

— 2015 wedding —  
CELEBRATIONS



**HYATT**  
AT THE  
BELLEVUE  
PHILADELPHIA

— your —  
SPECIAL DAY



Cheers to you on your engagement. You're ready for the perfect wedding, and we're here to help you take it above and beyond. Our friendly and talented team at Hyatt at The Bellevue will take care of every last detail and flawlessly execute the day of your dreams.

*special service*

Your wedding specialist will serve as your very own personal consultant, helping you and your guests experience a wedding like no other. From the moment you arrive to the last toast at the reception and that final bite of cake, we are here to create amazing moments and memories you will cherish forever.

*pre and post-wedding events*

Kick off the festivities with a personalized wedding shower, bridal or family brunch. Our team will be by your side making sure that every event you host at Hyatt is absolutely exceptional and always true to you.

*a personalized experience*

From unique lighting and linens to fantastic dining options and everything in between, you have the power to choose the personal touches that will bring your dream wedding to life. We look forward to helping you personalize it all to make your special day even more special.

*hyatt honeymoons*

Celebrate your wedding with HYATT and get the most out of your honeymoon with free nights at participating HYATT Hotels and Resorts worldwide. Check out the *More Details To Consider* page to learn more.

— all about our —  
HOTEL



### *Hyatt at The Bellevue*

The "Grand Dame" of Philadelphia's historic Broad Street, The Hyatt at the Bellevue is a masterpiece of French Renaissance architecture, opulent surroundings, with revered service reminiscent of yesteryear. Celebrating nearly a century of grandeur, you will find no place comparable to The Bellevue.

### *location*

Discover true grandeur, unrivaled style and service at our iconic downtown Philadelphia hotel. Situated on the famous Avenue of the Arts, Hyatt at The Bellevue blends old-world architecture with modern amenities. Enjoy personalized service in the city's largest guestrooms with exclusive accommodations including Hyatt Grand Bed™ featuring sumptuous linens and a feather duvet. Beautiful city and conservatory views welcome you to a plush retreat offering every amenity for a relaxing stay, including cream and marble bath, Portico bath amenities, plush robes, generous work area, wireless high-speed Internet access and data port.

### *guestrooms*

A remarkable hotel experience awaits you at Hyatt at The Bellevue. A member of Historic Hotels of America and perfectly situated in the heart of the city – on the famous Avenue of the Arts – our Philadelphia luxury hotel offers the ideal combination of a premier location with world-class amenities.

### *XIX Restaurant and Bar*

Center City's highest restaurant offers a seafood centric menu of new American dishes in a stylish atmosphere that combines the building's historic architectural elements with a warm and inviting design.

### *parking*

We are please to offer our guests parking in the adjacent PARKWAY Bellevue Garage, easily accessible via our sky bridge.

### *event rate parking*

Self Parking \$17.00

Valet Parking \$30.00

### *hotel guest rates*

Overnight Self Parking \$30 per night

Overnight Valet Parking \$39 per night

### *Spa*

The Sporting Club at The Bellevue offers massage and spa services, whirlpool, steam rooms and saunas.

### *Bellevue Salon and Spa*

Bellevue Salon and Spa is Philadelphia's premier total-beauty destination. Their services include everything from nails, waxing and expert make-up application to precision cuts and vibrant hair color. From their extensive retail area to their quiet oasis rooms for the finest skin treatments, expect the best service and attention to detail. They combine the best five-star staff in the Greater Philadelphia area with gorgeously appointed modern setting for the ultimate indulgence! Whether you're a bride-to-be, a guest of the hotel, work or live in Center City – they are all excited to greet you.

### *shopping*

Enjoy some of the premier shops in all of Philadelphia without ever having to leave the building. The historic Bellevue is home to a number of the worlds most renowned retailers, including:

- Tiffany & Co.
- Williams-Sonoma
- Nicole Miller Philadelphia
- Polo Ralph Lauren
- Teuscher of Switzerland

— wedding —  
SITES



*GRAND BALLROOM AND BALCONY*

*Two-tiered balconied ballroom with original lighting designed by Thomas Edison and the most celebrated marble and hand-worked iron elliptical staircase in the city. Full stage hosts lavish receptions or dinner dances from 200 to 1,500 people; 11,000 square feet.*

*RED AND CLOVER ROOMS*

*The Red Room's present 1,147 square feet of space, which can be connected with the separate Clover room, offering an additional 1,395 square feet of space. Both of these meeting rooms are adaptable to all needs.*

