

2015 WEDDING

Menu Packages

GRAND | HYATT

Grand Hyatt Denver
1750 Welton Street, Denver Colorado 80202

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



YOUR Special Day

Congratulations on your engagement and thank you for your interest in Grand Hyatt Denver. The first-rate team at Grand Hyatt will help you create the perfect celebration on your special day.

SPECIAL SERVICE

From your arrival at Grand Hyatt in preparation for your wedding to the last toast at your wedding reception and beyond, we are committed to creating a once in a lifetime experience for you and your guests. Your wedding specialist will serve as your personal consultant and provide complete coordination for every detail of your wedding.

PRE- AND POST-WEDDING EVENTS

Your Hyatt wedding experience can start with a personalized wedding shower, rehearsal dinner, bridal brunch or family brunch. Our experts will ensure every wedding event you host at Grand Hyatt is exceptional.

A PERSONALIZED EXPERIENCE

From linens and lighting to a number of unique dining options and everything in between, you have the power to choose what suits your personal taste. Creating a unique experience is our goal and we look forward to helping you choose each detail to create the perfect wedding.

HYATT HONEYMOONS

Celebrate your wedding day with Hyatt and enjoy free nights on your honeymoon at participating Hyatt hotels and resorts worldwide. Refer to *More Details to Consider* for specific details.



About OUR HOTEL

Grand Hyatt Denver

Create a wedding celebration in Denver that is uniquely your own at Grand Hyatt Denver. We offer the most complete and creative wedding planning in Denver so you get exactly what you want. Whether you have dreamed of a fairytale wedding or a casual celebration, our professional wedding specialists make your vision come to life. You and your guests will be delighted by our beautifully appointed banquet facilities as you dine on sumptuous cuisine featuring a menu designed to suit your wishes.

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.

RESTAURANTS/BARS

Guests can enjoy breakfast, lunch and dinner at our on-site Gastropub - Pub17. Pub17 features a delicious menu of regional favorites and local brew. At the Fireside Bar, located in the Grand Hyatt Denver lobby, guests can relax with their favorite cocktail or enjoy an innovative new one made with the freshest ingredients. Live music is played by local musicians each evening. Starbucks Cafe is located across the breezeway in the lobby of our adjoining tower. Room Service is available 24 hours a day.

PARKING

For the convenience of our guests, we offer Valet Parking, at an additional fee, in our covered garage adjoining the hotel. Self-parking, though not associated with the hotel, is available for a fee at several parking lots surrounding the hotel.

LOCAL ATTRACTIONS

The Grand Hyatt Denver is conveniently located within walking distance from hundreds of local attractions.

Shopping/Dining:

16th Street Mall
Denver Pavillions
Larimer Square

Sports/Entertainment:

Coors Field
Pepsi Center
Denver Performing Arts Center

History:

State Capitol
Denver Mint

Fitness:

Denver B Cycle
Cherry Creek Bike Path


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All Prices Subject to Service Charge and Applicable State Sales Tax.



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 name mountains including Pikes Peak more than 100 miles away.

The Pinnacle Club is comprised of two ballrooms, Capitol Peak and Crystal Peak. Both of these spaces include a designated pre-function space to host a memorable cocktail hour. Both ballrooms feature room dividers to accommodate weddings of a smaller size.

GRAND BALLROOM

What could be more inviting than a ballroom adorned with four sparkling chandeliers? The Grand Ballroom is just that, providing the ideal setting for any event that needs a touch of crystal. This ballroom also boasts a 2,000 square foot private pre-function space just outside of its doors. The Grand Ballroom provides generous seating for up to 400 guests; but don't forget to save some room for dancing!

MOUNT ELBERT

Mount Elbert is the highest peak in the Rocky Mountains of North America. Just like its namesake, the Mount Elbert Ballroom is equally as impressive. This newly redesigned space, located in the adjacent atrium tower, features cool, urban views of Downtown Denver's 17th Street from its three walls of floor-to-ceiling windows. This space also includes a 800 square foot pre-function space, perfect for cocktail hour. Mount Elbert can seat up to 120 guests for your wedding.

