Chocolate Terrine with Layered Chocolate Sponge Cake, Blueberry Compote Cheesecake, Chocolate Dipped Strawberries, Seasonal Push Pops, Sweet Potato Pie with Caramelized Meringue, Crème Brulee, Peanut Butter Crunch Pie with Brown Sugar Bananas, Carrot Cake with Caramelized Walnuts, Dark Chocolate Mousse with Hazelnut Brittle and Seasonal Whoopie Pies

WEDDING CAKE

Included in all wedding packages, you can design a custom wedding cake with one of our preferred vendors, Frosted Pumpkin or Baker's Man.

Plate Embellishment with Fresh Berries and Couils
+ \$3.00 per guest



Buffet-style dinner offers the versatility to please every taste while encouraging mingling among your guests. Our buffets feature signature dishes by our award-winning Executive Chef Thomas McKeown.

All buffet menus include Torrefazione Coffee and Tazo Tea service.

WEDDING BUFFET 1

Hand Picked Field Greens with Strawberries, Candied Pecans, Asher Blue Cheese and Cabernet Vinaigrette

Southern Caesar Salad with Grilled Corn, Farm Fresh Eggs, Corn Bread Crostini and Fried Capers, Spicy Caesar Dressing

Antipasto Platter

Ditalini Pasta Salad with Bay Shrimp, Organic Olive Oil and Summer Herbs

Peppered Roast Beef Tenderloin with Roasted Wild Mushrooms, Marble Potatoes and Baby Onions

Grilled Herb Crusted Chicken Breast, Glazed Baby Carrots

Seafood Cioppino Stew with Fresh Fish, Crab, Shrimp, Scallops, Tomatoes and Sourdough Banquettes

Custom Wedding Cake
Chocolate Covered Strawberries and Miniature Pastries

\$146 | \$161 | \$181

WEDDING BUFFET 2

Roasted Butternut Squash Soup with Chipotle Crème Fraiche

Local Shaved Radish, Beets and Wilted Cucumber Salad with Organic Arugula and Oven Dried White Peaches

Heirloom Bean Salad with Picked Red Onions, Local Goat Cheese and Olive Oil

Cracked Wheat Salad with Tomatoes, Peppers and Citrus-Cilantro Vinaigrette

Cilantro and Lemon Seared Corvina, Tropical Fruit Salsa

Grilled All Natural Tanglewood Farms Chicken Breast with Ratatouille

Slow Roasted All Natural Prime Rib, Natural Shallot Jus, Roasted Sunchokes and Heirloom Potatoes

Local Market Vegetables

Custom Wedding Cake
Chocolate Covered Strawberries and Miniature Pastries

\$150 | \$165 | \$185

WEDDING BUFFET 3

Temecula Field Greens, Petite Tomatoes, Sweet Red Onions, Grilled Portabella Mushroom, Focaccia Croutons and Feta Cheese, White Balsamic and Red Pepper Vinaigrettes

Poached Fennel and Navel Orange Salad, Cider Vinegar and Extra Virgin Olive Oil

Cheese Tortellini Salad with Sicilian Sausage and Green Onion Dressing

Fire Grilled Sliced Beef Tenderloin with Bacon, Leek and Mushroom Ragout

Sauvignon Blanc Steamed Grouper with Artichokes, Olives and Tomatoes
Rigatoni with Sun-Dried Tomatoes, Leeks, Basil Pesto and Roasted Pepper Cream

Farm Fresh Vegetable Sautee
Wild Rice Pilaf

Custom Wedding Cake
Chocolate Covered Strawberries and Miniature Pastries

\$152 | \$167 | \$187



Your special day calls for a celebration. There are bar packages to choose from to suit the needs of you and your guests. Select from soft drinks, red and white wine, premium and domestic beer and cocktails.

SIGNATURE BAR PACKAGE

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

Wine: Canvas by Michael Mondavi Chardonnay and Cabernet Sauvignon

Beer: Bud Light, Miller Light, Heineken, Corona and Local Craft Beers

PREMIUM BAR PACKAGE

Gin: Tanqueray
Vodka: Absolut
Scotch: Dewars
Bourbon: Jack Daniel's
Whiskey: Crown Royal
Rum: Bacardi Gold
Tequila: Cuervo

Wine: Robert Mondavi Chardonnay and Cabernet Sauvignon

Beer: Bud Light, Miller Light, Heineken, Corona and Local Craft Beers

Platinum Packages include the Premium brand selection.