*ROSE GARDEN BALLROOM*

*Once a rooftop rose garden in summer and skating rink in winter, the beautifully enclosed 19th floor ballroom caters up to 200 guests for a dinner dance, 420 reception style; 2,714 square feet.*

*CLIVEDEN ROOM*

*Located on the top floor, this sunlit room is perfect for cocktail receptions up to 100 guests; 1,051 square feet of space.*

*XIX RESTAURANT*

*Featuring sweeping views of the city's skyline and located on the 19th floor of the Hotel, XIX Restaurant creates a unique atmosphere of classic architecture and modern interiors.*

*WINE HALL*

*This unique space offers an "Old World" atmosphere with large, wooden wine cabinets; 726 square feet of space.*

*STATE DRAWING ROOM*

*A beautiful renovated room with a distinctive layout perfect for that special event. Gorgeous high painted ceiling with fireplace to the rear, compliments this stunning room that is full of character and old world charm. Estimated 2,500 square feet of space.*



— *reception* —  
DETAILS



*dining experiences*

We go above and beyond with delicious menu options to delight each and every taste. Your wedding specialist will ensure that every last detail is attended to for perfectly exceptional dining. From handpassed hors d'oeuvres to champagne toasts, we create an outstanding experience to be savored by all.

*personal touches*

Let your unique style and vision shine through on your special day. From seating to lighting to floral arrangements, our experts are here to help you personalize your ceremony, cocktail hour and reception.

*inclusions*

Complimentary accommodations for the Bride and Groom on your wedding night.

Special room rates for overnight guests (Rates and availability dependant upon season and occupancy levels).

Professional Banquet Captain

Selection of Linens

Directional cards for out of town guests.

Complimentary staging for Band or DJ.

*five hour open bar*

Serving Bellevue Bar liquor, imported and domestic beer, signature red and white wine, champagne, and select cordials

*one hour cocktail reception*

Featuring a selection of butlered cold and hot hors d'oeuvres from our extensive list (select 10)

Your choice of (2) beautifully displayed stations and your choice of (2) reception or action stations

*dinner menu*

Appetizer Selection

Soup or Salad Selection

Intermezzo

Your Choice of Gourmet Entrees

Wedding Cake, Dessert Selection, or Seasonal Petite Viennese Display

Freshly Brewed Coffee, Tea, and Decaffeinated Coffee

Friandise

Poured Wine Offered With Dinner

*Bellevue or Personal Preference Package Pricing*

\$194.00 - 199.00 Per Person

— customize your —  
EXPERIENCE



Your Catering Manager will work with you closely to organize and coordinate your hotel arrangements. We have highlighted and summarized the particulars that will be of interest as you plan this memorable event. We realize that your wedding is unique, and we will assist you with each of your individual requests.

#### *menus*

For your consideration, our wedding menus are enclosed. The prices quoted are current and may be confirmed six months prior to your wedding. Each price is subject to 21% service charge and 8% Pennsylvania State Sales Tax.

#### *beverages*

A bar serving Bellevue brand liquor, house pinot grigio, chardonnay, cabernet sauvignon, and merlot is included in your package. A copy of our wine list is enclosed, however a more elaborate wine list is available upon request should you choose to enhance your wine selection. Each beverage price is subject to the 10% Philadelphia Liquor Tax.

#### *ceremony arrangements*

Many of our wedding clients arrange to have their ceremony in one of our private rooms. A room or location for the pre-ceremony portraits, a dressing room for the wedding party and a complimentary rehearsal time may be coordinated with your Catering Manager. The number of guests attending your wedding determines a ceremony set-up fee of \$750.00 - \$1,250.00.

#### *linen and table arrangements*

We provide a choice of white, ivory, gold pintuck, pewter crinkle, crushed charcoal, moonlight swirl and sage green embroidered linens on a complimentary basis. Our table sizes are 60" and 72". Based on your requirements, a personalized diagram will be designed by your catering manager, so that table assignments may be made.


#### *music, photographer, florist*

Names and telephone numbers are provided on our exclusive referral list. You may use your own contacts, however the companies and individuals listed are familiar with The Bellevue and are both reliable and creative professionals.

#### *ice carving enhancements*

Available to complement any reception. Prices vary depending on selection.

#### *guest room reservations*

A complimentary suite is provided for the bride and groom on the evening of their wedding. Should you require guest room arrangements for your out-of-town guests, a block of rooms may be reserved according to your needs. Special rates may be negotiated based on guest room utilization and time of year. For your guests' convenience, we will supply personalized formal reservation cards. Please contact the Catering Office at (215) 982-4900  and ask for our Wedding Guest Room Manager. They will be able to take all of your requests including amenity needs.

