

WEDDINGS

at Grand Hyatt Denver



GRAND | HYATT®

Grand Hyatt Denver
1750 Welton Street, Denver Colorado 80202

+1 303-295-1234 TELEPHONE
<http://denver.grand.hyatt.com>



CUSTOMIZED Experience



Congratulations on your Engagement! The experienced team at Grand Hyatt Denver will help create the perfect celebration for your wedding. Create a one-of-a-kind weekend experience for you and your guests with our lavish wedding packages.

WEDDING PACKAGE INCLUSIONS

- Complimentary Champagne Toast for All Guests
- Complimentary Custom Wedding Cake
- Three (3) Complimentary Hors D'Oeuvres during cocktail hour
- Complimentary suite for Bride & Groom Night of Wedding
- Complimentary 'Ready Rooms' for the Bride and Groom parties the day of the wedding
- Two additional complimentary room upgrades
- Special room rates for overnight guests
- Complimentary snacks delivered to bride & groom rooms the day of the wedding
- Included in venue rental fee are tables, chairs, linens, napkins, staging, dancefloor, bar setups, glassware, china, flatware and house available centerpieces.
- No additional fees for Additional Hours, Setup or Teardown time
- Private menu tasting for four guests
- Work directly with our Wedding Specialist
- Hyatt Honeymoon Promotion for Free Nights at Any Hyatt

YOUR WEDDING SPECIALIST

You will work with our Wedding Specialist throughout your wedding planning journey. Your Wedding Specialist will serve as your personal consultant and coordinate every detail of your hotel wedding experience.

Your in-house Wedding Specialist areas of expertise and coordination include:

- Meet and discuss the vision and inspiration for your wedding day
- Arrange a personalized Menu tasting and Cake Design session
- Help select the perfect menu for your wedding dinner
- Design the ideal floor plan for you to create your seating assignments
- Manage hotel room block, including complimentary suites and upgrades included in the wedding package
- Create a detailed timeline of events to ensure a flawless wedding weekend
- Provide a personalized walk-through before your big day to finalize all of your intricate details
- Oversee your ceremony and reception set up, food preparation, and coordinate seamless execution of your wedding day
- Act as the on-site liaison between your Wedding Planner and venue operations staff

WORLD OF HYATT HONEYMOON PROMOTION

Celebrate your wedding at Grand Hyatt Denver and enjoy FREE nights on your dream honeymoon at any Hyatt Hotels & Resorts. With hotels in 52 countries, you can choose your ideal romantic getaway. Visit hyattweddings.com for full details.

\$10,000 USD earns 60,000 World of Hyatt Bonus Points or a minimum of TWO FREE nights

\$20,000 USD earns 90,000 World of Hyatt Bonus Point or a minimum of THREE FREE nights

\$30,000 USD earns 120,000 World of Hyatt Bonus Point or a minimum of FOUR FREE nights

\$40,000 USD earns 150,000 World of Hyatt Bonus Point or a minimum of FIVE FREE nights

RABBINICAL SERVICES

The Grand Hyatt Denver has a full designated kosher kitchen with supervision.

Kosher Supervision Fee
1-99 guests - \$550.00
100-250 guests - \$900.00
251-400 guests - \$1,000.00
401+ guests - \$1,000.00 + \$2.25 per guest

The Grand Hyatt Denver proudly utilizes Tri Sulom.

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.

*Gift Cards may not be used as payment towards Deposit or any Invoices for wedding charges at Grand Hyatt Denver.

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Wedding SITES

THE PINNACLE CLUB

Newly redesigned, The Pinnacle Club offers stunning views from the 38th floor atrium tower. Downtown Denver, the Rocky Mountains and the sunset can all be seen from its floor-to-ceiling windows.

The view from The Pinnacle Club ballrooms span 10,600 miles of snowcapped peaks and prairie, taking in 200 famed mountains including Pikes Peak more than 100 miles away.

The Pinnacle Club is comprised of two ballrooms, Capitol Peak and Crystal Peak. Both spaces include a designated pre-function space to host a memorable cocktail hour for you and your guests. The Pinnacle Club can seat up to 250 guests for your wedding. These ballrooms can be divided to accommodate weddings of a smaller size.

