



WEDDINGS

Menu Packages



HYATT
REGENCY®

HYATT REGENCY ATLANTA

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atlantaregency.hyatt.com



ABOUT HYATT REGENCY

Hyatt Regency Atlanta

Create an experience your guests will be sure to remember by hosting your wedding at our beautifully renovated hotel. Whether you and your guests are wanting serene and calm or active and energizing our engaging yet relaxed environment will provide a memorable experience for all. Conveniently located in the heart of downtown Atlanta and easily accessible to Hartsfield Jackson International Airport, MARTA line (the city transit system) and major area attractions.

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 Hyatt Regency 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 Hyatt Regency. Special room rates can be arranged through your wedding specialist for your bridal party and guests.

Restaurants/Bars

From Sway, our southern contemporary restaurant, to Twenty-Two Storys, our beer forward lobby bar, to Market, a 24-hour specialty coffee and gourmet on-the-go food shop, all your food and beverage needs are right inside of Hyatt Regency Atlanta. And don't miss Polaris, our famous rotating restaurant and lounge.

Parking

Valet parking is available for you and your guests at a discounted rate.

Chef Profile

Armed with a wealth of international culinary experience, Executive Chef Thomas McKeown is available to create memorable personalized meals to cater to your every need. From our "Personal Preference" meals to buffet receptions, our gourmet cuisines are thoughtfully sourced and prepared with the careful touches that are expected from truly fine dining.



WEDDING SITES

Wedding Inclusions

Hotel Equipment Including Tables, Chairs, Dance Floor, Risers

Decor Including White Linen, Napkins, Mirror Tile and Votive Candles

Complimentary Menu Tasting (for up to 4 guests)

Complimentary Champagne Toast

Complimentary Suite for the Bride and Groom on the Evening of the Wedding

Complimentary Turndown Amenity Including Champagne and Strawberries

International Ballroom

Our elegant International Ballroom is located in the secluded International Tower, perfect for your intimate occasion. The ballroom has 9,150 square feet of event space, 17 foot ceilings and can be divided into two sections for events ranging in size from 100-500 guests.

Regency Ballroom

Our classic Regency Ballroom has tremendous potential for your reception with flexible lighting and decor options. The ballroom can be divided into three sections and features 17,000 square feet of flexible event space, 18 foot ceilings and a seating capacity of 150-1,000 guests.

Centennial Ballroom

Our contemporary and extremely versatile Centennial Ballroom is Georgia's largest hotel ballroom. The ballroom has 29,000 square feet of uninterrupted space, a 26.4' ceiling height and advanced audio-visual/fiber-optic capabilities. The ballroom divides into four equal sections and can accommodate up to 2,000 guests in a banquet style setting.



HORS D'OEUVRES

Cold Selections

- Smoked Salmon & Fresh Dill Mousse
6.50 each
- Morel Mushroom and Goat Cheese Crostini
6.50 each
- Green Tomato Gaspacho Shooter, Rooftop Basil
6.50 each
- Mini Beet Salad, Candied Pecans, Local Micros, Pickled Onions
6.50 each
- Mini Tomato Caprese Spoon, Micro Basil, Balsamic Pearls
6.50 each
- Deviled Eggs, Your Choice of Benton's Bacon or Jumbo Lump Crab Meat
6.50 each
- Anise Crusted Ahi Tuna, Cucumber and Fennel Slaw, Wasabi Aioli
7.50 each

- Garlic and Lime Roasted Spot Prawn Shooter with Spicy Aioli
7.50 each
- Crab Salad and Mango Spoon
7.50 each
- Dungeness Crab Salad, Ginger Aioli, Sesame Cone
7.50 each
- Duck and Foie Gras Mousse, Lingonberry Jam
7.50 each
- Smoked Duck, Goat Cheese and Tomato, Mini Biscuit
7.50 each
- Blood Orange and Sea Scallop Ceviche, Smoked Sea Salt, Micro Lemon Basil
7.50 each
- Poached Lobster Salad, Corn Bread Gremolata
8.00 each