#### *coat check*

November 1- March 31

under 100 people - \$150 minimum, 5 hours or less

\$225 minimum, over 5 hours

Over 100 people - \$2.00 per person, based on final guaranteed numbers (minus in house rooming list where applicable)

April 1-October 31

\$100 for first attendant, \$75 each additional attendant

# PASS THE

— *hors d'oeuvres* —



*SELECT UP TO TEN VARIETIES OF COLD OR  
HOT HORS D'OEUVRES*

*cold selections*

Crab and Avocado Tart

Santa Fe Chicken Salad on Tortilla with  
Honey-Lime Sour Cream

Whipped Brie Bites with Red Berry Puree in  
Phyllo Cup

Marinated Poke Tuna in Sesame Basket  
with Cucumber Wasabi Aioli

Smoked Salmon with Dill Mousse on Toast  
Point

Antipasto Skewer with Mozzarella, Sun  
Dried Tomato and Artichoke Heart

Parma Wrapped Crenshaw Melon with  
Balsamic Drizzle

Jalapeno and Yellow Tomato Gazpacho  
Shooter with Manchego Cheese

*hot selections*

Mini Lump Crab Cakes with Spicy Caper-  
Dill Mayonnaise

Crispy Goat Cheese Filled Artichoke Hearts

Sausage Stuffed Mushrooms with  
Caramelized Onion Butter

Marinated Chicken Satay with Peanut Soy  
Sauce

Teriyaki Marinated Beef Satay

Cinnamon-Chipotle Shrimp  
Skewers

Flat Iron Steak Wrapped With Gorgonzola  
and Bacon

Shiitake Mushroom Chopstix

Hoisin Glazed Shredded Short Rib on Fried  
Wonton with Chives

*hot selections continued*

Chorizo and Black Bean Stuffed Springroll

Mini Beef Burgers with Worcestershire  
Onions and Dubliner Cheese

Spicy Beef Sausage Wrapped In Puff Pastry  
with New Castle Mustard Sauce

Seared Scallops with Smoked Paprika Aioli  
and Mango Relish

Caramelized Onion and Cumin Tart

Shrimp and Chive Bisque Shooter with  
Butter Poached Rock Shrimp

Thai-Lemon Grass Mussel Shooter

Pistachio Crusted Lamb Chops with Red  
Wine Mustard Sauce

Chef's Homemade Cocktail Franks

# SPECIALTY

— station dining —



Specialty Station dining is the perfect choice if you desire a more flowing, relaxed dining experience. Our executive chef will present food stations with a number of inventive and delectable choices. Made with the freshest of ingredients and with stations where food can be prepared to order, guests are sure to be pleased by all the unique and delicious options.

## **RECEPTION STATIONS**

**(Please Select Two Display Stations)**

### *italian market antipasto*

Cured Meats and Artisan Cheeses, Provençal Olives, Marinated Artichokes and Peppers, Grilled Eggplant and Mushrooms, Vine Tomatoes, Sundried Tomato and Basil Pesto, Ciabatta and Semolina Bread

### *bruschetta station*

Served with Toasted Baguette

**Please Select Two Types**

Local Mozzarella, Yellow Tomatoes, Basil, Balsamic Vinegar and Olive Oil

Broccolini, Vine Ripe Tomatoes, Crushed Red Chili and Parmesan

Red and Yellow Tomatoes, Jalapeno, Cilantro, Red Onion and Monterey Jack Cheese

Roasted Peppers, Manchego Cheese, Sherry Vinegar, Five Olive Mix

### *artisanal cheese selection*

Handcrafted Cheese with Semolina Bread and Raisin Walnut Bread, Fruit Chutney, Honey, Toasted Nuts and Dried Fruits

### *mediterranean*

Citrus Marinated Olives, Roasted Beet Salad with Pistachios and Shaved Pecorino, Assorted Dips with Grilled Pita Bread

Tzatziki-Yogurt, Cucumber, Dill

Htipiti-Roasted Red Peppers, Feta Cheese

Melitzanosalata-Roasted Eggplant

Hummus-Chickpeas with Garlic, Cumin, and Olive Oil

### *chilled pasta station*

Hearts of Romaine with Caesar Dressing and Sourdough Croutons

### **Please Select Three Types:**

Penne with Tomatoes, Basil, and Mozzarella with Balsamic Vinaigrette

Conchiglie with Red Grapes, Scallions, Walnuts, Gorgonzola and White Balsamic

Traditional Fusilli Antipasto Salad with Salami, Provolone, Mozzarella, Tomatoes, Artichoke, Red Peppers, Olives, and Basil Red Wine Vinaigrette