ASPEN BALLROOM

What could be more inviting than a ballroom adorned with four sparkling chandeliers? Our Aspen Ballroom is just that, adding a touch of flair to your wedding. This ballroom also boasts a 2,000 square foot private pre-function space just outside of its doors. The Aspen Ballroom provides generous seating for up to 300 guests for dinner and dancing!

MOUNT ELBERT

Mount Elbert is the highest peak in the Rocky Mountains. Much like its namesake, the Mount Elbert Ballroom is equally as impressive. This newly redesigned space, located in our Atrium Tower, features lively, urban views of Downtown Denver's 17th Street from its three walls of floor-to-ceiling windows. This space will include an 800 square foot pre-function space, perfect for your cocktail hour. Mount Elbert can seat up to 120 guests for your wedding.

COLORADO BALLROOM

This newly renovated space is the largest ballroom in our hotel. Comfortably enjoy a wedding dinner for up to 500, with a spacious private foyer space. Or use the airwall to split the room in two - the perfect space for wedding ceremony and reception.



PERSONAL Touches



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.

COMPLIMENTARY WEDDING PACKAGE INCLUSIONS LINENS

Choose from a variety of our complimentary napkins and floor length linens to match your personal style. Your wedding specialist can help you select the right style and colors.

CUSTOM MENU TASTING

A customized private menu tasting will be coordinated with your Wedding Specialist before your big day. During the tasting, meet with our Chef and customize your meal to reflect your unique tastes. Every element of your menu will be sampled. *(Complimentary Tasting for up to 4 guests included in Wedding Package)*

YOUR CUSTOM WEDDING CAKE

During your menu tasting you will meet with our Award Winning Pastry Chef where you will sample a variety of cake flavors specific to your tastes. You will love having exclusive time with our Pastry Chef to design your dream wedding cake! Plan to bring photos, Pinterest boards, and anything else that has inspired your wedding style.

If you would like to provide your own wedding cake, a cake cutting fee of \$7.00 per guest will be assessed.

WEDDING PACKAGE ENHANCEMENTS UPGRADED LINEN PACKAGE

- Your choice of Polyester, Duchess Satin or Colchester Dinner Table Linens
- Satin Napkin in Your Choice of Color
- Classic Polyester Chair Cover in White, Ivory or Black OR Pillowcase Chair Cover in Your Choice of Color
- Satin OR Organza Chair Sash in Your Choice of Color

10.00++ per guest*

*Based on round dining tables of ten

When selecting the Upgraded Linen Package, you will have the opportunity to visit the Chair Covers & Linens Showroom for a Design Session with one of their linen experts. You will be able to view and select all items in your package at that time.

Additional Linens can be rented for a fee, including Head Table, Sweethearts Table, Cake Table, Cocktail Hour tables, Escort Card Table, Gift Display. etc.

WEDDING ARCH

Elevate your Ceremony with our Wedding Arch that you can personalize to fit your decor.

200.00++ per day



HORS D'OEUVRES



HORS D'OEUVRES

Select from a number of delectable cold or hot hors d'oeuvres for you and your guests to enjoy. From local goat cheese crostinis to petite lamb chops served on the bone, each tiny taste is hand crafted with your special day in mind.

Three (3) Complimentary Butler Passed Hors D'Oeuvres are included in your Wedding Entree, Buffet or Station Dinner package

Additional Items may be offered tray passed for additional cost. Additional items also require 1 Tray Passer Fee per 75 guests. Tray Passer fee of 75.00 each

COLD SELECTIONS

Prosciutto Wrapped Melon (GF/DF)

Sweet and Spicy Peppadew Filled with Creole Deviled Egg (GF/DF/Vegetarian)

Brie and Raspberry Tartlet (Vegetarian)

Seared Colorado Lamb Loin, Saba Crème Fraiche, Pickled Heirloom Carrot (GF)

Spicy Thai Shrimp Salad with Black Sesame Cone

Grilled New York Strip, Mint Cherry Chutney, Mouco Ashley, Toasted Ficelle

Hot Smoked Salmon, Lemon and Horseradish Aioli, Roasted Potato (GF)

Duck Rillete with Peach Jam, Shaved Romano on Crostini

Hamachi Crudo with Pickled Mango, Daikon Sprouts, and Tamari Ponzu Pearls on Asian Spoon

HOT SELECTIONS

Bacon Wrapped Scallops, Grilled Peach and Honey Marmalade (GF/DF)