Hot Selections

- Moroccan Lamb Phyllo with Tahini Dip
6.50 each
- Mini Hot Dog, Chicago Style Relish
6.50 each
- Vegetable Samosa, Peach Chutney
6.50 each
- Georgia Shrimp and Grit Cake
6.50 each
- Mac 'n Cheese with Quattro Formaggi Lollipop
6.50 each
- Miniature Barbeque Pork or Chicken Biscuit Pocket
6.50 each
- Vegetable Spring Rolls with Asian Chili Ginger Dipping Sauce
6.50 each
- Bourbon and Boursin Chicken En Croute
6.50 each
- Chili Lime Chicken Kabob
7.50 each
- Cherrywood Beef Brisket Slider
7.50 each
- Sirloin and Chimichurri Skewer, House Made Steak Sauce
7.50 each
- Cajun Andouille and Shrimp Skewer, Corn Relish
7.50 each
- Mini Barbequed Pork Boa
7.50 each



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)

White Asparagus and Spring Potato Soup, Grilled Asparagus Tips, Herb Creme Fraiche

Early Harvest Corn Chowder with Spring Onions

Dungeness Crab Salad, Bloody Mary Aioli, Avocado and Crisp Onions

Caramelized Gnocchi, Smoked Maple Leaf Farms Duck, Arugula, and Pecorino Cream

Roasted Grouper, Wilted Spinach and Roasted Pepper Risotto

Goat Cheese and Candied Tomato Tart, with Pesto

Salads (select one)

Georgia Grown Butter Lettuce and Mizuna Salad, Watermelon Radish, Local Strawberries, Pink Peppercorn and Organic Yogurt Dressing

Artisan Greens, Heirloom Tomatoes, Crisp Shallots, Baby Mozzarella, Champagne Vinaigrette

Roasted Red and Yellow Beet Salad, Hand Picked Artisan Greens, Crumbled Blue Cheese, Lemon Oil

Organic Spinach Greens with Balsamic Grapes, Roasted Shallots, Olive Oil and Smoked Sea Salt

Rocket and Radish Salad with Toasted Pinons, Pickled Turnips and Yogurt Lime Dressing

Entrees (select four)

Herb Scented Filet Mignon, Morel Demi-Glace

Grilled Domestic Lamb Rack with Stewed Peas and Fava Beans

Sweetwater 420 Glazed Veal Loin, Celery Root Puree and Honey Bee Carrots

Hops Smoked Tender Pork Loin with Apple Butter

Poached Striped Bass with Lemon Buerre Blanc, Roasted Eggplant Puree

Loch Duart Salmon, Citrus Salad, Oven Roasted Asparagus

Local Joyce Farm Chicken Breast, Maple Roasted Golden Beets

Vegetarian Option available upon request

Desserts (select one)

Ginger Bread Mousse and Lingonberry Pave

Orange Chocolate Cake with Citrus Compote

Chocolate Cream Tart

Lemon Tart with Raspberry Gelee and White Chocolate Cream

85.00 per Guest

*Minimum of (25) Guest are Required

Includes Bread Service, Coffee and Tea Selection



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.

First Course

Vidalia Onion Bisque, Toasted Brioche, Caramelized Onion Marmalade

Light Cream of Leeks, Bacon Croutons

Caramelized Scallop, Parsnip Puree, Wilted Arugula, Blood Orange Gastrique, Southern Crab Cake, Pea Shoots, Stingling Nettles

Shellfish Creme Ricotta and Duck Ravioli, Heirloom Tomato Ragout, Fresh Basil

Curried Organic Carrot Soup, Spring Pea Creme

Salads

Baby Gem Lettuce, Radishes, Local Goat Cheese, Lemon Vinaigrette

Local Uplandcress and Frisee Salad, Shaved Black Radish Parmesan, Spring Onions, White Truffle Vinaigrette

Organic Greens, Nectarines, Shallots, Zebra Tomatoes, Passion Fruit Dressing
Frisee Salad, Strawberries, Sweet Peppers, Mozzarella, White Balsamic Dressing

Heirloom Tomato Caprese, Fresh Mozzarella, Basil

Bibb Lettuce, Pea Tendrils, Pickled Red Onions, Cucumber, Blue Cheese Dressing

Entrées

Wood Grilled All Natural Beef Tenderloin, Fricassee of Spring Mushrooms, Scallion Potato Cake, Haricot Verts, Caramelized Onion Demi-Glace 74.00 Per Guest

Crisp Skinned Tanglewood Farms Chicken Breast with Toasted Provencal Cous Cous, Market Baby Vegetables, Fennel and Mustard Seed Slaw, Pan Jus 66.00 Per Guest

Slow Roasted Fudge Farm Pork Shank, Horseradish, Mashed Golden Yukon Potatoes, Braised Cabbage 66.00 Per Guest

