

Weddings by   
Hyatt Regency Deerfield





Your Experience



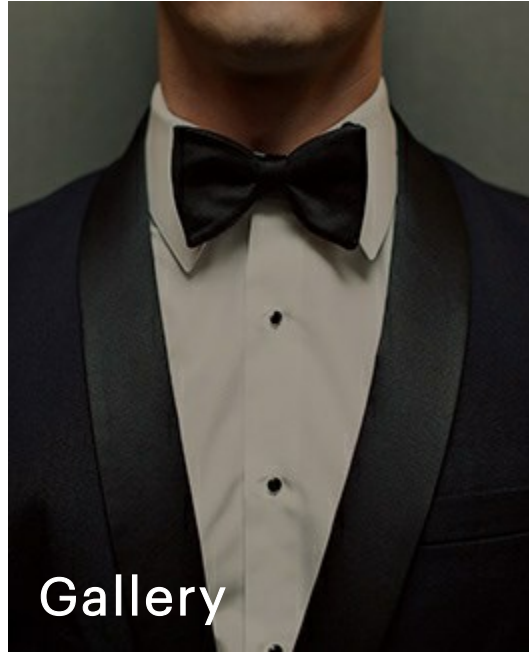
Details



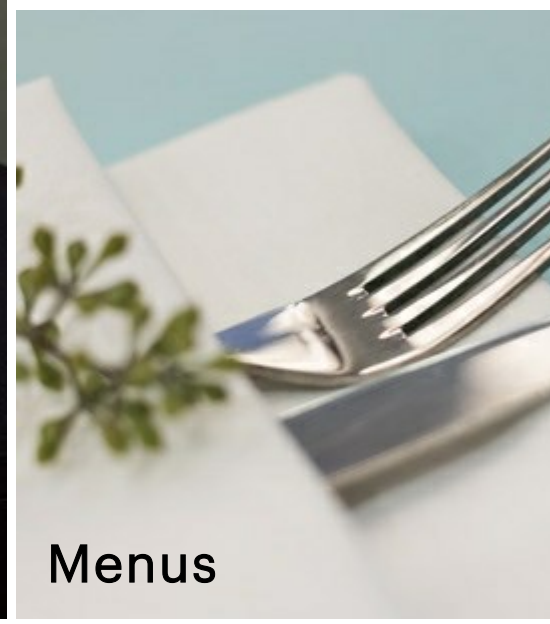
Vendors



Packages



Gallery



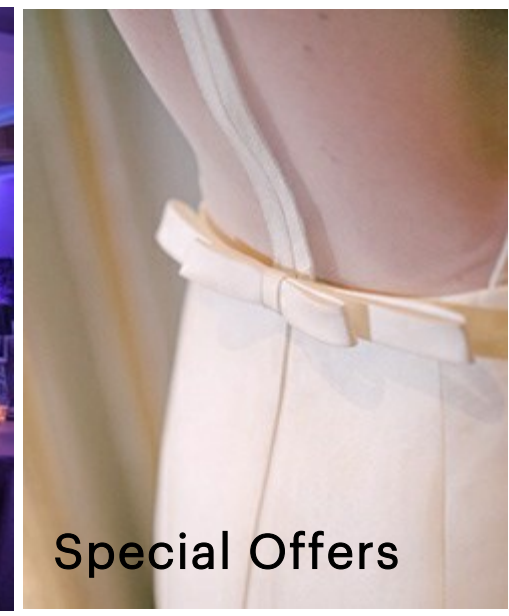
Menus



Bar



Venues



Special Offers



## Your Experience



Congratulations on your engagement and thank you for your interest in Hyatt Regency Deerfield. Our wedding specialists will help you create the perfect celebration on your special day, taking care of every last detail and flawlessly execute the day of your dreams. Have an idea in mind to really wow your guests? We'll tailor the entire experience for a wedding that truly shines.

We look forward to helping you personalize it all to make your special day even more special.

## Your Love Story

Romance abounds at Hyatt Regency Deerfield. Contemporary decor in relaxing earth tones compliments our deluxe amenities including one king or two Grand Bed doubles featuring ultraplush pillows, the softest sheeting and thick down blankets all piled atop irresistible pillowtop mattresses. Enjoy separate sitting and work areas, elegant bathrooms with spacious curved shower design, complimentary wireless highspeed Internet access and soundproof windows.

## Your Wedding Weekend

A weekend worth of celebration is waiting for you and your guests at the Hyatt Regency Deerfield, a sophisticated, genuine Chicago North Shore getaway.