Petit Lamb Chops, Basil Honey (GF/DF)
Mushroom Boursin Spring Roll, Roasted Tomato Chutney

Mini Beef Wellington, Madeira Demi-Glace

Fontina Arrancini, Spicy Marinara (Vegetarian)

Chicken Cornucopia with Pepper Jack Cheese, Chipotle Lime Ranch

Shrimp Spring Roll, Thai Green Curry Coconut Sauce

Edamame and Kale Potsticker, Sweet Chile Soy Sauce (Vegetarian)

Petite Lump Crab Cakes with Remoulade

Gruyere and Caramelized Onion Tartlets (Vegetarian)

Black Cherry Tart with Goat Cheese and Honey (Vegetarian)

COCKTAIL HOUR ENHANCEMENTS ROASTED AND RAW VEGETABLES

Herb Roasted Mushrooms and Cauliflower, Celery, Heirloom Carrot, English Cucumber and Cherry Tomatoes. Served with Hummus, French Onion Dip, Creamy Ranch Dip, Honey Roasted Cashews. Rustic Bakery Rosemary Crisps, Naan Chips, Lavosh 17.00 per guest

GRAND SEAFOOD DISPLAY

Jumbo Shrimp, Jonah Crab Claws, Grilled and Chilled Prince Edward Island Mussels With Lemons, Mignonette, Tabasco, and Cocktail Sauce (3 pieces per guest) 19.00 per guest

CHARCUTERIE

Display of Three Hand Selected Artisan Cured Meats, Cornichons, Whole Grain Mustard, Spice Nuts. Grateful Bread Company Olive Bread, Rustic Bakery Rosemary Crisps, Lavosh 22.00 per guest

THE ARTISAN

Display of Three Hand Selected Artisan Cheeses, House Pickled Vegetables, Marinated Olives, Seasonal House Jam, Spiced Nuts. Grateful Bread Company Ciabatta, Rustic Bakery Sea Salt Crisps, Lavosh 22.00 per guest



A prix-fixe menu choice for your wedding allows you the flexibility to plan your wedding dinner with confidence. You'll choose from a wonderful selection of items to delight your guests' senses and palates. You will select each course from an array of delicious selections, and your Hyatt wedding specialist will guide you with their extensive experience.

GUEST PRE-SELECTED ENTREE CHOICE

Customize your wedding dinner by allowing guests to pre-select their entree. Guests pre-select from Beef, Chicken, Fish or Vegetarian entree options.

Please note we require a final entree count three business days prior to your event. Collecting entree selections on RSVP's is recommended as the easiest way.

All entrees served will be priced consistently with the highest entree item selected.

STARTERS

Organic Baby Kale, Truffled Goat Cheese Vinaigrette, Roasted Golden Beets, Crispy Chickpeas

Crisp Romaine Heart Wedge, Candied Tenderbelly Habanero Bacon, Heirloom Cherry Tomatoes, Pickled Red Onion, Gorgonzola Vinaigrette

Baby Spinach, Roasted Grapes, Toasted Pine Nuts, Shaved Romano, Vanilla White Balsamic Vinaigrette

Baby Spring Greens, Strawberries, Sunflower Seeds, Haystack Mountain Feta, Champagne Vinaigrette

Spring Pea Veloute, Crispy Shallot and Truffle

ENTRÉES

Coq au Vin Blanc-- Boulder Natural Chicken, Tender Belly Bacon, Wild Mushrooms, Braised Mirepoix, Wilted Greens, Roasted Sweet Potato (GF/DF)

75.00 per guest

Pan Roasted Seasonal Fish, Forbidden Rice, Snap Peas, Beech Mushrooms, Heirloom Tomato and Cucumber Crudo

77.00 per guest

Black Pepper Crusted Beef Medallions, Truffle Cabernet Demi-Glace, Roasted Garlic Yukon Gold Mashed Potatoes, French Green Beans

79.00 per guest

Tenderloin of Beef, Brandy Peppercorn Cream, Loaded Potato Rosti, Tri Colored Baby Carrots

83.00 per guest

Pan Seared Scallops, Creamed Corn Maque Choux, Black Garlic, Smoked Pork Belly, Piquillo Coulis

80.00 per guest

Spiced Prawns and Filet of Beef, Herbed Vinaigrette, Roasted Cauliflower Puree, Roasted Baby Vegetables

90.00 per guest

DESSERTS

Your Complimentary Specially Designed Wedding Cake

Complimentary Champagne Toast



BUFFETS

Buffet-style dinner offers the versatility of food options to please your guests' tastes while allowing the opportunity to meet and mingle during dinner. Our buffets feature delicious selections from Grand Hyatt's award-winning chefs. Choose from regionally inspired cuisine to customized selections, and your wedding specialist will assist you in designing the perfect menu.