Orecchiette with Oven Dried Tomatoes, Grilled Vegetables, Parmesan Cheese, Olive Oil and Vinegar

**(Please Select Two Reception or Action Stations)**

### *cast iron kabob pots*

#### **Choose Three Selections**

Curried Chicken in Ginger White Wine Sauce

Pork Shoulder in Newcastle Brown Ale and Shallot Sauce

Bourguignonne Style Beef in Burgundy Wine and Vidalia Onion Sauce

Chipotle Rubbed Shrimp in Lemon Leek Sauce

Vegetable Kabob in Garlic Tarragon Sauce

Served with Basmati Rice Pilaf, Grilled Naan Bread, and Sweet and Spicy Pepper Chutneys

### *absolut seafood*

Scallops, Shrimp, Tuna, and Seasonal Fish Sauteed with Lemon Oil and Absolut Citron, Served in a Martini Glass with Mango Citrus Salsa and Micro Cilantro



# SPECIALTY

— station dining —



Specialty Station dining is the perfect choice if you desire a more flowing, relaxed dining experience. Our executive chef will present food stations with a number of inventive and delectable choices. Made with the freshest of ingredients and with stations where food can be prepared to order, guests are sure to be pleased by all the unique and delicious options.

### *a taste of asia*

Steamed Shrimp Shoimai, Chicken and Lemongrass Dumplings, Vegetable Pot Stickers, Chinatown Peking Duck Wrapped in Moo Shu Pancakes with Hoisin Sauce, Scallions, Carrots, Peanuts, and Napa Cabbage

Hand Rolled Sushi, Soy Sauce, Ying Yang Sauce, Pickled Ginger, and Wasabi

### *cocktail bar*

Create Your Own Seafood Martini with a Mis En Place of Sauces and Garnishes. Selection of Seafood (Choose Up to Three): Crab Meat or Crab Claws, Poached Shrimp, Marinated Clams, Mussels or Scallops, Variety of Sauces to Include: Absolut Peppar Cocktail Sauce, Malibu Tarragon Cream Sauce, Meyers Rum Sauce, Jack Daniels Tomato Sauce, Tequila Chipotle Aioli

Garnish with Fresh Lemon, Lime, Blue Cheese Stuffed Olives, Tapenade, or Cherry Peppers

### *pan seared diver scallops*

Hand Dived Scallops, Sauteed to Order, Israeli Couscous Risotto, and Tomato Pepper Lemon Relish

### *freshly prepared pastas and risottos*

#### **(Please Choose Two):**

Shrimp Scampi, Campanelle Pasta, Gulf Shrimp, Garlic, White Wine

Rotini Bolognese, Whole Wheat Rotini Pasta with Lean Ground Turkey and Tomatoes

Orecchiette Salsiccia, "Little Ears" with Grilled Chicken, Peppers, and Onions

Penne Primavera, Penne Pasta with Broccoli, Portabella Mushrooms, Sun Dried Tomatoes, and Pesto Sauce

Seasonal Risotto, Seasonal Selection of Vegetables

Gnocchi Arrabbiata, Sauteed Potato Gnocchi, Aurora Cream Sauce, Spinach and Asiago Cheese

### *charcuterie and olives*

Parmesan, Porchetta, Sweet Sopresatta, Parma Ham, Toscano Picante, Provencal Olives, Spanish Marcona Almonds, Rosemary Olive Oil, Bread Sticks, Pesto

### *mac and cheese bar*

#### **Select Three Varieties:**

Four Cheese: White Cheddar, Gruyere, Apple Wood Smoked Bacon, Caramelized Onions

Chili Beef Mac: Cheddar, Gouda, Spiced Ground Beef, Onions, Chili Peppers

Lemon Peel Shrimp: Mozzarella, White Cheddar, Parmesan, Shrimp, Chives, Lemon Zest

Buffalo Chicken: Aged Cheddar, Monterey Jack, Boneless Spicy Buffalo Chicken, Smokey Blue Cheese

Neapolitan: Fresh Mozzarella, Pecorino Romano, Roasted Tomatoes, Garlic, Fresh Basil

Ham N' Cheese: White Cheddar, Mozzarella, Black Forest Ham, Caramelized Red Onions

### *soft taco station*

#### **Choose Three Selections:**

Marinated Flank Steak, Pulled Ancho Chicken, Roast Pork Shoulder in Adobo Sauce, Grilled Mahi Mahi.