MOUNT SOPRIS

Chain metal on the chandeliers, tree mushroom sculptures on the wall, uplit 16 foot high ceilings. These are just some of the unique elements that you can expect to find inside of Mount Sopris. This space features 3,500 square feet of usable space, perfect for smaller weddings! Mount Sopris can comfortably accommodate 100 guests for dinner with a private pre-function space for a bar.



RECEPTION *Details*

DINING EXPERIENCE

Grand Hyatt Denver 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

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

CHAIRS

Our expert stylists are happy to consult with you about seating during your ceremony, cocktail hour or reception. From elegant chairs to sleek seating arrangements, your personal touch can enhance the décor of your special day.

CHAIR COVERS

Whether you prefer something sleek, chic or upscale, your wedding specialist can suggest the perfect linen vendor to create a unique look for your wedding.

LIGHTING

Personalize your reception space with lighting at your head table, custom monogram lights on the dance floor, a spotlight on the cake table, and more. The options are endless when it comes to lighting and audio visual enhancements.

ICE CARVINGS

Customized ice carvings add drama to your place card or buffet table. Or, add a martini luge at the bar. Let our talented sculptors carve a special piece to enhance the look and feel of your reception.

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



CUSTOMIZED Experience



WEDDING PACKAGE INCLUSIONS

The Grand Hyatt is proud to offer one of the most competitive wedding packages in Downtown Denver. When choosing to host your wedding at our hotel, you will receive the following:

- Complimentary suite the night before the wedding
- Complimentary suite the night of the wedding
- 'Ready Room' for the Groom & Groomsmen the day of the wedding
- Two complimentary room upgrades
- Special room rates for overnight guests
- Complimentary snacks delivered to room the day of the wedding
- First anniversary dinner in Pub17 with a complimentary sleeping room
- All glassware, china, flatware, staging, dance floor, tables, chairs, linens, napkins, mirrored tiles and votive candles

DINING OPTIONS

Customize your wedding dinner menu by selecting from the following options: Personal Preference, Plated Prix-Fixe, Buffet-Style and Specialty Stations. You will select from a wide array of delicious foods, and your wedding specialist will help design the perfect dining experience for you and your guests.

MENU TASTING

A private menu tasting will be coordinated for you and three guests before your big day. During this time, you will meet the culinary team in charge of your wedding, and our award winning Pastry Chef who will design your wedding cake. These culinary experts will discuss the menu in detail and offer customizations to reflect your unique tastes. Every element of your menu will be sampled - come hungry!

BEVERAGE PACKAGES

There are bar packages to fulfill the needs of any celebration. Whether you choose to provide the cash bar package, a consumption bar or the premium bar package, you're sure to keep the celebration going.

DINNER WINE SERVICE


Choose from five different varietals in Hyatt's exclusive signature wine series - Canvas, by Michael Mondavi. The entire folio has been bottled and celled in Napa Valley and are sure to impress.

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.



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.

COLD SELECTIONS

Grilled Eggplant Caviar, Toasted Ficelle,
Oven Dried Heirloom Cherry Tomato, Micro
Basil

Heirloom Tomato, Olive, Mozzarella Skewer

Haystack Mountain Goat Cheese, Blueberry
Jam, Serrano Ham Crostini

Seared Tenderloin, Roasted Red Pepper,
Horseradish Crostini

Braised Chicken, Brie, Orange Marmalade,
Toasted Ciabatta

Ahi Tuna Tartar, Mango, Ginger, Soy Sauce

HOT SELECTIONS

Petite Lamb Chop, Basil Honey

Mushroom Boursin Spring Roll, Roasted
Tomato Chutney

Petite Lump Crab Cake with Poblano
Remoulade

Flaky Phyllo Pastry, Spinach and Feta

Mini Beef Wellington, Madeira Tarragon Aioli

Applewood Bacon Wrapped Shrimp, Maple
Peach Marmalade



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. Your Hyatt wedding specialist will help you design the options to satisfy their individual tastes.