COLORADO DINNER BUFFET

Cherry Heirloom Tomato, Fresh Basil, Garlic, Ciliegine Mozzarella, Aged Balsamic

Mixed Greens, Haystack Mountain Goat Cheese, Crushed Marcona Almonds, Fresh Seasonal Berries, Lemon Shallot Vinaigrette
Boulder Natural Chicken Breast, Roasted Garlic Jus

Striped Bass, Peach and Green Chile Salsa

Pepper Crusted Beef Medallions, Merlot Demi-Glace

Garlic Roasted Fingerling Potatoes, Broccolini with Shallot Herb Butter

Your Complimentary Specially Designed Wedding Cake

Complimentary Champagne Toast

89.00 per guest

CUSTOM STATION BUFFET

Customize a dinner buffet to your preferred tastes by choosing your own stations.

Choose One Plated Salad from the Plated Dinner Menu for All Guests

Choose up to three (3) Stations from the Specialty Dinner Station Menu

Your Complimentary Specially Designed Wedding Cake

Complimentary Champagne Toast

Priced Based on Custom Menu

SAMPLE STATION BUFFET

Baby Spring Greens, Strawberries, Sunflower Seeds, Haystack Mountain Feta, Champagne Vinaigrette

ROCKY MOUNTAIN MAC N' CHEESE

Pipette Pasta, Smoked Gouda, Boulder Natural Chicken Breast, Crimini Mushrooms, Herbs Cavatappi, Mascarpone, Hot Smoked Salmon, Watercress, Dill Rigatoni, Shimeji Mushrooms, Sage Cream Sauce, Toasted Walnuts, Parmesan

BEEF CARVING STATION

Garlic and Herb Crusted Prime Rib of Beef Rosemary Jus, Horseradish Cream, Whole Grain Mustard, Yukon Gold Mashed Potatoes Baby Arugula, Grilled Stone Fruit, Haystack Mountain Goat Cheese, Honey Mustard Vinaigrette, Soft Brioche Rolls
(Requires an attendant at \$150 each)

STREET TACO

Grilled Skirt Steak, Chimichurri Blackened Mahi-Mahi Cilantro Lime Aioli, Shredded Cabbage, Lime Wedges, Green Onion, and Mini Corn Tortillas
Your Complimentary Specially Designed Wedding Cake

Complimentary Champagne Toast

89.00 per guest



SPECIALTY Dinner Stations

For a more modern and exciting dining experience, specialty stations are a great choice for your wedding reception. Create an exciting atmosphere while dishes are prepared to order while others offer a variety of choices using fresh, locally sourced ingredients to provide options for the discerning tastes of your guests.

BEEF CARVING STATION

Garlic and Herb Crusted Prime Rib of Beef
Rosemary Jus, Horseradish Cream, Whole Grain Mustard
Yukon Gold Mashed Potatoes
Baby Arugula, Grilled Stone Fruit, Haystack Mountain Goat Cheese, Honey Mustard Vinaigrette
Soft Brioche Rolls
(Serves 45 guests)
(Requires an attendant at \$150 each)
720.00 each

SLIDER STATION

Colorado Porter BBQ braised Pork Steak, Honey Mustard Slaw (DF)
American Wagyu, House Made Ketchup, Cheddar Cheese, House made Sweet and Spicy Pickle
Soft Potato Bun, House-made Kettle Chips
18.50 per guest

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KOREAN BBQ

Bulgogi, Thinly Sliced Beef Marinated with Carrots, Green Onions, Mushrooms, Ginger, Garlic, Soy Sauce, Sesame Oil
BBQ Glazed Pork Belly
Daikon Kimchi Slaw, Bibb Lettuce Cups and Corn Tortillas
24.00 per guest

STREET TACO

Grilled Skirt Steak, Chimichurri
Blackened Mahi-Mahi
Cilantro Lime Aioli, Shredded Cabbage, Lime Wedges, Green Onion, and Mini Corn Tortillas
17.50 per guest