*Upgrade your Silver or Gold Signature bar package to Premium brands
\$12.00 per guest*

*Upgrade individual spirits to Premium brands
\$2.00 per guest*

CONSUMPTION BAR PACKAGE

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



Specialty WINE



Elevate your perfect day into something truly unforgettable. Hyatt's premium wine collection is crafted featuring a selection of wines to complement your menu in both value and style. From sparkling wines and crisp whites to light and full intensity reds, you're sure to find selections that will delight any palate.

SPARKLING WINES

Segura Viudas, Cava Brut, Spain

Soft, fresh-smelling floral notes with light citrus fruit. \$46.00

La Marca, Prosecco, Italy

On the nose, this sparkling wine brings fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit.
Bottle \$44.00

WHITE WINES

Matanzas Creek, Sauvignon Blanc, Sonoma County

Aromas of white grapefruit, pumelo, nectarine and lemon thyme, hints of fresh oregano and yellow guava finish out the profile. \$60.00

Frei Brothers, Chardonnay, Russian River Valley

Flavors of green apple, orange zest and apple pie, complemented by notes of butter and toast. The rich nutty flavors lead to a silky finish and plush mouthfeel. \$52.00

Rodney Strong "Chalk Hill", Chardonnay, Sonoma County

Barrel fermentation in new and seasoned French oak adds toasty vanilla and spice complexities. Creamy and crisp, with abundant fruit character, mineral and oak flavors. \$56.00

RED WINES

Frei Brothers, Merlot, Dry Creek Valley

Aromas and flavors of red licorice and blackberry that meld with hints of toasted oak, milk chocolate and roasted coffee. \$56.00

Rodney Strong, Merlot, Sonoma County

Plum and blueberry flavors with a touch of dried herb predominate in this soft, rich merlot. Aging in small oak barrels lends flavors of spicy vanilla and berry-cream. \$52.00

Silver Palm, Cabernet Sauvignon, North Coast

Soft tannins abound in this complex, plush wine with abundant ripe flavors of stone fruit, soft black cherry and hints of spice. \$56.00

Rodney Strong "Alexander Valley", Cabernet Sauvignon, Sonoma County

Lush, dark berries and ripe plums dominate in the glass, while hints of cassis and cocoa play in the background. \$56.00

Pascual Toso Reserva, Malbec, Argentina

Aromas of plum and quince with a slight touch of elegant oak. \$46.00

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VENDORS

We recommend using a vendor from the hotels preferred vendor list. We request all vendors to deliver flowers, cakes, audio visual and any other items no sooner than two hours prior to your scheduled event. All items must be removed following the event, unless arrangements have been made with your wedding specialist. All vendors must supply their own equipment for setup.

WEDDING CONSULTANTS

Special T Events
Contact: Terry Saxe
Tel: 404.216.7515
www.special-t-events.com

Sharon Fisher Events
Contact: Sharon Fisher
Tel: 678.637.2030
www.sharonfisherevents.com

Magnolia Events
Contact: Christina Zubowicz
Tel: 404.291.9525
www.magnoliaeventsatlanta.com

TOAST Events
Contact: Lindsay Pike
Tel: 678.459.4931
www.toast-events.com

Ashley Baber Weddings
Contact: Ashley Baber
Tel: 678.591.4858
www.ashleybaberweddings.com

AV

Presentation Services AV
Contact: Caroline Windom
Tel: 404.364.4237
cwindom@psav.com

MUSIC

Atlanta Bands and DJs
Tel: 770.993.8688
www.atlantabands.com

East Coast Entertainment
Tel: 404.351.2263
www.eastcoastentertainment.com

DECOR

Bold American Events
Contact: Barbara Roos
Tel: 404.733.7984
www.boldamericandesign.com

EventScapes
Contact: Wilbur Smith
Tel: 404.733.6763
www.eventscapesatlanta.com

Darryl Wiseman Flowers
Contact: Darryl Wiseman
Tel: 404.872.1000
www.darrylwisemanflowers.com