Served with Charred Onions, Peppers, Tomatoes, Salsa, Tomatillo Sauce, Guacamole, Sour Cream, Pickled Jalapenos, Soft Corn and Flour Tortillas

— *personal* —  
PREFERENCE  
&  
— *plated prix-fixe* —  
DINING



Invite your guests to customize their dining experience at your wedding with our Personal Preference option. Treat them to an elegant four course meal with a choice of four different entrées. We present a personalized menu at each place setting, and our specially trained servers take orders to ensure seamless service and an extra-special experience. Your Hyatt at The Bellevue wedding specialist will help you tailor the options to satisfy everyone's individual tastes and create a meal to be remembered.

A prix-fixe menu allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance. Select from a wonderful array of offerings designed to delight your senses and please guests' palates. Your HYATT wedding specialist will guide you through the selection process to help craft a menu to be enjoyed by all.

*appetizers*

COLD

Chilled Vegetable Crepes Filled with Crisp Asparagus, Grilled Eggplant, Sweet Roasted Pepper and Goats Milk Cheese

Spiced Crusted Diver Scallops with Mixed Field Greens in a Petite Cheese Basket.  
Served with Lime-Cilantro Vinaigrette

*appetizers continued*

HOT

Roasted Lobster and Corn Cannelloni on Braised Spinach and Leeks and Champagne Cream

Seared Basil Dusted Diver Scallops on Rock Shrimp and English Pea Risotto and Lemon Saffron Reduction

Crispy Kennet Square Mushroom Strudel with Caramelized Bermuda Onions and Truffled Vegetable Demi Glaze

Roasted Butternut Squash Cannelloni with Garlic Spinach and Brown Butter

Jumbo Lump Crab Cake, Pickled Beets, Mustard Aioli, Pepper Coulis

Three Cheese Cannelloni, Maine Lobster Ragout, Wilted Spinach

Grilled Pancetta Wrapped Scallops, Risotto, Carrot Ginger Sauce

Honey Soy Marinated Boneless Quail, Caramelized Tart Apples, Smoked Corn Sauce

Wild Mushroom and Ricotta Cheese Raviolis with Tomato Pomodoro and Ricotta Salata

*soups*

English Pea Soup, Braised Leeks, Basil Tortelloni

Mushroom Cream Soup with Wild Rice and Truffle Essence

Truffled Tomato Soup with Ricotta Cheese Ravioli

Yellow Curry Split Pea Soup with Applewood Smoked Nuesky Bacon

Roasted Garlic Bisque with Dungeness Crab and Sourdough Croutons

Roasted Butternut Squash Soup with Candied Pecans and Creme Friache

Brie and Leek Soup with Brioche Butter Croutons

Lobster Bisque with Tarragon, Cognac and Maine Lobster

— *personal* —  
PREFERENCE  
&  
— *plated prix-fixe* —  
DINING



Invite your guests to customize their dining experience at your wedding with our Personal Preference option. Treat them to an elegant four course meal with a choice of four different entrées. We present a personalized menu at each place setting, and our specially trained servers take orders to ensure seamless service and an extra-special experience. Your Hyatt at The Bellevue wedding specialist will help you tailor the options to satisfy everyone's individual tastes and create a meal to be remembered.

A prix-fixe menu allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance. Select from a wonderful array of offerings designed to delight your senses and please guests' palates. Your HYATT wedding specialist will guide you through the selection process to help craft a menu to be enjoyed by all.

*salads*

Orange and Chioggia Beet Salad, Frisee, Baby Romaine, Gorgonzola Dolce with an Aged Sherry Dressing

Spinach Salad, Tossed Tableside, with Walnut Vinaigrette and Granny Smith Apples,  
Warm Rosemary Polenta, Caramelized Endive and Goat Cheese

Mixed Baby Lettuces, Tossed Tableside with Cucumber, Radishes, Grape Tomatoes, Applewood Bacon, Ciabatta Croutons, Parmesan and Red Wine Vinaigrette

Bibb Lettuce, Gala Apples, Candied Pecans, Trevisano, Tossed Tableside with Buttermilk Blue Cheese Dressing

Apple and Endive Salad, Tossed Tableside with White Balsamic Dressing

Citrus and Fennel Salad, Tossed Tableside with Beets and Orange Vanilla Vinaigrette

*salads continued*

Baby Red and Green Gem Lettuce, Tossed Tableside with Shaved Parmesan and Ceasar Vinaigrette

Asian Pear Salad, Tossed Tableside with Baby Greens, Gorgonzola, Walnuts and Cider Vinaigrette