GRAND SEAFOOD DISPLAY

Jumbo Shrimp, Jonah Crab Claws, Grilled and Chilled Prince Edward Island Mussels With Lemons, Mignonette, Tabasco, and Cocktail Sauce
6.50 per piece (Minimum of 3 Pieces per Guest)

ROCKY MOUNTAIN SALAD STATION

Boulder Natural Chicken and Cavatappi Salad
Baby Mixed Greens, Toasted Almonds, Haystack Mountain Goat Cheese, Strawberries, Champagne Vinaigrette
Spicy Asian Noodle Salad
18.00 per guest

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ROCKY MOUNTAIN MAC N' CHEESE

Pipette Pasta, Smoked Gouda, Boulder Natural Chicken Breast, Crimini Mushrooms, Herbs
Cavatappi, Mascarpone, Hot Smoked Salmon, Watercress, Dill Rigatoni, Shimeji Mushrooms, Sage Cream Sauce, Toasted Walnuts, Parmesan
22.00 per guest

ASIAN STIR FRY STATION

Cashew Chicken
Lo-Mein Noodles
Szechuan Beef and Broccoli,
Fried Rice
Berkshire Pork Potstickers, Sweet Chile Sauce
20.00 per guest

AFTER HOURS COFFEE BAR

Fresh Starbucks Coffee, Decaffeinated Coffee, and a selection of Tazo Tea
Assorted Flavored Syrups
Served with Chocolate Chip Biscotti
7.00 per guest

Stations may require a Chef Attendant at 150.00 each

LATE NIGHT A LA CARTE SNACKS

(Minimum of 25 Pieces Each)

- Mini Corn Dogs, Mustard, Ketchup **5.00 each**
- Beef Sliders, Cheddar, Mustard, Ketchup **5.00 each**
- Tater Tots, Ketchup, Ranch, BBQ **4.00 per guest**
- Chocolate Milkshake "Shooters" **4.00 each**
- Wings, Buffalo, Honey BBQ, Ranch, Blue Cheese Dressing, Celery Sticks **20.00 per dozen**
- Chicken Fingers, Honey Mustard, Ranch, and BBQ 5 each
- French Fry Poutine, Cheddar Cheese Curds, Garlic Mushroom Gravy **8.00 per guest**
- Jalapeño Cheese Stuffed Pretzels with whole grain and yellow mustard **8.00 per guest**
- Nachos, Tortilla Chips, Queso, Sliced Jalapenos **7.00 per guest**
- Chicken and Waffles served with Dr. Pepper Bourbon Glaze **7.00 each**

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Personal PREFERENCE

Allow your guests to personalize their dining experience at your wedding. They will be treated to an elegant four course meal with their choice of four different entrées. Guests will be presented with a custom printed menu at their place setting and your specially trained servers will take their order ensuring them an extra special experience. Couples choice of Appetizer and Salad for all guests. Guests choose their entree onsite.

APPETIZERS (Select One)

Jumbo Prawn Wrapped Diver Scallop, Horseradish Bourbon Glaze, Green Chili Polenta Cake, Apple Fennel Relish (GF)

Creamy Burrata, Garlic Roasted Heirloom Tomatoes, Pistachio Mint Pesto, Focaccia

Wagyu Short Rib Carpaccio, Smoked Onion Puree, Pickled Mustard Seed, Baby Arugula, Parmesan Reggiano

Seared House Made Potato Gnocchi with Apple Wood Smoked Duck Confit and Haystack Mountain Goat Cheese, Sautéed Shimeji Mushrooms and Watercress

Fricassee of Wild Mushroom Raviolo, Leek Fondue, Truffled Sabayon

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SALADS

(Select One)

Baby Kale, Crisp Asian Pear, Sweet Pickled Red Onion, Spiced Peanuts, Red Curry Coconut Vinaigrette

Baby Spinach, Candied Pecans, Avalanche Midnight Blue Cheese, Blueberries, Strawberry Vinaigrette

Organic Baby Greens, Granny Smith Apples, Haystack Mountain Goat Cheese, Walnut Vinaigrette

Baby Arugula, Candy Stripe Beet Carpaccio, Crumbled Pancetta, Fig Champagne Vinaigrette (GF/DF)

