Weddings by Grand Hyatt New York





Venues

Manhattan Ballroom

Our Manhattan Ballroom defines classic elegance. It's one of the most upscale reception locations in New York City. This venue option offers a picturesque setting overlooking 42nd Street and Lexington Avenue and 24 foot tall ceiling.

The Manahattan Ballroom seats 220 guests banquet style with a dance floor, 300 banquet style for a formal dinner, 480 for a theater style ceremony, and 500 guests for a cocktail reception.

Empire Ballroom

Our Empire Ballroom provides a striking backdrop for your extravagant celebration of love. This venue option offers a picturesque setting with 26 foot tall ceiling and sophisticated details.

The Empire Ballroom can accomodate more than 1,000 guests and offers assorted floor plan layouts for your ceremony or reception. This option sets a tone for an elegant uniting of your love.



Galleries on Lex

Our Galleries on Lex offer a trendy, residential style ambiance with sleek furniture and a view of the stimulating Lexington Ave.

Ideal for cocktail receptions for up to 250 guests, the Gallery's versatile design, featuring two pavilions connected by an open glass reception area allows for an innovation spatial arrangement.

Packages

Leave it to us...

The Midtown Manhattan experience provides personalized service for a unique and memorable event.

Wedding Package Inclusions Professional Banquet Captain

Professional Banquet Captain Tables

Modern Banquet Chairs

Ivory or White Floor Length Linens

Table Settings

Votive Candles

Dance Floor

Stage for DJ or band

Menu Tasting to Decide Upon Final Menu Selections for up to 4 guests

One Hour Cocktail Reception

Four Hours of Dinner and Dancing

Sparkling Wine Toast

Honeymoon Suite for Night of Wedding Turndown Amenity for Couple Special Guest Room Rates for overnight guests, based upon availability

Starting at \$225.00 per guest, plus service charge and tax









Curated Menus

You have a vision of your dream wedding, and we strive to help make that vision become a reality. Delicious and irresistible dining offerings and a private tasting creates an environment to inspire and guide you toward the perfect reception for you and your guests. Choose from among the following customizable styles of service.

Cocktail Receptions

Tray Passed Let your guests mingle, as we present passed bites to them.

Displayed your guests will love our hand crafted chilled display food stations.

Dinner Service

A Plated Prix-Fixe Dinner menu for your wedding allows you the flexibility to plan your dinner with confidence. You'll choose from a wonderful selection of items to delight your guests' palate. You will pre-select three courses from an array of delicious selections, and your Hyatt Event Specialist will guide you with their extensive experience.

Personal Preference allows your guests to personalize their dining experience. Treat your guests to an elegant *four course* meal with their choice of four different entrées. Our professional servers will take your guests' orders as they are seated. Our culinary team will begin to prepare their selections as your guests enjoy the evening dancing.

A Station-Style Dinner is a great choice for a casual and flowing event for your wedding story. Our Executive Chef creates modern food stations that will bring your guests closer together as they share, hashtag and brag about their perfect plate.

Pricing at a Glance

At Hyatt, we pride ourselves on amazing menus and guest experiences. Below is sample package for our wedding reception including appetizers, dinner menu, and bar services:

Cocktail Hour + Four Hours of Dinner and Dancing:
Signature Open Bar | 8 Passed Hors D'oeuvres | Two Food Display Stations
Plated or Buffet Dinner Service | Wedding Cake | Coffee Service
Wine Service with Dinner | Sparkling Wine Toast
Wedding Packages start at \$225 per guest, plus tax and service charge

Personal Preference Service | Begins at \$250 per guest, plus tax and service charge

Prices are subject to 24% taxable service charge and 8.875% tax

Cocktail Hour

Hors D'oeuvres | Chilled Selections

Seared Tuna with Pink Peppercorn on Sushi Rice Balsamic Mushroom Bruschetta Spinach & Artichoke Pitettes Hudson Valley Foie Gras Mousse

Hors D'oeuvres | Warm Selections

Thai Beef Satay
Coconut Prawns with Ginger Marmalade
Vegetarian Potsticker with Sweet Chili
Yakitori Chicken Skewer

While these are a couple of our favorites, your Event Specialist can provide additional options.