Pan Roasted Flounder, Fire Roasted Broccoli Rabe, Jalapeno Citrus Rice Pilaf, Heirloom Tomato Salsa 68.00 Per Guest

Niman Ranch Lamb Rack, Spring Parsnip Silk, Legumes, Mint Jus 82.00 Per Guest

Organic Salmon, Wilted Ramps, Roasted Baby Carrot, Prairie Blush Potato, Mustard Lemon Cream Sauce 70.00 Per Guest

Grilled All Natural Beef Filet, Pan Roasted Corvina, Lemon Confit, Parsnips and Potato Mousseline, Asparagus Gremolata 78.00 Per Guest

Chef Recommends

Local Cox Farms Dry Aged Strip Steak, Peachtree Market Vegetables, Quinoa, Mushroom Demi 78.00 Per Guest

Desserts

Wedding Cake, Made in House

Chocolate Raspberry Pave

Flourless Chocolate Torte, Spring Citrus Compote

Forest Berry Panna Cotta With Toasted Almond Cookie

Lemon Cream Tart



BUFFET-STYLE DINNER

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 Hyatt Regency's award-winning chefs. Choose from regionally inspired cuisine to customized selections, and your wedding specialist will assist you in designing the perfect menu.

Harvest

Vidalia Onion Soup, Gruyere Crostini

Artisanal Greens, Sugar Snap Peas, Grapes, Violets, Pine Nuts, Zinfandel Vinaigrette

Marinated Artichoke and Celery Root Salad, Whole Grain Mustard Dressing

Pan Seared Black Bass, Tomato Confit, Caper Berries

Sage Rubbed Free Range Chicken, Baby Leeks, Snap Peas

Beef Tenderloin, Bacon Confit, Potatoes

Strozzapretti Pasta, English Peas, Fava Beans, Cauliflower, Prosciutto, Black Pepper Cream

Spring Harvest Vegetables

Selection of Artisanal Breads

Raspberry and White Chocolate Bread Pudding

Salted Vanilla Panna Cotta

82.00 Per Guest

Sustainable

Georgia White Shrimp and Corn Chowder

Baby Spinach and Arugula Salad, Spring Radish, Fava Beans, Toasted Almonds

Toasted Cous Cous, Grapefruit Segments, Feta Cheese and Fresh Mint

Braised Angus Beef, Vidalia Onion and Wild Mushroom Saute

Grilled Wild Striped Bass, Haricot Verts, and Grilled Limes

Juniper Crusted Wild Boar Racks, with Roasted Apples

Organic Early Harvest Roasted Potatoes, with Crisp Garlic Chips

Roasted Spring Carrots and Parsnips

Spring Fruit Tarts

Salty Peanut Caramel with Chocolate Feuillitine

Honey and Roasted Pecan Creme Brulee

Chocolate Crumble Tart with Brandy Macerated Cherries

85.00 Per Guest

Fresh

Spring Pea Soup, Coriander Creme Fraiche

Hand Picked Artisanal Greens, Grilled White and Green Asparagus, Shaved Parmesan, Roasted Peppers, Roasted Spring Garlic Vinaigrette

Roasted Beets with Caramelized Walnuts and Sherry Vinaigrette

Spring Potato Salad, Roasted Baby Tomatoes, Cucumber, Fresh Dill, Apple Dijon Dressing

Lemon Poached Organic Salmon, Fennel, Ramps, and Pepper Salad

Fischer Farms Braised Pork Shank "Osso Bucco" with Roasted Baby Carrots

Rosemary Crusted Beef Strip, Bacon, and Cipollini

Spring Harvest Vegetable Ragout

Celery Root and Yukon Gold Potato Puree

Georgia Blueberry Trifle with Rooftop Honey Cream

Pecan Chess Pie

84.00 Per Guest



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.

Shellfish Bar -

Jumbo Shrimp, Oysters, Shell & Crab Claws with Poivre Mignonette, Tabasco & Cocktail Sauces. Cucumber Noodle & Pickled Red Onion Salad
7.00 per Piece

Shrimp & Grits

Stone Ground Grits Served with White and Yellow Cheddar, Chives, Scallions, Shallots, Chanterelles and Shitake Ragout, White Georgia Shrimp and Pataks Spicy Andouille or Chicken Andouille. Sweet Potato Biscuits
20.00 per Guest