Rocket Arugula Salad, Frisee, Red Endive, Grapefruit, Watermelon Radish, Pinenuts and Avocado Cream Dressing

White Asparagus and Proscuitto Salad, Watercress, Parmesan, Fig Vinegar and Extra Virgin Olive Oil

Spinach and Frisee Salad, with Maple Leaf Duck, Candied Pecans, Beets, Chevre Cheese, and Sherry Vinaigrette

French Green Bean Salad, Arugula, Frisee, Egg, Fingerling Potato with Calamata Olive Dressing

*intermezzo*

Pear Sorbet with Pear Alcohol or Cinnamon Powder

Lemon Sorbet with Lemon Vodka

Raspberry Sorbet with Port Wine Reduction

Passion Fruit Sorbet with White Rum

Champagne with Marc de Champagne

Orange Sorbet with Triple Sec Liquor

Mango with Coconut Rum

— *personal* —  
PREFERENCE  
&  
— *plated prix-fixe* —  
DINING



Invite your guests to customize their dining experience at your wedding with our Personal Preference option. Treat them to an elegant four course meal with a choice of four different entrées. We present a personalized menu at each place setting, and our specially trained servers take orders to ensure seamless service and an extra-special experience. Your Hyatt at The Bellevue wedding specialist will help you tailor the options to satisfy everyone's individual tastes and create a meal to be remembered.

A prix-fixe menu allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance. Select from a wonderful array of offerings designed to delight your senses and please guests' palates. Your HYATT wedding specialist will guide you through the selection process to help craft a menu to be enjoyed by all.

### *entrees*

Double Mustard Lamb Chops  
Orange Marmalade, Pommery Mustard  
Demi, Gold Creamer Potatoes, and  
Spinach

Steamed Snapper, Spiced Chickpeas,  
Roasted Tomatoes, and Cauliflower

Roasted Beef Tenderloin,  
Heirloom Fingerling Potatoes, Roasted  
Baby Carrots, Mushroom and Oven Dried  
Tomato Ragout

Eberly Farms Free Range Chicken,  
Egg Pappardelle, White and Green  
Asparagus, Oyster Mushrooms, and  
Marsala Cream

Pesto and Almond Crusted Salmon,  
Crushed Sweet Peas, Preserved Lemon,  
Pickled Roasted Peppers

Char Grilled Tenderloin of Beef, Carrot  
Puree, Broccolini, Cipollini Onion, Cabernet  
Demi

Pan Seared Filet of Beef Tenderloin,  
Tuscan White Beans and Pancetta, Grilled  
Squash, Rosemary Demi

### *duet entrees*

Beef Bourguignon Paired with Grilled Fillet  
of Salmon, Horseradish Mashed Potatoes,  
Roasted Root Vegetable

Char Grilled Tenderloin of Beef Paired with  
Wild Striped Bass, Carrot Puree, Broccolini,  
Cipollini Onion, Cabernet Demi

Pan Seared Filet of Beef Tenderloin Paired  
with Black Bass, Tuscan White Beans and  
Pancetta, Grilled Squash, and Rosemary  
Demi

Lemon Thyme Roasted Eberly Farms  
Chicken Paired with Jumbo Grilled Shrimp,  
Sweet Potato Puree, Wilted Greens, and  
Morel Demi

Grilled Filet of Beef Tenderloin Paired with  
Bronzino and Jumbo Lump Crab, Truffled  
Mushroom Risotto, Broccolini, and Madeira  
Sauce

Roasted Beef Tenderloin Paired with Pan  
Seared Fillet of Grouper, Potato Gnocchi,  
Braised Holland Leeks, Tomato Infused  
Demi

Smoked and Roasted Pork Loin Paired with  
Diver Sea Scallops, Celery Root Puree,  
Green Beans and Onions, Tart Cherry,  
Chutney and Bourbon Sauce

### *desserts*

Chocolate Champagne Mousse Cake with  
Strawberry Compote

Lemon Bavarian Cream, Blackberry Jam,  
Macerated Blackberries

Star Anis Pear Almond Tart, Cinnamon  
Cream

Almond Joy Chocolate Flourless Cake,  
Candied Almonds, Coconut Cream

Orange Creme Brulee with Caramel Crisp

Espresso Panna Cotta

Lemon Raspberry Tart with Orange  
Caramel Sauce

Carrot Cake with Spiced Pineapple

Brown Sugar Cheesecake, Cranberry  
Orange Compote

Chocolate Passion Fruit Cake, Mango,  
Passion Fruit Sauce

Chocolate Peanut Butter Dome, Raspberry  
Coulis

Bellevue Wedding Cake



# BEVERAGE

— packages —



Your special day calls for a celebration. With bar packages perfect for your style of occasion, guests will sip, savor and enjoy. Select from a variety of soft drinks, red and white wine, premium and domestic beer and cocktails.