LINEN

Graceful Tables
Contact: Dee Lane Eades
Tel: 770.993.7375
www.gracefultables.com

PHOTOGRAPHY

Reichman
Tel: 404.482.0550
www.reichmanphotography.com

Wittmayer Photographers, Inc.
Tel: 770.936.8730
www.wittmayerphotographers.com

A Decisive Moment
Tel: 404.275.5684
www.thedecisivemoment.com

TRANSPORTATION

Elite Limousines of Atlanta
Tel: 404.350.8511
www.elitelimoatl.com

WEDDING CAKES

Frosted Pumpkin
Tel: 770.205.7998
www.frostedpumpkin.com

Baker's Man
Tel: 770.664.9669
www.bakersmaninc.com

Ali's Cookies (*Kosher*)
Tel: 770.971.8566
www.shipacookie.com

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DETAILS *Made Easy*

DEPOSIT

A signed contract agreement and 25% deposit based on your estimated charges is required to confirm your date.

GUARANTEE

A final guarantee is due by 11:00 AM (3) business days prior to your event. Once received this number may not be reduced. We will be prepared to serve 3% over the guaranteed number. Your final charges will be based on your guarantee or total number served, whichever is higher.

FINAL PAYMENT

Final payment in the form of a cashier's check, money order, check, credit card or cash is due at least ten (10) business days prior to the wedding date. A refundable 20% contingency deposit will be collected with the final payment to cover added charges, such as incidentals or additional guests.

SPECIALTY MEALS

Simplified menus are available to accommodate your vendors and children guests at \$36.00++ per person.

We are happy to accommodate vegetarian and allergy-free requests as needed.

GUEST ACCOMMODATIONS

A room block may be setup for your guests traveling for the occasion. Ask your Catering Manager for current availability and rates.

Check-in time is 3:00 PM and Check-out time is 11:00 AM.

WELCOME 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 Front Desk

Generic: 2.00 | Personalized: 3.00

To Guest Room

Generic: 4.00 | Personalized: 5.00

PARKING

We are pleased to offer reduced rates for event-only parking at \$9 for self-parking and \$13 for valet. Overnight parking accommodations are available for \$22 for self-parking and \$34 for valet.

SECURITY

Grand Hyatt Atlanta will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following your ceremony or reception. Should you wish to hire security services, suggestions are available through your wedding specialist. Please ensure someone from your wedding party secures any gifts left at your wedding. The hotel will not be responsible for gift removal. This includes all vendor equipment on property.



PRE AND POST EVENTS

Relish every moment with your closest friends and family by hosting your rehearsal or send-off brunch at Grand Hyatt Atlanta. Choose from a variety of venue settings and rest easy knowing our trusted professionals will making planning easy.

HYATT HONEYMOONS

Celebrate your wedding day at Grand Hyatt and enjoy free nights on your honeymoon. When the cost of your wedding totals below the minimum amounts*, you will receive complimentary Gold Passport points to redeem for free nights at any Hyatt hotel and resort worldwide. Offer subject to terms and conditions. Visit hyattweddings.com for full details.

\$10,000 USD earns 60,000 Hyatt Gold Passport points or a minimum of two free nights

\$20,000 USD earns 90,000 Hyatt Gold Passport points or a minimum of three free nights

\$30,000 USD earns 120,000 Hyatt Gold Passport points or a minimum of four free nights

\$40,000 USD earns 150,000 Hyatt Gold Passport points or a minimum of five free nights

HYATT GIFT CARDS

Easy for them. Unforgettable for you. Hyatt gift cards are a convenient and elegant way to extend your Hyatt wedding. They can be redeemed for a variety of services, such as award-winning dining, green fees, rejuvenating spa treatments or overnight stays. Purchase them as a reward for yourself, receive them as gifts to use on your honeymoon or give them as gifts to help your special guests personalize their experience while at your Hyatt wedding. Hyatt gift cards can fit any budget with a range of denominations. Visit certificates.hyatt.com.

HYATT GIFT REGISTRY

For the couple who want to share their travel plans and/or dreams with their friends and family and provide a way to help you get there, Hyatt Gift Registry is the perfect choice. For couples planning their honeymoon who do not want or need traditional gifts, or who want to provide alternate options for gift giving, Hyatt Gift Registry provides a great alternative. Creating a Hyatt gift registry is fun, easy, and 100% customizable. Visit hyattgiftregistry.com.

Photo GALLERY



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