



# WEDDINGS

*Menu Packages*



HYATT  
REGENCY®

**HYATT REGENCY CHICAGO**

151 East Wacker Drive, Chicago IL 60601 T+1 312 565 1234  
[chicagoregency.hyatt.com](http://chicagoregency.hyatt.com)



## YOUR SPECIAL DAY

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

### Special Service

From your arrival at Hyatt Regency 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 Hyatt Regency 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 HYATT REGENCY

### Hyatt Regency Chicago

Simply the best. Discover the difference between a hotel and a Hyatt when you stay at our incomparable downtown Chicago, Illinois hotel. Set within the epicenter of the city, our AAA Four Diamond Hyatt Regency Chicago is conveniently connected to the Illinois Center and within minutes of the Magnificent Mile. Sway to the electrified beat of Chicago blues and jazz greats, shop on Michigan Avenue, or enjoy a day in the park or on the water. Our cosmopolitan downtown Chicago, Illinois hotel is central to it all. Hyatt Regency Chicago is the perfect location to turn the wedding of your dreams into a fabulous reality for your guests.

### 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.

### Stetson's Modern Steak + Sushi

Discover the unexpected at Stetson's Modern Steak + Sushi. We deliver a nontraditional steakhouse experience in a comfortable urban setting. Flexible portions of thoughtfully sourced natural beef, sustainable seafood and organic produce are crafted into a variety of internationally inspired shareable dishes that clearly convey...this is not your typical Chicago Steakhouse.

### American Craft Kitchen & Bar

Eat seasonal. Drink Local. Regionally inspired by all corners of the country, American Craft Kitchen & Bar offers an approachable dining experience celebrating handcrafted food and drink. With distinct classics and tasty libations, this is the perfect place for any meal.

### BIG Bar

Big city, big views, big drinks. BIG Bar is vibrant, visually stunning and cosmopolitan. A Chicago institution boasting a contemporary design and a sleek urban atmosphere, BIG Bar is the place to see and be seen. Indulge in appetizing bites and larger than life cocktails.

### Market Chicago

Market Chicago is the perfect stop for anything from a quick coffee to go, a bite to eat on your way to a meeting or after a day of shopping in Chicago, Illinois on the Magnificent Mile.

### The Living Room

A handcrafted selection of quick bites, an inviting small plates menu, cocktails, wine and local beers greet guests at the Living Room.



## WEDDING SITES

### Crystal Ballroom

The Crystal Ballroom is the only ballroom in Chicago located at street level, providing spectacular views of the city lights and downtown landmarks. This dazzling event space boasts 19 foot high windows with an impressive panorama of the Chicago River, the Tribune Tower and the Wrigley Building. The interior includes 10,000 square feet of contemporary space, decorated in earth tones and modern sculptural glass lighting. The venue holds up to 450 for a seated dinner or 600 for a standing reception. Glass skylights, fountains and a dramatic sculpture by the legendary glass artisan, Greg Thompson, complete the 4,000 square foot reception area leading into the Crystal Ballroom.

### Plaza Ballroom

The Plaza Ballroom is a beautiful and intimate space perfect for social events, featuring contemporary décor and floor to ceiling windows facing an outdoor terrace. With seating for up to 150 guests, the Plaza Ballroom is perfect for intimate weddings.

### Grand Ballroom

The beautiful colors, rich wood and modern furnishings of the Grand Ballroom and adjacent Columbus Hall create a contemporary, yet elegant and functional space. With 24,282 square feet, this ballroom can accommodate up to 1,000 guests. The design and style of the Grand Ballroom provide a fabulous space for a grand seated dinner.

### Regency Ballroom

The Regency Ballroom creates a contemporary, yet elegant wedding location. Décor elements include rich cherry wood paneling, coffered unique lighting and never seen before hidden artistic projection screens, which will add the “wow” effect to your event. The 16,000 square foot ballroom is divisible into sections to accommodate weddings of up to 250 for a seated dinner.



## RECEPTION DETAILS

### Dining Experience

Hyatt Regency Chicago 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 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 though at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour and reception.