## *Five Hour Open Bar Featuring Bellevue Liquors to Include*

Grey Goose Vodka, Tangueray Gin, Dewar's Scotch, Jack Daniels, Crown Royal, Bacardi Rum, Jose Cuervo Tequila, Amaretto di Saronno, Baileys Irish Cream, Courvoisier VS, Sambuca Romano, Kahlua

Signature Wines, Champagne, Domestic and Imported Beer, Soft Drinks, Mineral Water and Juices

## *bar upgrades*

See your catering manager for additional upgrades to your bar package including champagne toast, and signature wines with dinner.

## *SIGNATURE RED AND WHITE WINE SERVED WITH DINNER*

— *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

*don 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-Germaine 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



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 and champagne*

*Belle Casel, Prosecco, Brut,  
Veneto, Italy  
\$60.00/Bottle*

*Pascual Toso, Brut,  
Mendoza, Argentina  
\$40.00/Bottle*

*\*Veuve Clicquot, Brut, "Yellow Label",  
Champagne, France  
\$130.00/Bottle*

*white wines*

*Luccio, Moscato d'Asti,  
Piedmont Italy  
\$46.00/Bottle*

*Heinz Eifel, Riesling, Spätlese, Mosel,  
Germany  
\$55.00/Bottle*

*Acrobat by King Estate, Pinot Gris, Oregon  
\$55.00/Bottle*

*Santa Rita, Sauvignon Blanc, "120", Central  
Valley, Chile  
\$50.00/Bottle*

*Cave des Vignerons de Buxy, Blanc, Côte  
Chalonnaise, "La Buxynoise", Burgundy,  
France  
\$60.00/Bottle*

*\*Sean Minor, Chardonnay, "Four Bears",  
Central Coast, California  
\$60.00/Bottle*

*\*Au Bon Climat, Chardonnay,  
Santa Barbara County, California  
\$75.00/Bottle*

*red wines*

*\*Sean Minor, Pinot Noir,  
"Four Bears",  
Napa Valley Carneros, California  
\$65.00/Bottle*

*Liberty School, Cabernet Sauvignon,  
Paso Robles, California  
\$60.00/Bottle*

*Pascual Toso, Malbec,  
Mendoza, Argentina  
\$55.00/Bottle*

*Cheval Quancard,  
"Chateau Tour Chapoux",  
Bordeaux, France  
\$60.00/Bottle*

*Black Stallion, Cabernet Sauvignon,  
Napa Valley, California  
\$77.00/Bottle*

— preferred —  
VENDORS



We recommend you use a vendor from Hyatt at The Bellevue's preferred vendor list, as it helps ensure a smooth and seamless process. We kindly request that vendors deliver flowers, cakes, audiovisual and all other items no sooner than two hours prior to your scheduled event. In addition, we ask that all items be removed following the celebration unless alternate arrangements have been made with your wedding specialist. All vendors must supply their own equipment for setup.

*bellevue partners*

Bellevue Salon and Spa,  
(267) 514-8000  
Nicole Miller,  
(215) 546-5007  
Teuscher Chocolates,  
(215) 546-7600  
William Sonoma,  
(215) 545-7392  
Tiffany & Co.,  
(215) 735-1919  
Polo Ralph Lauren,  
(215) 985-2800  
Sporting Club,  
(215) 985-9876

*music*

American Deluxe  
(267) 418-3381  
BVT Live  
(610) 358-9010  
CTO Artists  
(877) CTO-Music  
EBE Entertainment (215) 634-7700  
Eddie Bruce Music  
(215) 922-4220  
Elan Artists  
(888) 800-3526  
Synergentic Sound and Lighting  
(800) 935-9714  
Urban Guerilla Orchestra  
(215) 313-5073

*decor*

Beautiful Blooms Events  
(215) 925-9300  
Carl Allen Floral Designs  
(215) 246-0171  
Evantine  
(215) 492-8545  
Eventricity,  
(215) 886-0202  
Hoffman Design Group  
(610) 459-1407  
Jamie Rothstein  
(215) 238-1220  
Lamsback  
(215) 925-0253  
Penncora,  
(610) 917-8600  
Robertson's Flowers  
(215) 836-3056  
Valley Forge Flowers  
(610) 687-5566