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ENTREES

(Select Vegetarian and Three More)

Coriander and Black Pepper Crusted Colorado Lamb Loin, Ruby Port Demi-Glace, Yukon Gold Potato, Parsnip and Organic Mushroom Galette, Butter Poached English Peas and Heirloom Carrots

Dry Aged Kansas City Strip, Pinot Noir Demi-Glace, Fondant Potato, Roasted Asparagus

Rocky Mountain Rainbow Trout with Herb Butter, Sauce Vierge, Steamed Little Neck Clams, Olive Oil Poached Fennel and Fingerling Potatoes

Roasted Boulder Natural Chicken Breast Filled with Organic Mushroom, Goat Cheese and Spinach, Lobster Risotto with English Peas, Lemon Tarragon Veloute

Vegetarian

Beet Steak, Spice Roasted Heirloom Carrots, Truffled Honey Lemon Chevre, Charred Pearl Onion, Crispy Kale, Puffed Quinoa

DESSERTS

Your Complimentary Specially Designed Wedding Cake

Complimentary Champagne Toast

110.00 per guest

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BEVERAGE Packages

Consult Your Wedding Specialist to design a bar package that fits your style and budget.

SIGNATURE WINES

Canvas Wines by Michael Mondavi
Chardonnay, Pinot Grigio
Cabernet Sauvignon, Merlot and Pinot Noir

PREMIUM WINES

Folie a Deux Chardonnay
Vavasour Sauvignon Blanc
Rodney Strong Cabernet Sauvignon
Pascual Toso Malbec

HOSTED BAR PER PERSON

This bar option is priced per guest and is charged based on the final guarantee or actual attendance.

Signature Brands

One Hour	22.00 per guest
Two Hour	32.00 per guest
Three Hour	40.00 per guest
Four Hour	45.00 per guest
Five Hour	50.00 per guest

Premium Brands

One Hour	24.00 per guest
Two Hour	35.00 per guest
Three Hour	45.00 per guest
Four Hour	50.00 per guest
Five Hour	55.00 per guest

HOSTED CONSUMPTION BAR

This bar option is priced per drink and will be charged based on the pricing below. A designated dollar limit can be assigned to your consumption bar to fit within your budget.

Signature Brands

Cocktails	10.00
Domestic Beer	7.00
Premium and Imported Beer	8.00
Signature Wine	10.00
Sparkling Wine	10.00
Mineral Water/Juice	5.00
Soft Drinks	4.50

Premium Brands

Cocktails	12.00
Domestic Beer	7.00
Premium and Imported Beer	8.00
Premium Wine	12.00
Sparkling Wine	10.00
Mineral Water/Juice	5.00
Soft Drinks	4.50

LABOR CHARGES

Bartenders at 175.00 each
1 Bartender per 75 Guests is required

STANDARD BAR BRANDS

Signature Brands

Smirnoff Vodka
Jim Beam Bourbon
Canadian Club Blended Whiskey
Dewar's White Label Scotch
Tanqueray Gin
Cruzan Rum
Sauza Silver Tequila

Premium Brands

Tito's Handmade Vodka
Jack Daniel's American Whiskey
Buffalo Trace Bourbon
Crown Royal Canadian Blended Whiskey
Chivas Regal Scotch
Bombay Sapphire Gin
Bacardi Superior Rum
Don Julio Blanco Tequila



BEVERAGE Packages

ENHANCEMENTS

Design a custom beverage experience to add a special touch to your reception and dinner. From Retro Cocktails to local Colorado flavors to sparkling bubbly, tailor your bar package to create an unforgettable evening that is uniquely you.

WINE SERVICE WITH DINNER

Choose One Red and One White to be served at the table

Signature Wines

Canvas by Michael Mondavi

Chardonnay or Pinot Grigio

Cabernet Sauvignon, Merlot or Pinot Noir

10.00 per guest

(with Selection of Full Bar Package)

Upgraded Wines

Rodney Strong Cabernet Sauvignon

and

Folie a Deux Chardonnay

14.00 per guest

(with Selection of Full Bar Package)

