

WEDDING

Menu Packages



GRAND | HYATT®

Grand Hyatt Denver
1750 Welton Street, Denver Colorado 80202

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

Grand Hyatt Denver

1750 Welton Street, Denver Colorado 80202

+1 303-295-1234 TELEPHONE

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

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



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 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.

ASPEN 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.

COLORADO BALLROOM

This newly renovated ballroom boasts the largest square footage in the hotel. Comfortably enjoy a wedding reception for 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.

Ask your wedding specialist for a complimentary tour of all event space!



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 and the night of the wedding
- 'Ready Room' for the Groom & Groomsman the day before and the night of the wedding
- Two complimentary room upgrades to Executive Suites
- Special room rates for overnight guests
- Complimentary snacks delivered to the Bride and Groom's 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 cellared 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

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 Rilletete 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)



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)

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

Grand Hyatt Denver

1750 Welton Street, Denver Colorado 80202

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)

+1 303-295-1234 TELEPHONE

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

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 Specially Designed Wedding Cake

Champagne Toast

Three Butler Passed Hors d'Oeuvres Included in Package Pricing

110.00 per guest

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





Plated *Prix-Fixe* DINNER



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

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 per guest

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

\$77 per guest

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

\$79 per guest

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

\$83 per guest

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

\$75 per guest

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

\$90 per guest

DESSERTS

Your Specially Designed Wedding Cake

Champagne Toast

Three 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

- Cherry Heirloom Tomato, Fresh Basil, Garlic, Ciliegine Mozzarella, Aged Balsamic
 - Mixed Greens, Haystack Mountain Goat Cheese, Crushed Marcona Almonds, Fresh Berries, Lemon Shallot Vinaigrette
 - Garlic Roasted Fingerling Potatoes Broccolini 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
 - Three Butler Passed Hors d'Oeuvres Included in Package Pricing
- 89.00 per guest**

BRUNCH BUFFET

- Boulder Buffet
 - Selection of Individual Bottled Natural Juice
 - Seasonally Inspired Fruit
 - Flax Seed Cranberry Muffins
 - Build Your Own Vanilla Greek Yogurt Parfaits with Winter Fruit Compote and House Made Granola
 - Freshly Brewed Coffee, Decaffeinated Coffee, and Tazo Tea Selection
- 33.00 per guest**
- Enhancements
- French Toast
 - Bananas Foster Baked French Toast, Caramilized Bananas with Dark Rum Butter Syrup
- 15.00 per guest**
- Capitol Hill
 - Scrambled Eggs, Smoked Salmon, Caramilized Onions, Gruyere and Baby Kale, and Roasted Yukon Gold Potatoes
- 15.00 per guest**
- Steel Cut Oatmeal and House Made Granola
 - Brown Sugar, Maple Syrup, Raisins, Cinnamon
 - Roasted Apples (DF)
- 15.00 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.

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

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 Hyatt Denver

1750 Welton Street, Denver Colorado 80202

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

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

STREET TACO

Grilled Skirt Steak, Chimichurri
 Blackened Mahi-Mahi
 Cilantro Lime Aioli
 Shredded Cabbage, Lime Wedges, Green Onion
 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)

+1 303-295-1234 TELEPHONE

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

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

ROCKY MTN 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

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
 20.00 per guest

ROCKY MTN 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

A LA CARTE LATE NIGHT SNACKS

Mini Corn Dogs, Mustard, Ketchup **\$5 each**
 Beef Sliders, Cheddar, Mustard, Ketchup **\$5 each**
 Tator Tots, Ketchup, Ranch, BBQ **\$4 per guest**
 Chocolate Milkshake "Shooters" **\$4 each**
 Wings, Buffalo, Honey BBQ, Ranch, Blue Cheese Dressing, Celery Sticks **\$20 per dozen**
 Chicken Fingers, Honey Mustard, Ranch, and BBQ **\$5 each**
 French Fry Poutine, Cheddar Cheese Curds, Garlic Mushroom Gravy **\$8 per guest**
 Jalapeño Cheese Stuffed Pretzels with whole grain and yellow mustard **\$8 per guest**
 Nachos, Tortilla Chips, Queso, Sliced Jalapenos **\$7 per guest**
 Chicken and Waffles- Chicken Satay Dipped in Waffle Batter and Fried until Golden served with Dr. Pepper Bourbon Glaze **\$7 each**
 (Minimum of 25 Pieces Each)

Stations may require a Chef Attendant at \$150 each

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



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, 22.00 per guest
Second Hour, 12.00 per guest
Each Additional Hour, 10.00 per guest

Premium Brands

First Hour, 24.00 per guest
Second Hour, 14.00 per guest
Each Additional Hour, 11.00 per guest

HOSTED CONSUMPTION BAR

Signature Brands

Cocktails, 9.00
Domestic Beer, 6.00
Premium and Imported Beer, 7.00
Select Wine, 9.00
Sparkling Wine, 9.00
Mineral Water/Juice, 5.00
Soft Drinks, 4.50