APPETIZERS

(Select One)

Lemon and Tarragon Marinated Gulf Shrimp, Sweet Corn Nage, Purslane Coulis

Ruby Port Glazed Watermelon, Fresh Feta, Shaved Serrano Ham, Grilled Ciabatta

Corn and Green Chile Bisque, Smoked Trout, Cilantro Oil

Mushroom and Leek Risotto, Point Reyes Toma Cheese, Crispy Shitakes

SALADS

(Select One)

Baby Arugula, Haystack Mountain Goat Cheese, Strawberries, Candied Hazelnuts, Wildflower Honey, Mustard Vinaigrette

Baby Greens, Granny Smith Apples, Point Reyes Blue Cheese, Walnut Vinaigrette

Hearts of Romaine, Kalamata and Shaved Red Onion, Pecorino, Ciabatta Crouton, Lemon Pinenut Vinaigrette

Butter Lettuce, Buna Shimeji Mushrooms, French Green Beans, Feta Cheese, Caramelized Peal Onion, Roasted Yellow Peppers, Basil Vinaigrette

ENTREES

(Select Four)

Coriander and Black Pepper Crusted Colorado Lamb Loin, Bing Cherry Merlot Demi-Glace, Watercress Coulis, Cauliflower Puree

Grilled Filet of Beef, Pinot Noir Demi-Glace, Organic Mushroom Potato Gratin, French Green Beans

Olive Oil Poached Halibut, Tomato Fondue, Basil Coulis, Fingerling Potatoes, Micro Basil

Grilled Breast of Chicken, Roasted Asparagus, Cannellini Bean Cassoulet with Beech Mushrooms, Pearl Onions, Applewood Smoked Bacon

English Pea Cake, Toasted Quinoa, Roasted Heirloom Cherry Tomato, Kalamata Olive and Basil Relish, Pumpkin Seed Oil

DESSERTS

Your Specially Designed Wedding Cake

Champagne Toast

Two Butler Passed Hors d'Oeuvres Included in Package Pricing

105.00 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.

STARTERS

Yellow Tomato Bisque, Grilled Ciabatta Crouton, Basil Oil

Organic Baby Mixed Greens, Cucumbers, Grape Tomatoes, Haystack Mountain Goat Cheese, Toasted Almonds, Balsamic Vinaigrette

Organic Baby Arugula, Watermelon Carpaccio, Shaved Serrano, Manchego Cheese, Sherry Vinaigrette

ENTRÉES

Chenin Blanc Marinated Grilled Chicken Breast, Crimini Mushrooms Jus, Bortolli Bean Puree, Roasted Baby Vegetables
65.00 per guest

Seared Acadian Redfish, Peppadew Cream Sauce, Mango and Pineapple Salsa, Purple Peruvian Potato Puree
67.00 per guest

Stranahan's Whiskey Braised Beef Short Ribs, Garlic and Black Pepper Crushed Red Potatoes, Tri Colored Baby Carrots
67.00 per guest

Grilled Beef Medallions, Truffle Cabernet Demi-Glace, Roasted Yukon Gold Mashed Potatoes, French Green Beans
69.00 per guest

Duet of Beef Tenderloin, Cognac Demi-Glace and Alaskan Halibut, Sween Corn Chardonnay Cream, Roasted Asparagus, Fingerling Potato and Leek Hash
82.00 per guest

DESSERTS

Your Specially Designed Wedding Cake

Champagne Toast

Two Butler Passed Hors d'Oeuvres Included in Package Pricing

Please note that a combination of entrees may be offered to your guests, but an accurate entree count must be provided three business days prior to your event.

Entrees will be priced consistently with the highest ticketed item.



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.