BUBBLE BAR

LaMarca Prosecco, Italy

Pascal Toso Brut, Argentina

Domaine Chandon Brut, California

Served with Fresh Seasonal Berries

11.00 per glass

RETRO COCKTAIL BAR

Martini's - Vodka and Gin

Manhattans

Old Fashions

12.00 per drink

Bartender Fees Additional

COLORADO THEMED BAR

Vodka - Spring44

Whiskey - Fireside

Gin - Denver Dry Gin

Rum - Peg Leg

Bourbon - Breckenridge Bourbon

14.00 per drink

Local Microbrews - Great Divide Denver Pale Ale,

O'Dell 90 Shilling Ale, Left Hand Milk Stout, New

Belgium Fat Tire

8.00 each

Signature Wines will be served on Colorado

Theme Bars unless Upgraded Wines are chosen

COUPLES SPECIALTY COCKTAILS

What is YOUR favorite cocktail?

Moscow Mule?

Gin Gimlet?

Tom Collins?

Share your favorites with your friends and relatives by including them on your bars.

12.00 per drink

CUSTOM COCKTAIL

Collaborate one on one with our mixologists to create a brand new drink.

Priced According to Ingredients

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Specialty WINE

Our 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 & ROSE

Pascual Toso, Brut, Argentina

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

48.00

La Marca, Prosecco, Italy

Hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit.

55.00

Domaine Chandon, Brut, California

Apple, pear and citrus flavors and aromas with a hint of spice that leads to a soft, dry finish.

65.00

Belleruche, Rose', Cote de Rhone, France

Pure Rose' with flavors of cherry, bitter orange and rose petal.

47.00

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WHITE WINES

Terlato Vineyards, Pinot Grigio, Italy

Complex and layered with ripe peach, apricot, and pear, a mouthfilling texture and crisp mineral finish.

48.00

Santa Margherita, Pinot Grigio, Italy

Fresh, harmonious fruit set off by slight sweetness with a long finish full of delicate, tangy flavor.

60.00

Vavasour, Sauvignon Blanc, Marlborough, New Zealand

Citrus, black currant, elderflower and passion fruit weave together delivering a powerfully aromatic bouquet.

48.00

Matanzas Creek, Sauvignon Blanc, Sonoma

Grapefruit, white nectarine, lemon thyme, honeycrisp apples and a hint of lemon zest.

50.00

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Folie a Deux, Chardonnay, Russian River Valley

Green apple, orange zest and apple pie, complemented by notes of butter and toast.

50.00

Truchard, Chardonnay, Carneros

Quince, pineapple, and honeysuckle; with hints of nutmeg, fig, and toasted oak

58.00

Trefethen, Chardonnay, Napa Valley

French Oak adds toasty vanilla and spice complexities. Creamy and crisp with abundant fruit character

70.00

RED WINES

Joseph Phelps, Freestone Vineyards Pinot Noir, Sonoma Coast

Concentrated red raspberry and cherry, currant, baking spices and a hint of smoked meat.

68.00

Pascual Toso, Malbec, Mendoza, Argentina

Plum and berry aromas. Peppery, herbal flavors drive the finish.

48.00

Frei Brothers, Merlot, Dry Creek Valley

Aromas of red licorice and blackberries with hints of toasted oak, milk chocolate and roasted coffee.

52.00

Rodney Strong, Cabernet Sauvignon, Sonoma

Plum and blueberry flavors with a touch of dried herb predominate in this soft, rich merlot.

50.00

Aquinas, Cabernet Sauvignon, Napa Valley

The rich cassis, coffee and sweet leathery aromas fold into a supple matrix of blueberry, blackberry and black currant.

56.00

Beringer "Knights Valley", Cabernet Sauvignon, Sonoma

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

70.00

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DETAILS *Made Easy*

CEREMONY REHEARSAL

A rehearsal ceremony will be scheduled the day prior to your wedding. If the contracted ceremony space is not available, every reasonable accommodation will be made to relocate and execute the rehearsal inside of the hotel.

SECURITY

Grand Hyatt Denver will not assume responsibility for the damage or loss of any merchandise or articles left at the hotel prior to, or following, your ceremony and/or reception. The hotel will not be responsible for moving gifts from the wedding space. Please ensure someone from your wedding party secures any gifts.

GUEST ACCOMMODATIONS

A room block may be setup for guests attending your event at the Grand Hyatt Denver. Check in time is 3:00pm, and check out time is 12 noon. If you would like to setup a block of rooms, please contact your Wedding Specialist to provide rates and availability.