### Wedding Package Inclusions

Four Hour Open Bar, Premium Brands, Imported and Domestic Beer, Premium Wine Selection, Specialty Cocktails and Non-Alcoholic Options

Four Hors D'oeuvre Selections to be passed at your Reception

Four Course Personal Preference Dinner or choice of other exquisite Four Course Dinner menus including Custom Wedding Cake

Buffet and/ or Station Options

Wine Service with Dinner and Champagne Toast

Choice of White, Ivory or Black Satin Stripe table linens

Votive Candles on each Dining Table

Special pricing on Rehearsal Dinner and/ or post-wedding Brunch if booked in conjunction with the complete Wedding Package

### Make Your Day Extra Special

Consider these foods and beverage elements to personalize your Wedding and make it more memorable.

During the Cocktail Hour:  
Action Stations  
Colorful Grazing Stations  
Upgraded Spirits

During the Dinner:  
Intermezzo  
Additional Course  
Friandise—Truffles and Petite Pastries  
Superior Wine Selection

Into the Evening:  
DIY or Dessert Action Station  
Late Night Snacks  
Cordial and Coffee Bar



## CUSTOMIZE YOUR EXPERIENCE

### Hors D'oeuvres

Select from a number of delectable cold or hot hors d'oeuvres for you and your guests to enjoy. From tiny tomato caprese to spiced short rib tortellini and winter truffle, each tiny taste is hand crafted with your special day in mind.

### Dining Options

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

### Beverage Packages

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



## HORS D'OEUVRES

### Cool

Vegetable California Roll with Fire Cracker Sauce

Herb Goat Cheese and Fig Chutney Bruschetta with Fresh Thyme

Blackened Ahi Tuna with Wasabi Aioli and Micro Cilantro

Smoked Salmon and Fresh Dill in a Pastry Cup

Baby Scallop Ceviche with Jalapeno Lime Citrus and Cilantro

Tiny Tomato Caprese with Organic Olive Oil and Micro Basil

Sliced Tenderloin on Toasted Ficelle with Wasabi Mayo

Thai Spring Roll with Shoyu Sauce

Beef Roulade with Cornichon and Green Onion

Antipasto Skewer with Provolone Cheese, Artichoke Heart, Hard Salami and Tomato Shrimp BLT

Ambrosia Chicken Salad in Endive Leaf

### Warm

Fruit and Brie Croustade

Truffle Mac 'n' Cheese Bites

Tuscan Ratatouille Tart

Corn, Zucchini and Cheese Quesadilla

Lump Crab Cakes with Lobster Mayo

Tiger Prawn Skewer with Chimichurri

Coconut Shrimp with Apricot Dipping Sauce

Shrimp Shu Mai

Chicken Brochette with Red Chili Chimichurri

Southwest Chicken Spring Roll with Green Salsa

Vegetable Samosa with Mint Yogurt Sauce

Moroccan Cigar with Lamb and Beef with Spicy Plum Chutney

Honey Sriracha Chicken Meat Balls

Beef Souvlaki with Tzatziki Sauce

Bacon Wrapped Scallop

Coconut Curry Beef in a Puff Pastry with Black Sesame Seeds

Peking Duck Pancakes

Pigs in a Blanket with Garlic Aioli



## 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)**

Maryland Crab Cake with Seasonal Accompaniments

Chicken Consomme Wonton Purses with Minced Chicken, Scallions, Carrot and Celery Brunoise

Caramelized Baby Scallops with Seasonal Vegetable Risotto

Roasted Tomato Bisque served with Gouda Panini

### **Salads (Select One)**

Arugula Heirloom Tomato, Fresh Mozzarella, Sweet Onions and Basil

Seasonal Squash and Heirloom Tomato Salad with Farrow and Romano Cheese

Organic Greens with Cherry Tomatoes, Snow Peas and Sweet Carrots with Dark Balsamic Vinaigrette  
Petite Greens with Fresh Dill Vinaigrette

### **Entrees (Select Three Plus One Vegetarian)**

Grilled Filet Mignon,  
Locally Grown Mushroom Ragout

Black Angus Herbed Strip Steak, Bordelaise Sauce

Braised Short Rib with Roasted Cipollini Onions and Mushrooms, Red Wine Demi-Glace