BUFFET-STYLE DINNER

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

Mixed Greens, Organic Grape Tomatoes, Cucumbers, Crushed Marcona Almonds, Fresh Berries, Lemon Shallot Vinaigrette

Garlic Roasted Fingerling Potatoes

Broccoli with Shallot Herb Butter

Boulder Natural Chicken Breast, Roasted Garlic Jus

Striped Bass, Peach and Green Chile Salsa

Pepper Crusted Beef Medallions, Merlot Demi-Glace

Your Specially Designed Wedding Cake

Champagne Toast

Two Butler Passed Hors d'Oeuvres
Included in Package Pricing

72.00 per guest

BRUNCH BUFFET

Local and Seasonally Inspired Fruit

Duo of Fruit Smoothie Shooters

Breakfast Pastry Selection

Assorted Bagels, Cream Cheese and Lox

Scrambled Cage Free Eggs, Creme Fraiche and Chives

Natural Bacon and Maple Turkey Sausage

Country Potatoes, Peppers and Onions

Selection of Chilled Juices

Freshly Brewed Torrefazione Italia Coffee, Decaffeinated Coffee and Tazo Hot Tea Selection

50.00 per guest

Looking for a custom, themed buffet? Ask your wedding specialist for suggestions.



Specialty Station **DINNER**

Specialty Stations dining is a great choice if you desire a less formal and flowing event for your wedding day. Our executive chef will present food stations with a number of delectable meal choices. Some food items can be prepared to order while others can offer a variety of choices using the freshest of ingredients to provide options for the discerning tastes of your guests.

GRAND SEAFOOD DISPLAY

Jumbo Shrimp, Jonah Crab Claws, Grilled Prince Edward Island Mussels, Mignonette, Tabasco, Cocktail Sauce

5.75 per piece
(Minimum of 100 Pieces)

SLIDER STATION

American Wagyu Beef, Bacon, Point Reyes Toma Cheese, Truffle Aioli
Colorado Ale Braised Pork Belly, House Pickled Radish Slaw, Sesame Soy Ginger Brioche Buns, House Made Kettle Chips
15.00 per guest

BEEF SHORT RIB STATION

Bourbon Braised Short Ribs
Roasted Garlic Mashed Potatoes
Sauteed French Green Beans
Jalapeno Cheddar Rolls
20.00 per guest

ASIAN STIR FRY STATION

Pad Thai, Tamarind Ginger Sauce, Rice Noodles, Egg, Scallions, Garlic, Napa Cabbage, Bean Sprouts, Peanuts, Cilantro Diced Chicken, Shrimp, Tofu
Szechuan Beef and Broccoli, Jasmine Rice
Peking Duck Spring Rolls, Sweet Chili Sauce
16.00 per guest

ROCKY MTN MAC N'CHEESE

Cavatappi Pasta, Fontina Ditalini Pasta, Smoked Cheddar Toppings to Include:
Grilled Chicken, Sauteed Shrimp, Organic Buna Shimeji Mushrooms, Caramelized Onions, Steamed Broccoli, Sliced Truffles, Herbs, Grape Tomatoes, Roasted Red Peppers, Bacon, Brioche Bread Crumbs
18.00 per guest

ROCKY MTN SALAD STATION

Hearts of Romaine, Grilled Chicken, Point Reyes Blue Cheese, Caramelized Onion, Tomatoes, Bacon, Roasted Poblano Chiles
Baby Mixed Greens, Granny Smith Apples, Haystack Mountain Goat Cheese, Toasted Walnuts, Walnut Vinaigrette
16.00 per guest

BEEF CARVING STATION

Herb Crusted Prime Rib of Beef
Caesar, Parmesan Cheese and Ciabatta Croutons
Roasted Yukon Gold Potatoes
Herb Jus, Horseradish Cream, Whole Grain Mustard
Crusty French Bread
(Serves 40 guests)
(Requires an attendant at \$150 each)
495.00 each