Premium Brands

Cocktails, 11.00
Domestic Beer, 6.00
Premium and Imported Beer, 7.00
Premium Wine, 11.00
Sparkling Wine, 9.00
Mineral Water/Juice, 5.00
Soft Drinks, 4.50

HOSTED DRINK TICKETS

Signature, 8.00 each on consumption
Premium, 10.00 each on consumption

CASH BAR PACKAGE

Signature Brands

Cocktails, 10.50
Domestic Beer, 7.00
Premium and Imported Beer, 8.00
Select Wine, 10.50
Sparkling Wine, 10.50
Mineral Water/Juice, 5.00
Soft Drinks, 4.50

Premium Brands

Cocktails, 12.00
Domestic Beer, 7.00
Premium and Imported Beer, 8.00
Select Wine, 12.00
Sparkling Wine, 10.50
Mineral Water/Juice, 5.00
Soft Drinks, 4.50

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 12.00

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

City Park Swizzle 12.00

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

Pineapple Basil Cooler 12.00

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

Sweet Arnold 10.00

Bacardi Superior rum and raspberry puree with iced tea and lemonade

Grapefruit Delight 10.00

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 10.00

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

Sage Margarita 10.00

Don Julio Blanco Tequila and fresh lime juice with agave nectar and sage

Paloma Fresca 10.00

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

The Don's Martini 12.00

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

Spicy Paloma 12.00

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 12.00

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

Watermelon Jalapeno Cooler 10.00

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

Island Splash 10.00

Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

Mockingbird Ginger 12.00

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

Strawberry Mule 12.00

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

Grand Hyatt Denver

1750 Welton Street, Denver Colorado 80202

+1 303-295-1234 TELEPHONE

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

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



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

Pascual Toso, Brut, Argentina

Soft, fresh-smelling floral notes with light citrus fruit. 40.00

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. 50.00

Mionetto, Prosecco, Italy

Aromas of exotic fruit, green apple and white pear flavors. Straw in color with a fine persistent perlage. 50.00

WHITE WINES

Girard, Sauvignon Blanc, Napa Valley

Aromas of stone fruit, citrus and papaya. Notes of white peach, mango and pineapple accent the bright acidity. 50.00

Goosecross Cellars, Sauvignon Blanc, Lake County

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

Folie a Deux, 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. 50.00

Trefethen, Chardonnay, Napa Valley

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. 70.00

RED WINES

St. Clement, Merlot, Napa Valley

Aromas and flavors of red licorice and blackberry that meld with hints of toasted oak, milk chocolate and roasted coffee. 60.00

Chateau St. Jean, Cabernet Sauvignon, 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. 50.00

Wente Vineyards, Cabernet Sauvignon, Livermore Valley

Soft tannins abound in this complex, plush wine with abundant ripe flavors of stone fruit, soft black cherry and hints of spice. 60.00

Beringer "Knights Valley", Cabernet Sauvignon, Knights Valley

Lush, dark berries and ripe plums dominate in the glass, while hints of cassis and cocoa play in the background. 70.00

Kenwood Vineyards, Pinot Noir, Russian River Valley

Aromas of plum and quince with a slight touch of elegant oak. 50.00

Joseph Phelps, Pinot Noir, Freestone Vineyards

Aromas of plum and quince with a slight touch of elegant oak. 70.00

Grand Hyatt Denver

1750 Welton Street, Denver Colorado 80202

+1 303-295-1234 TELEPHONE

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

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



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
PSAV
Mike Barber
Tel: 303.297.1070
Email: mike.barber@hyatt.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@linenhero.com
www.linenhero.com

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

MUSIC
DTP Events
Jake Beaber
Tel: 303.337.1800
Email: jake@dtpevents.com
www.dtpevents.com

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

DECORATIONS
DesignWorks
David Squires & Michael Roffino
Tel: 720-941-7440
Email: info@designworksevents.com
www.designworksevents.com

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

PHOTOGRAPHY
Allee Photography
Kevin Becker
Tel: 720-936-5678
Email: kevin@allee-photo.com
www.allee-photo.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

MAKEUP
Blush Artistry & Company
Tiffany McCray
Tel: 720-447-6211
Email: blushartistryandcompany@gmail.com
www.blushartistryandcompany.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 \$5.00

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

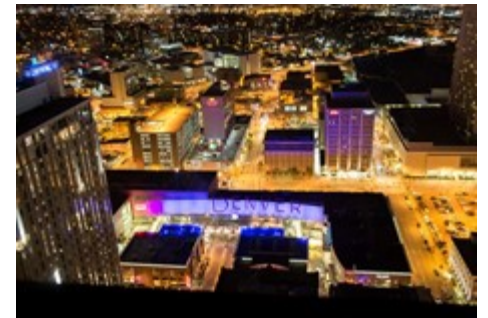
HYATT GIFT CARDS

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



Grand Hyatt Denver
1750 Welton Street, Denver Colorado
80202

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

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