Bistro Table

Baked Brie en Croute With Candied Pecans Hudson Valley Cheese Board:

Adirondack Cheddar | Old Chatham Hudson Valley Camembert | Sprout Creek Madeline Goat Cheese Platters of Colorful Roasted Vegetables | Marinated Artichokes | Mixed Olives | Sliced Prosciutto | Salami | Saucisson

Served with Sliced Breads and Sesame Crisps

New York Meatball Slider Shop

Classic Beef with Tomato Ragout

Veal with Marsala Mushroom Cream Sauce Thai Turkey Meatballs with Red Curry Sauce | Scallions

Served with Potato Buns

Toppings To Include:

and Cilantro

Herbed Ricotta | Shredded Parmesan + Mozzarella | Pepperoncini + Pesto Aioli

Baby Arugula | Fennel | Mixed Roasted Peppers Salad Focaccia Bread Sticks

Your Event Specialist can provide additional options.

Dinner Service

Your Pre-Fixe Dinner

Our sample menus are a guide, as you determine your preferred single entrée to be served. Your tasting selections will be personally tailored by our chef with your taste and style in mind.

Couple to pre-select threes courses in advance.

Menu Includes:

One Hot Appetizer or Fresh Salad Course
One Entree Course
One Dessert Course
Your Wedding Cake
Coffee and Tea Service

Personal Preference Dinner

Our professional servers will take your guests' orders as they are seated and our culinary team will begin to prepare their entree selections to satisfy their individiual tastes and preferences.

Couple to select hot appetizer, fresh salad, and dessert courses in advance.

Couple to also select four entree options for guests to choose from as they are seated.

Menu Includes:

One Hot Appetizer Course One Fresh Salad Course One Entree Course One Dessert Course Your Wedding Cake Coffee and Tea Service



A Sampling of Menu Suggestions from our Executive Chef

Hot Appetizers

Roasted Cremini Mushroom Bisque en Croute

Caramelized Onion Soup en Croute with Gruyere

Lobster Bisque En Croute

Fresh Salads

Bocconcini Mozzarella | Plum Tomatoes | Arugula + Roasted Peppers

Baby Beet Salad with Pickled Radish | Pistachio + Whipped Goat Cheese

Organic Local Greenhouse Salad with Lola Rosa | Frisee and Endive with a Goat Cheese Fritter + Blood Orange Vinaigrette

Entrees

Herb Crusted Filet Mignon Madeira Reduction

Double Cut Lamb Chops | Herbs de Provence Toasted Orzo + Morel Jus

French Cut Chicken | Spring Herbs + Thyme Poultry

Petite Filet Mignon + Crab Cake | Lemon Caper Demi Glace

Desserts

Berries | Chantilly Cream | Aged Balsamic Sauce Traditional Tiramisu Flourless Chocolate Cake with Berry Coulis Classic New York Cheesecake

Dinner Service

Your Custom Station-Style Dinner

The sample menus below are a great choice for a casual and flowing event for your wedding story.

Our Executive Chef creates modern food stations that will bring your guests closer together as they share, hashtag and brag about their perfect plate.

Menu Stations Include:

Appetizers
Entree
Desserts
Your Wedding Cake
Coffee and Tea Service

Sample Station Menu 1

Appetizers Chef's Seasonal Soup Crisp Salad with Local Ingredigents, Mouthwatering Dressing Selection

Entrees Grilled Petite Filet Mignon Farm Raised Stripe Bass

Desserts Assorted Whole Cakes Seasonal Cobbler



Sample Station Menu 2

Appetizers
Fresh Caprese Salad
Antipasto Display Roasted Vegetables,
Marinated Artichokes | Olives | Sliced Prosciutto
Genoa Salami + Sopressata