A LA CARTE LATE NIGHT SNACKS

Mini Corn Dogs, Ketchup **4.00 each**
Beef Sliders, Mustard **4.00 each**
Tator Tots, Ranch **3.00 per guest**
Wings, Buffalo, BBQ **3.00 each**
Chicken Fingers **4.00 each**
French Fry Poutine **6.00 per guest**
Cheese Pretzels **7.00 per guest**
Nachos, Queso **6.00 per guest**
Chicken and Waffles **5.00 each**
Chocolate Milkshake **3.00 each**
(Minimum of 25 Pieces Each)

DESSERT STATION

Choose 3 of the following
(Based on 2 pieces per guest)

Assorted French Macaroons
Mini Seasonal Streusel Pie
Cherry-Chocolate Linzer Tart
Mascarpone Stuffed Strawberry, Toasted Pistachio
Berry Cheesecake
Chocolate Pudding Cup
14.00 per guest

Stations may require a
Chef Attendant at \$150 each



BEVERAGE Packages

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.

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

First Hour, 16.00 per guest
Second Hour, 11.00 per guest
Each Additional Hour, 9.00 per guest

Premium Brands

First Hour, 18.00 per guest
Second Hour, 13.00 per guest
Each Additional Hour, 11.00 per guest

HOSTED CONSUMPTION BAR

Signature Brands

Cocktails, 7.00
Domestic Beer, 5.50
Premium and Imported Beer, 6.50
Select Wine, 8.00
Sparkling Wine, 8.00
Mineral Water/Juice, 4.00
Soft Drinks, 3.50

Premium Brands

Cocktails, 8.25
Domestic Beer, 5.50
Premium and Imported Beer, 6.50
Premium Wine, 10.00
Sparkling Wine, 8.00
Mineral Water/Juice, 4.00
Soft Drinks, 3.50

SPECIALTY DRINKS

Rocky Mountain Mule, 12.00 each
Mile High Mojito, 12.00 each

HOSTED DRINK TICKETS

8.00 each, on consumption

CASH BAR PACKAGE

Signature Brands

Cocktails, 8.50
Domestic Beer, 6.75
Premium and Imported Beer, 7.75
Select Wine, 9.50
Sparkling Wine, 9.50
Mineral Water/Juice, 4.00
Soft Drinks, 3.50

Premium Brands

Cocktails, 9.75
Domestic Beer, 6.75
Premium and Imported Beer, 7.75
Select Wine, 10.50
Sparkling Wine, 9.50
Mineral Water/Juice, 4.00
Soft Drinks, 3.50

LABOR CHARGES

Bartenders, 150.00 each for up to three hours
25.00 each additional hour



HAND CRAFTED COCKTAILS

BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Blueberry Lemonade Cooler 14.00
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

City Park Swizzle 14.00
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

Pineapple Basil Cooler 14.00
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

Sweet Arnold 14.00
Bacardi Superior rum and raspberry puree with iced tea and lemonade

Grapefruit Delight 14.00
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

ON JULIO BLANCO

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

Don Collins 14.00
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

Sage Margarita 14.00
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

Paloma Fresca 14.00
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

The Don's Martini 14.00
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

Spicy Paloma 14.00
Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

TeaTo's Passion 14.00
Tito's Handmade vodka with passion herbal infused iced tea

Tropical Sunset 14.00
Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

Watermelon Jalapeno Cooler 14.00
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

Island Splash 14.00
Tito's Handmade vodka with pineapple, St-Germain liqueur, fresh lime juice and agave nectar

Mockingbird Ginger 14.00
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

Strawberry Mule 14.00
Tito's Handmade vodka, muddled mint and strawberries with ginger beer



Specialty WINE

Hyatt has partnered with Michael Mondavi to offer a special selection of red and white wines for your special day.