Grilled Loch Duart Salmon,  
Ramps and Baby Vegetable Ragout

Roasted Cage Free Chicken Breast with Crispy Prosciutto and Demi-Glace

Vegetarian Option:  
Eggplant and Orzo Pouch on Seared Tofu Triangle with Roasted Red Pepper and Tomato Ragout

### **Wedding Cake & Desserts (Select One)**

Custom Wedding Cake

Standard Cake Flavors  
Vanilla, Chocolate, Red Velvet, Carrot or Banana

Standard Frosting Choices  
Buttercream, Honey Buttercream or Cream Cheese

Standard Filling Choices  
Lemon, Fruit Marmalade,  
Cream Cheese or Vanilla Custard  
(Other custom flavors, frostings and fillings available at an additional charge)  
or

Dessert that will complement your Wedding Cake

Personal Preference Dinner  
185.00 Per Person





## 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.

### One

Wild Mushroom Bisque with Cheese Crisps

Baked Cauliflower Salad with Dates, Italian Parsley and Lemon Honey Vinaigrette

Roasted Sage Chicken Breast with Crispy Prosciutto and Demi-Glace  
Potato Ricotta Gnocchi  
Roasted Peppers and Asparagus  
Wedding Cake or Dessert Selection

\$155.00 Per Guest

### Two

Roasted Tomato Bisque with Gouda Panini

Roasted Seasonal Squash, Raisins and Mint Leaves with Lemon Honey Vinaigrette

Seared Loch Duart Salmon  
Herbed Basil Mashed Potatoes  
Baby Cauliflower with Brown Butter and Breadcrumb Topping  
Wedding Cake or Dessert Selection

\$165.00 Per Guest

### Three

Grilled Corn and Crabmeat Chowder

Organic Greens with Cherry Tomatoes, Snow Peas and Sweet Carrots  
Dark Balsamic Vinaigrette

Grilled Filet Mignon with Bordelaise Sauce and Mushroom Compote  
Potato Dauphinois  
Baby Root Vegetables

Wedding Cake or Dessert Selection

\$175.00 Per Guest



## 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.

### Buffet Dinner

Caprese Salad

Orzo and Zucchini Salad

Artichoke and Heart of Palm Salad  
Roasted Red Pepper Hummus, Pesto  
Hummus served with Fresh Pita and Bagel  
Chips  
Rosemary Crusted Strip Loin of Beef with  
Borolo Sauce

Chicken Parmesan

Roasted Seasonal Catch with Eggplant  
Tomato Fondue

Barley Risotto with Crimini Mushrooms  
Braised Rapini  
Wedding Cake or Dessert Selection

\$180.00 Per Guest

### Buffet Stations

#### BUILD YOUR OWN SALAD STATION

Romaine, Spinach and Mixed Baby Greens  
Tomatoes, Cucumber, Kalamata Olives,  
Carrots, Garbanzo Beans, Artichoke Hearts,  
Assorted Peppers, Chopped Egg, Chicken  
Breast, Baby Shrimp, Feta, Bleu Cheese and  
Croutons  
Ranch, White Balsamic Dressing and Non-  
Fat Roasted Red Bell Pepper Dressing

#### ITALIAN STATION

Italian Cheeses, Prosciutto and Mortadella  
served with Lavosh and Jam  
Bruschetta with Bacalao, Olives, Tomatoes,  
Onions and Cilantro  
Arancini Stuffed with Oven Roasted  
Butternut Squash  
Chicken Tenders with a Cannellini Bean and  
Escarole Ragout  
Baked Ziti

#### ASIAN STATION

California Rolls with Shoyu Sauce  
Crispy Vegetable Spring Rolls with Sweet  
and Sour Sauce  
Vegetable Lo Mein  
Orange Peel Chicken Lightly Battered &  
Fried  
Wok Fried Kung Pao Beef with Peppers,  
Chili and Mushrooms

#### OVEN ROASTED

BEEF TENDERLOIN  
Green Peppercorn Sauce with Spicy  
Remoulade  
Au Gratin Potatoes and Locally Grown  
Mushroom Salad  
Petite Rolls  
Wedding Cake or Dessert Selection

\$185.00 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.