Prima

Fresh Pasta with Oven Roasted Focaccia, Parmesan Bread Sticks, and Lavosh Strozzapreti with Organic Chicken, Tomatoes, Artichokes, Leeks, and Basil Fusilli Pasta with Shrimp in Scallion and Citrus Cream Agnolotti, Morel Mushrooms, and Reggiano, Arugula Pesto
18.00 per Guest

Peachtree Crudites

White Asparagus, Snow Peas, Celery and Carrots, Cauliflower and Broccoli, Spring Radish, Sunflower Seeds, Meyer Lemon and Caper Dip, Lemon, Roasted Garlic and Artichoke Tapenade, Gluten Free Sesame Seed Cracker and House Made Crisps
15.00 per Guest

Bruschetta Station

Create your own Bruschetta with Garlic Toasted Ciabatta, Gluten Free Crackers or Rosemary Croccontinis. Spread it with Fava Bean Hummus, Lemon and Artichoke Relish, Sweet Grass Dairy Chevre, Roasted Garlic Boursin. Top it with: Red Onion Jam, Heirloom Tomato and Mozzarella, Salami and Fennel Salad, Citrus Compote, and Tomato Jam
18.00 per Guest

Artisanal Cheese Selection

We Work With The Best Artisanal Cheese Makers From All Over America And Locally Here In Georgia Sweet Grass Dairy, Natures Harmony Farmstead Cheese Belle Chevre and Cypress Grove To Name A Few. Each Display Will Be Accompanied By Seasonal Preserves, House Roasted Nuts, Artisan Bread and Crackers, Along With Local Honey.
18.00 per Guest

Atlanta's Abattoirs

Selection of Seasonal Charcuterie from Atlanta's Finest Aged Meat Producers, Spotted Trotter and PineStreet Market. Includes: Salamis, Aged Meats, Terrines House Marinated Olives, Basil Infused Bocconcini Local Made Mustard, Chutneys and Spreads Artisanal Bread Display and Crackers
22.00 per Guest

Chocolate Madness

Chocolate Truffle Tarts, Chocolate Praline Mini Cupcakes - GF, Chocolate Truffles, Chocolate Almond Brownies, Chocolate Covered Strawberry Pops, Chocolate Pots du Creme
16.00 per Guest

Chicken, Waffles, & the Fixins

Breaded Chicken Tenders and Southern Pulled Chicken. Tomato Jam, Salted Butter, Belgian Waffles, Maple, Peach and Agave Syrup. Collard Greens, Country Sausage Gravy, Spicy Micro Greens, Goat Cheese Crumbles
22.00 per Guest

Gastopub

Red Cabbage Sauerkraut Hot Dog with Horse Radish Mustard Kobe Beef Slider, Vermont Cheddar and Herb Mayonnaise Crisp Pork Tortas, Sweet Water Caramelized Onions, Tomatillo Salsa H& Bacon Popcorn Olive Oil Fried Spring Potato Chips Parmesan, Curry Mayo, Smoked Bacon Barbeque, Artichoke Pesto
22.00 per Guest

The Southern Dessert

Apple Crisp with Vanilla Ice Cream
Butterscotch Torte
Pecan Tarts
Red Velvet Cheesecake
Banana Cream Pie Shooters
16.00 per Guest



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.

Premium Bar Package per Person

- Gin: Beefeater
- Vodka: Smirnoff
- Scotch: J&B Scotch
- Bourbon: Jim Beam
- Whiskey: Canadian Club
- Rum: Cruzan Silver
- Tequila: Sauze Gold
- Canvas Chardonnay, Merlot and Cabernet Sauvignon
- Imported and Domestic Beer
- Mineral Water, Juice, and Soft Drinks

First Hour: \$20.00
 Second Hour: \$15.00
 Each Additional Hour: \$13.00

Labor Charges

Bartenders \$150.00
 Waiver Fee \$150.00
 *Pricing is service up to 3 Hour

Super Premium Bar Package per Person

- Gin: Tanqueray
- Vodka: Absolut
- Scotch: Dewar's
- Bourbon: Jack Daniel's
- Whiskey: Crown Royal
- Rum: Bacardi
- Tequila: Jose Cuervo
- Upgraded Select Wines
- Champagne
- Cordials
- Imported and Domestic Beer
- Mineral Water, Juice and Soft Drinks

First Hour: \$25.00
 Second Hour: \$20.00
 Each Additional Hour: \$15.00

Host Sponsored Bar per Drink

- Premium Cocktails \$10.00
- Super Premium Cocktails \$11.50
- Domestic Beer \$8.00
- Premium and Imported Beer \$9.00
- Select Wine \$9.00
- Mineral Water/Juices/Soft Drinks \$6.00
- Cordials \$11.00
- Champagne (By the Glass) \$9.00