WELCOME PACKETS AND GIFT BAGS

The following prices apply to any gifts delivered to their guest rooms.

Personalized Item for Guest Room Delivery -
Inside of the Room \$5.00

No items can be handed out at the Front Desk

PARKING

Grand Hyatt Denver is happy to offer Valet Parking for overnight and event guests. Discounted Valet Parking is offered for day-of wedding guests.

GUARANTEE

A final guarantee guest count is due by 11:00am three (3) business days prior to your wedding. Once received this number may not be reduced. We will prepare to serve 3% over the guaranteed number.

OUTSIDE FOOD & BEVERAGE

No food or beverage may be brought into the hotel by guests attending the wedding. All food and beverages must be supplied by the hotel.

VENDORS

We require 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.

Discounted three course hot plated vendor meals available at \$40.00 per Guest

CONFIRMATION OF SPACE AND DEPOSITS

An initial non-refundable deposit of twenty-five percent (25%) of estimated charges is required to confirm your date along with a signed contract.

FINAL PAYMENT

Final payment in the form of a cashier's check, money order, personal check, credit card or cash is due at least ten (10) business days prior to the wedding date.



VENDORS

We recommend using a vendor from the hotels preferred vendor list.

We require 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.

MAKEUP

Blush Artistry & Company

Tiffany McCray

Tel: 720-447-6211

Email: blushartistryandcompany@gmail.com
www.blushartistryandcompany.com

L Style Bar

Liz Gonzalez

Tel: 720-301-3784

Emails: info@lstylebar.com
www.lstylebar.com

Grand Hyatt Denver

1750 Welton Street, Denver Colorado 80202

AV

PSAV

Tiffany Dees

Tel: 303.297.4111

Email: tdees@psav.com
www.psav.com

Lighting and Design by Scott

Tel: 516.330.2002

Email: scott@lightinganddesignbyscott.com
www.lightinganddesignbyscott.com

LINEN

Chair Covers & Linens

Julie Gambrell

Tel: 855.269.4376

Email: Julie.Gambrell@linenhero.com
www.linenhero.com

INVITATIONS

Bumper Cards

Michelle Burry Harwood

Tel: 310.428.6243

Email: michelle@bumpercards.com
<http://bumpercards.com/>

+1 303-295-1234 TELEPHONE

<http://denver.grand.hyatt.com>

MUSIC

DTP Events

Michelle Gillette

Tel: 303.337.1800

Email: michelle@dtpevents.com
www.dtpevents.com

Elite DJ

Matt Kenfield

Tel: 303.422.3218

Email: info@myelitedj.com
www.myelitedj.com

DECORATIONS

Decor n' More

Mark Lively

Tel: 303.936.9224

Email: mark@dnmevents.net
www.dnmevents.net

FLORIST

Newberry Brothers

Tel: 303.322.0443

Email: info@newberrybros.com
www.newberrybrothers.com

All prices subject to 24% Service Charge and 8% Sales Tax. Menus valid through December 2017.

PHOTOGRAPHY

Elevate Photography

Tel: 303.744.6700

Email: info@elevatephotography.com
<http://elevatephotography.com/>

Susan Pacek Photography

Tel: 303.882.0956

Email: susanpacekphotography@comcast.net
www.susanpacekphotography.com

Denver Creative Focus

Everett Stout

Tel: 303.683.7879

Email: everett@denvercreativefocus.com
www.denvercreativefocus.com

Allee Photography

Kevin Becker

Tel: 720-936-5678

Email: kevin@allee-photo.com
www.allee-photo.com

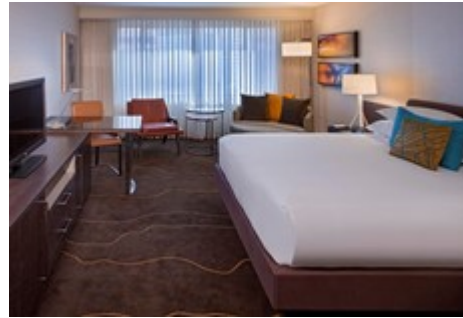
J La Plante

Jesse La Plante

Tel: 303-868-5705

www.jlaplante.com

Photo GALLERY



Grand Hyatt Denver
1750 Welton Street, Denver Colorado

+1 303-295-1234 TELEPHONE
<http://denver.grand.hyatt.com>

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