### **Cheese Block**

Selection of Domestic and International Cheeses from our Local Cheese Monger Seasonal Jams, Sweet Quinoa Cake, Seasonal Dried Fruits and Marcona Almonds  
18.00 Per Guest

### **Sushi**

A variety of California Rolls paired with Nigiri Salmon, Shrimp and Tuna with Soy Sauce, Pickled Ginger, Wasabi and Lemon  
800.00 Per 100 Pieces

### **Shellfish Bar**

Elegant display of Jumbo Shrimp, Oysters on the Half Shell and Crab Claws on Ice served with Lemon Wedges, Cocktail Remoulade and Tabasco  
800.00 Per 100 Pieces

### **Crudité**

Chef's Selection of Seasonal Vegetables, Pesto Hummus, Parmesan Spinach Dip and Ranch Dip  
Sesame Crackers and Wasa Crisps  
14.00 Per Guest

### **Antipasto and Roasted Vegetable Display**

Dry Italian Salami and Prosciutto presented with marinated Parmesan and Mozzarella Cheese accompanied by marinated Vegetables to include Roasted Peppers, Zucchini, Tomatoes and Asparagus with Artichokes and Assorted Olives  
18.00 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 (Four Hours)

Vodka: Tito's  
Gin: Bombay Dry  
Whiskey: Jack Daniels  
Scotch: Johnnie Walker Red  
Blended Whiskey: Seagrams VO  
Rum: Bacardi Silver

Wines: Canyon Road Chardonnay, Canvas Pinot Grigio, Canyon Road Cabernet Sauvignon Blanc, Canvas Merlot

Beer: Miller Lite, Heineken, Sam Adams, Lakefront IPA, Corona, O'Doul's

Signature Cocktails Specially Created for the Wedding Couple

### Platinum Bar Package (Four Hours)

Vodka: Grey Goose  
Gin: Tanqueray  
Bourbon: Maker's Mark  
Scotch: Chivas Regal  
Blended Whiskey: Crown Royal  
Rum: Bacardi Silver

Wines: Chateau St. Michelle Sauvignon Blanc, Ruffino Pinot Grigio, Trivento Malbec, Nielson by Byron Pinot Noir

Beer: Miller Lite, Heineken, Sam Adams, Lakefront IPA, Corona, O'Doul's

Signature Cocktails Specially Created for the Wedding Couple

Add \$12.00 Per Guest to Package Price

### Additional Hours of Open Bar

Premium Brands - Add \$9.00 Per Guest, Per Hour  
Platinum Brands - Add \$11.00 Per Guest, Per Hour

All Bars include assorted Soft Drinks (Pepsi Products), Fruit Juices and Bottled Water

Bartender Fees Waved with Package



## 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 micro distilled 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



## 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

*Pascual Toso, Brut, Argentina*

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

Add \$2.00 Per Guest to Package Price

*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.

Add \$4.00 Per Guest to Package Price

### White Wines

*Matanzas Creek, Sauvignon Blanc, Sonoma County*

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

Add \$6.00 Per Guest to Package Price

*Frei Brothers, 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 mouth feel.

Add \$8.00 Per Guest to Package Price

*Rodney Strong "Chalk Hill", Chardonnay, Sonoma County*

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.

Add \$8.00 Per Guest to Package Price

### Red Wines

*Frei Brothers, Merlot, Dry Creek Valley*

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

Add \$8.00 Per Guest to Package Price

*Rodney Strong, Merlot, 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.

Add \$5.00 Per Guest to Package Price

*Silver Palm, Cabernet Sauvignon, North Coast*

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

Add \$6.00 Per Guest to Package Price

*Rodney Strong "Alexander Valley", Cabernet Sauvignon, Sonoma County*

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

Add \$10.00 Per Guest to Package Price

*Pascual Toso Reserva, Malbec, Argentina*

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

Add \$4.00 Per Guest to Package Price

Ask about our Seasonal Premium Wine offers!



## VENDORS

We would 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.