*audio visual*

Presentation Services  
Bill Slaven  
(215) 772-1003

*photography*

Baiada Photography  
(610) 891-1785  
Cliff Mautner Photography  
(215) 922-3388  
Faith West Photography  
(267) 539-7841  
Jennifer Childress Photography  
(610) 306-5355  
Philip Gabriel Photography  
(610) 355-7609  
Remark Weddings  
(215) 928-9189

*videography*

ALLURE FILMS By Video One  
(610) 789-8433  
Cinemacake  
(610) 989-0158

*transportation*

Ali Baba Limo  
(800) 546-6254  
Carey Limousine  
(610) 595-2800  
Philadelphia Trolley Works  
(215) 389-8687



# DETAILS

— *made easy* —



## *deposit and payment*

To secure a date, a signed contract and deposit are required. Once we receive the signed contract, the deposit is non-refundable. Should you need to cancel a confirmed reservation, the deposit will be returned only if the rooms held are resold for a comparable event. Full estimated prepayment of the event will be due to the Catering Manager 72 hours prior to the event.

## *deposit schedule*

The following deposits are required for the listed function rooms:

- Ballroom event - \$3,000.00
- Rose Garden event - \$2,000.00
- Conservatory event - \$1,000.00
- All other function rooms - \$500.00

## *guarantees*

Final attendance for all food functions must be specified 72 hours (3 business days) in advance of the event before 11a.m. Once received by the Catering Office, that number will be considered a guarantee and not subject to reduction.

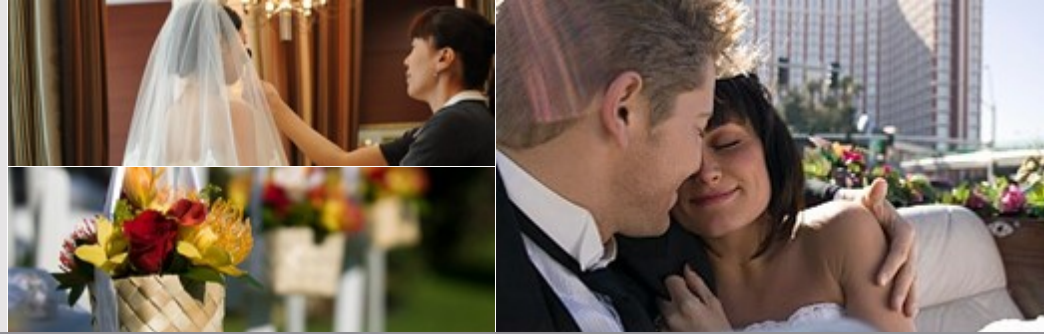
## *welcome packets and gift bags*

Should you wish to welcome your guests with amenities/bags/boxes or baskets, the amenity can be presented to your guest upon check-in at the Front Desk for a fee of \$2.00 per amenity. This charge will be applied to the master account unless otherwise noted.

The Hotel must be notified at least **three weeks in advance** if you will be providing welcome amenities for your guests. All amenities must be brought to the Concierge Desk in Chancellor Court Lobby 48 hours prior to your guest's arrival. The Hotel reserves the right to refuse to distribute the welcome amenities delivered after noon on the day of arrival or welcome bags containing alcoholic beverages.

# MORE DETAILS

— *to consider* —



## *security*

Please note that Hyatt at The Bellevue 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 HYATT and enjoy free nights on your honeymoon. When the cost of your wedding totals the minimum amounts listed below, you will receive complimentary Hyatt Gold Passport points to redeem for free nights at any participating HYATT Hotel and Resort worldwide. Offer subject to terms and conditions. Visit [hyattweddings.com](http://hyattweddings.com) for full details.

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

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

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

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

## *hyatt gift cards*

Easy for them. Unforgettable for you. Hyatt Gift Cards are the perfect way to extend your HYATT wedding. They can be redeemed for a variety of services, including award-winning dining, green fees, rejuvenating spa treatments and 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](http://certificates.hyatt.com)

## *hyatt gift registry*

Hyatt Gift Registry is a fantastic way for couples to share travel dreams with friends and family and provides a way to help you get where you want to go. For those planning their honeymoon who want to give guests additional options for gift giving, Hyatt Gift Registry is a great alternative. Creating a Hyatt Gift Registry is fun, easy and 100% customizable. Visit [hyattgiftregistry.com](http://hyattgiftregistry.com)



# PHOTO

— gallery —



200 South Broad Street  
Philadelphia, Pennsylvania 19102

T + 215-982-4900 F + 215-982-4921  
<http://philadelphia.bellvue.hyatt.com>

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