Canvas by Michael Mondavi,
Pinot Grigio, Veneto, Italy 37.00

Canvas by Michael Mondavi,
Chardonnay, California 36.00

Canvas by Michael Mondavi,
Merlot, California 36.00

Canvas by Michael Mondavi,
Cabernet Sauvignon, California 36.00

Canvas by Michael Mondavi,
Pinot Noir, California 40.00

CHARDONNAY

Edna Valley Vineyard
San Luis Obispo, California 37.00
Caramel Road Liberated
Monterey, California 46.00

PINOT GRIS

Erath Vineyards
Willamette Valley, Oregon 44.00

SAUVIGNON BLANC

Murphy Good, Fume
North Coast, California 38.00

REISLING

The Seeker
Mosel, Germany 39.00

PINOT NOIR

Francis Ford Coppola Votre Sonte
Sonoma Coast, California 48.00

MERLOT

Edna Valley Vineyard
San Luis Obispo, California 37.00
Milbrandt Vineyards
Columbia Valley, Washington 42.00

CABERNET SAUVIGNON

Aquinas
Napa Valley, California 50.00

MALBEC

Pascual Toso
Mendoza, Argentina 43.00

BUBBLES & FIZZ

Pascual Toso, Brut
Mendoza, Argentina 36.00
Enza Rosa, Prosecco
Doc, Italy 40.00



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.

AV

Visual Aids Electronics (VAE)
Mike Barber
Tel: 303.297.1070
Email: mike.barber@hyatt.com
www.vaecorp.com

Lighting and Design by Scott
Tel: 516.330.2002
Email: scott@lightinganddesignbyscott.com
www.lightinganddesignbyscott.com

LINEN

Chair Covers & Linens
Tamara Wilkinson
Tel: 855.269.4376
Email: tamara@linenhero.com
www.linenhero.com

INVITATIONS

Cloud 9
Ann Marlin
Tel: 720.570.1168
Email: ann@cloud9bliss.com
www.cloud9bliss.com

MUSIC

Starkey Productions/DTP Events
Jake Beaber
Tel: 303.337.1800
Email: jake@dtpevents.com
www.starkeyproductions.com

Elite DJ
Matt Kenfield
Tel: 303.422.3218
Email: info@myelitedj.com
www.myelitedj.com

DECORATIONS

T'Da Design
Ashley Leland
Tel: 303.832.3382
Email: ashley@tdadesign.com
www.tdadesign.com

FLORIST

Newberry Brothers
Tel: 303.322.0443
Email: info@newberrybros.com
www.newberrybrothers.com

PHOTOGRAPHY

Grant Oakes Photography
Tel: 303.367.2050
Email: grant@grantoakes.com
www.grantoakes.com

Denver Creative Focus
Everett Stout
Tel: 303.683.7879
Email: everett@denvercreativefocus.com
www.denvercreativefocus.com

Photography by Van Pelt
Cody Van Pelt
Tel: 970.412.3783
Email: photographybyvanpelt.com
www.photographybyvanpelt.com

TRANSPORTATION

Presidential Limo
Tel: 303.286.1114
Email: info@presidentiallimo.com
www.presidentiallimo.com



DETAILS *Made Easy*

CEREMONY INFORMATION

If your ceremony is being held at the Grand Hyatt Denver, your wedding specialist will assist in coordinating the event day-of. 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.

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, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered.

WELCOME PACKETS AND GIFT BAGS

The following prices apply to any gifts given out to your guests at the front desk or delivered to their guestrooms.

Personalized Item for Guest Room Delivery
- Inside of the Room \$4.50

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.



MORE DETAILS *To Consider*

GUARANTEE

A final guarantee is due by 11:00am three 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.

SECURITY

Grand Hyatt Denver 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.

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 freenights 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 one free night

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

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

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

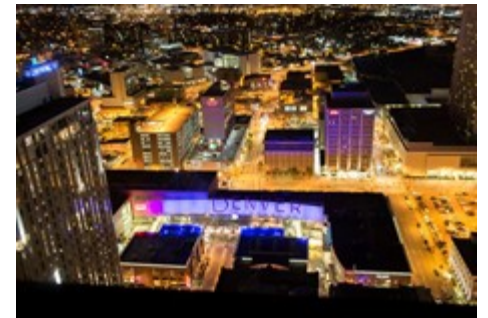
HYATT GIFT CARDS

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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