### Audio-Visual

Encore

Contact: Benjamin Strote

Telephone: 312-239-4660 

[benjamin.strote@encore-us.com](mailto:benjamin.strote@encore-us.com)

[www.encore-us.com](http://www.encore-us.com)

### Linen

BBJ Linen

Contact: Lanie Hartman

Telephone: 847-329-8400 

[lhartman@bbjlinen.com](mailto:lhartman@bbjlinen.com)

[www.bbjlinen.com](http://www.bbjlinen.com)

### Rentals

Elegant Presentations

Contact: Maria

Telephone: 847-741-2877

[maria@eleg.com](mailto:maria@eleg.com)

[www.egpres.com](http://www.egpres.com)

### Music

Okyne Media Lab

Contact: Stacy Okyne

Telephone: 800-99-OKYNE 

[info@okynemedialab.com](mailto:info@okynemedialab.com)

[www.okynemedialab.com](http://www.okynemedialab.com)

Magnificent Events, Ltd

Contact: Becky Phelps

Telephone: 815-230-3770 

[becky@magevents.com](mailto:becky@magevents.com)

[www.magevents.com](http://www.magevents.com)

### Transportation

Pontarelli Ground Transportation

Contact: Diane Albrecht

Telephone: 312-226-5466  Ext. 115

[Diane@pontarelliischicago.com](mailto:Diane@pontarelliischicago.com)

[www.pontarelliischicago.com](http://www.pontarelliischicago.com)

### Decor

HMR Designs

Contact: David Epstein

Telephone: 773-782-0800 

[davide@hmrdesigns.com](mailto:davide@hmrdesigns.com)

[hmrdesigns.com](http://hmrdesigns.com)

Exquisite Designs

Contact: Alexandra Jusino

Telephone: 773-975-3333

[ajusino@exqdesigns.com](mailto:ajusino@exqdesigns.com)

[www.exqdesigns.com](http://www.exqdesigns.com)

### Photography

Peter Thompson Photography

Contact: Peter Thompson

Telephone: 773-879-6848 

[photo@peterthompsonphoto.com](mailto:photo@peterthompsonphoto.com)

[www.peterthompsonphoto.com](http://www.peterthompsonphoto.com)



## DETAILS MADE EASY

### Confirmation of Space and Deposits

An initial non-refundable deposit of twenty-five percent (25%) of the contracted minimum is required to confirm your date along with a signed contract. Initial deposits may be made by personal check, credit card or cash.

### Lighting

Personalize your reception space with lighting at your head table, custom monogram lights, a spotlight on the cake table, and more.

### Linens

The following table linen and napkin colors are available: white, cream and black satin stripe. Specialty fabrics, linens and chair covers are available upon request at an additional charge.

### Guest Accommodations

A room block may be setup for guests attending your event at Hyatt Regency Chicago. Check in time is 3:00pm, and check out time is 12 noon. If you would like to set up a block of rooms with a special reduced rate, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered.

### Parking

The hotel offers only valet parking. Local guests driving to the hotel for your event will receive vouchers that offer discounted rates for the duration of your wedding reception.

### Menus

The menus shown in this package are merely suggestions. We welcome the opportunity to design menus especially for you. Please ask your Event Sales Manager. A menu tasting for up to four guests will be planned once you have narrowed your selection to a few items approximately three months prior to your wedding.

### 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.

One Letter delivered to Guest Rooms.....\$4.00 each

One Welcome/ Gift Bag delivered to Guest Rooms.....\$4.50 each

### Coat Check

Based on outside temperatures at certain times of the year, coat check attendants may be necessary to ensure the security of coats and other personal items. Additional charges will apply.

### 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.

### Final Payment

Final payment in the form of a cashier's check, money order, credit card or cash is due at least three (3) business days prior to the wedding date, and this will be based on the final guarantee.





## MORE DETAILS TO CONSIDER

### Food and Beverage

No food or beverage may be brought into the hotel by the guests or persons attending the function. All food and beverages will be supplied by the hotel. In the event you plan to bring in your own wedding cake, a cake-cutting fee of \$4.00 per person will apply. Please coordinate this with your Hyatt Wedding Specialist.

### Security

Hyatt Regency Chicago 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 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](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 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](http://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 [visithyattgiftregistry.com](http://visithyattgiftregistry.com).

# PHOTO GALLERY



151 East Wacker Drive,  
Chicago, Illinois, USA, 60601

T + 1 312-565-1234  
<http://chicago.regency.hyatt.com/>

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