Entrees

Chicken Palermo with Roasted Potatoes | Olives |
Pepperoncini + White Wine Garlic Sauce
Italian Sweet + Hot Sausage
Served with Peppers | Onions | Marinara Sauce
Penne a la Vodka
Farfalle | Primavera Vegetables | Pesto Cream
Baked Eggplant Rollatini | Ricotta + Mozzarella
Focaccia Bread sticks

Desserts Traditional Italian Pastries: Cannoli | Cream Puffs | Napoleons





Pop, Fizz, Clink

Bar Service

Enhance your reception with one of our Packaged Bars. Beverage Packages range from classic Signature to elegant Top Tier spirits, beer and wines.

Couples Choice | Signature Drinks

You will work with our Event Specialists to craft a signature bevegae that will be featured on your bars and represent your taste and style.

Bar Enhancements

Martini Station

Selection of sultry vodkas, including a full line of diverse flavors to create classic and contemporary martinis.

New York City Classics Selection of classic New York cocktails to include Manhattan, Tom Collins, and Cosmopolitan.

Signature Bar Package

Smirnoff Vodka
Beefeater Gin
Dewar's Scotch
Canadian Club Whiskey
Cruzan Rum
Budweiser
Miller Light
Heineken Light
Select Wines
Mineral Water, Juices, and Soft Drinks

Top Tier Bar Package

Grey Goose
Bombay Sapphire Gin
Johnny Walker Black
Maker Mark Bourbon
Bacardi Rum
Crowne Royal Whiskey
Budweiser
Miller Light
Heineken Light
Corona
Brooklyn Lager
Select Wines
Mineral Waters, Juices, and Soft Drinks





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

Chardonnay, California Pinot Grigio, California Merlot, California Cabernet Sauvignon, California Pinot Noir, California



Specialty Wine

Light to Full-Intensity Red Wines Champagne and Sparkling Wines Blush & Light to Medium-Intensity White Wines Fresh & Crisp Seasonal Wines



Details

Personal Touches

There are many ways to let your own 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

Customized linens enhance any wedding set-up. Choose from floor-length linens or delicate overlays to enhance the beauty of your wedding décor and individual tables. Let us help you select the right style and fabrics from our linen experts.

Chairs

Desire a different look for your guests to sit on during your ceremony, cocktail hour or reception? Our stylists can help you choose a chair that is elegant and enhances the style and décor of your wedding. Priced accordingly.



Chair Covers

Chair covers can enhance the dramatic look of your table décor. Whether fancy and frilly or sleek and chic our linens will help enhance your table décor. Priced accordingly.

Lighting

Personalize your wedding day with your custom monogram in lights, up-lighting your head table and cake table, wash the walls in a splash of color complementing your décor. The options are endless when it comes to lighting and audio visual enhancements. Ask your wedding specialist for more details and ideas to make your day even more memorable.

Ice Carvings

Customized glistening ice carvings add drama to your place card or buffet table. Or imagine a martini luge at the bar. Let our talented chefs carve a special tribute to your day to enhance the décor and style of your wedding day. Priced accordingly.



Your Honeymoon, On us

Travel, Deepen Your Love, and Be Happy

Begin your love story with Grand Hyatt New York and earn free honeymoon nights at any Hyatt Hotels & Resorts worldwide.

Commit + Earn + Stay

\$10,000 | 60,000 World of Hyatt Points | At least TWO free nights \$20,000 | 90,000 World of Hyatt Points | At least THREE free nights \$40,000 | 120,000 World of Hyatt Points | At least FOUR free nights \$50,000 | 150,000 World of Hyatt Points | At least FIVE free nights

How to Redeem

Channel your inner wanderlust and choose from our global selection of hotels and resorts that capture the essence of the destination.

Whichever location you choose, you'll make memories that will last a lifetime, on us.

Secure your venue with us before December 31, 2019 and your World of Hyatt Bonus points will be applied by your Event Specialist.









Gallery















Grand Hyatt New York 109 East 42nd Street at Grand Central Terminal 212-883-1234