Cash Bar

- Premium Cocktails \$11.00
- Super Premium Cocktails \$12.50
- Domestic Beer \$9.00
- Premium and Imported Beer \$10.00
- Select Wine \$10.00
- Mineral Water/Juices/Soft Drinks \$7.00
- Cordials \$12.00
- Champagne (By the Glass) \$10.00



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 TEQUILA
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



SPECIALITY 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

Segura Viduas. Aromas of white fruit and citrus, and a complex palate with notes of lime and pineapple.
Bottle 44.00

White Wines

Canvas, Chardonnay, California. Expresses the freshness and richness of pure fruit and subtle toasty oak. 45.00

Clos Du Bois, Sauvignon Blanc, California. Mouth Watering aromas of citrus and lemongrass with flavors of melon, white peach and a touch of herbs. 53.00

Sonoma Cutrer, Chardonnay, Sonoma. Medium bodied chardonnay with aromas and flavors of apple, pear, and white peach, balanced with a bright acidity.
70.00

Canvas, Pinot Grigio, Italy. Fresh and floral pinot grigio with a backbone of lemon zest and crisp acidity.
45.00
Chateau Ste Michelle, Sauvignon Blanc, Washington. Stainless steel fermented crisp sauvignon blanc with bright fruit character of melons and herbs.
52.00

Kim Crawford, Sauvignon Blanc, New Zealand. An exuberant wine brimming with juicy acidity and fruit sweetness, providing a balanced flavour profile. The finish is fresh and zesty.
54.00

Foris, Moscato, Oregon. Peachy-floral aromas with tiny bubbles that balance out the sweetness. Flavors of lemon curd, dried pineapple, and green apple. 51.00

The Seeker, Riesling, Germany. Off-dry with crisp acidity and vibrant fruit, featuring citrus, peach, and pineapple leading to a mineral-infused finish.
45.00

Red Wines

Canvas, Cabernet Sauvignon, California. Offers the aromas of cedar and tobacco that complement the dark fruit flavors. Subtle hints of oak and spice married with lively tannins.
45.00

Rodney Strong "Alexander Valley", Cabernet Sauvignon, Sonoma. Lush, dark berries and ripe plums dominate the glass, while hints of cassis and cocoa play in the background.
56.00

Louis Martini, Cabernet Sauvignon, Sonoma. Offers ripe flavors of black plum jam and black currant, with hints of toast and a touch of baking spice that support the fruit.
70.00

Canvas, Pinot Noir, California. Aromas of red fruit with hints of spice and oak, married with lively tannins and subtle toasty oak.
45.00

MacMurray Ranch, Pinot Noir, Sonoma Coast. Delicate aromas and flavors of cherry, raspberry, and pomegranate, accented by hints of vanilla and toast.
65.00

Belle Glos, Meiomi, Pinot Noir, California. Lifted aromas of strawberry, mocha, and vanilla with toasty oak notes, as well as blackberry, dark cherry, and toasty mocha flavors.
70.00

Canvas, Merlot, California. Balance of pure merlot fruit and subtle toasty spice combined with rich, ripe tannins.
45.00

Clos Du Bois, Cabernet Sauvignon, California. Aromas of ripe blackberries with hints of milk chocolate and oak spice, with concentrated flavors of juicy blackberry and fleshy round tannins.
53.00

Pascual Toso Reserva, Malbec, Argentina. Aromas of plum and quince with a slight touch of elegant oak.
48.00



MORE DETAILS TO CONSIDER

Hyatt Honeymoons

Celebrate your wedding day at Hyatt Regency 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 free nights 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 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

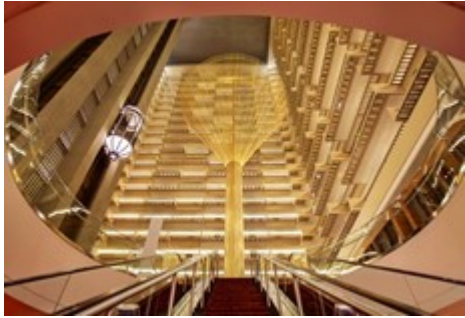
Hyatt Gift Cards

Easy for them. Unforgettable for you. Hyatt gift cards are 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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All Prices Subject to Service Charge and Applicable State Sales Tax.