## Personalized Service

You will partner with our Wedding Specialist throughout your wedding planning journey. Your Wedding Specialist's areas of expertise and coordination includes:

- \* Meet and discuss the vision and inspiration for your wedding day
- \* Arrange a personalized menu tasting and cake design session, to help select the perfect menu for your wedding day
- \* Design the ideal floor plan for you to create your seating assignments





## Your Experience

### Special Service

From your arrival at Hyatt Regency Deerfield 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 Deerfield 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.

### Guestrooms

Newly renovated, modern and spacious hotel rooms await at the Hyatt Regency Deerfield. Special room rates can be arranged through your wedding specialist for your bridal party and guests.

### Restaurants/Bars

Experience the freshest seafood and steaks while relaxing at Jaxx Bistro's contemporary atmosphere. Jaxx features a daily breakfast buffet and a casual lunch menu consisting of specialty burgers, sandwiches and a variety of soups and salads. Our seasoned Executive Chef offers nightly specials in addition to our dinner menu. Traditional favorites include the New York Strip and Sea Bass.

### Parking

Complimentary parking for all hotel guests.

### Shuttle Service

Hyatt Regency Deerfield offers complimentary shuttle services within a 5-mile radius of the hotel. (Based on Availability)

### Shopping and Entertainment

Hyatt Regency Deerfield is conveniently located near Northbrook Court, Old Orchard Shopping Center, Chicago Botanic Garden, Ravinia Music Festival, Gurnee Mills Outlet, and Six Flags Great America.





# Venues



## Regency Ballroom

Our newly renovated Regency Ballroom is the perfect setting for your special event. With a combination of elegance and a contemporary feel, this flexible space can accommodate events up to 260 guests.

Ceremony accommodates up to 300 guests  
Reception accommodates up to 250 guests



## LeClair Ballroom

Our LeClair Ballroom is a fantastic location for more intimate gatherings. This unique ballroom features a curved wall of windows, allowing natural or moon light to create a memorable ambiance. This space can accommodate events up to 110 guests.

Ceremony accommodates up to 160 guests  
Reception accommodates up to 100 guests



## Courtyard

The Courtyard is set among shaded trees, sculptured shrubs and seasonal flowers. This intimate location can accommodate ceremonies, reception or special events.

Ceremony accommodates up to 100 guests  
Reception accommodates up to 75 guests

# Ceremonies

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

Ceremony set with:

- Banquet Chairs
- Riser
- Includes 2 changing rooms

*\$500 Ceremony Fee (includes rehearsal)*

2 Microphones and Mixer (for house sound system) provided for \$225

*Note: A time frame of an hour and a half will be allotted for breakdown of ceremony and set-up for dinner and reception.*



# Wedding Packages

*Our Wedding Packages include the following:*

- Four Butler-Passed Hors D'oeuvres
- Four Hour Hosted Signature Bar
- House Wine Service Throughout Dinner
- Champagne Toast
- Three Course Dinner (Soup or Salad, Entree, & Customized Wedding Cake)
- Floor Length Linens and Coordinating Napkins
- Votive Candles for Guest Tables
- Complimentary Staging and Dance Floor
- Complimentary Guest Room for Bride and Groom, including a Special Amenity
- Discounted Room Rates for Guests
- One Night Weekend Stay for Two on the Date of Your First Anniversary
- Complimentary Private Menu Tasting for 4
- Professional Event Captain & Event Manager
- World of Hyatt Points

All Prices Subject to 25% Service Charge and Current State Sales Tax



# Hors D'oeuvres

## Cold Selections

Watermelon Feta Caprese Bites

California Roll

Seared Ahi Tuna

Bruschetta with Tomatoes and Basil

Crushed Avocado Topped with Shrimp on a Toasted Baguette

Watermelon Gazpacho Shooter

Beef Tenderloin, Onion Marmalade and Maytag Bleu Cheese on Rosemary Crostini

Shrimp Tartlets

Sundried Tomato Pesto Stuffed Cucumbers

Shrimp Cocktail Shooter (additional \$3.00 per guest)

## Hot Selections

Mediterranean Lamb Meatballs with Mint Yogurt

Tandoori Chicken Satay with Sweet Chili Sauce

Vegetarian Spring Roll

Stuffed Asiago-Basil Mushrooms

Tuscan Chicken Fontina Bite

Mini Crab Cake with Mango Salsa

Goat Cheese and Caramelized Onion on Flaky Puff Pastry

Polenta Bites with Wild Mushrooms and Fontina

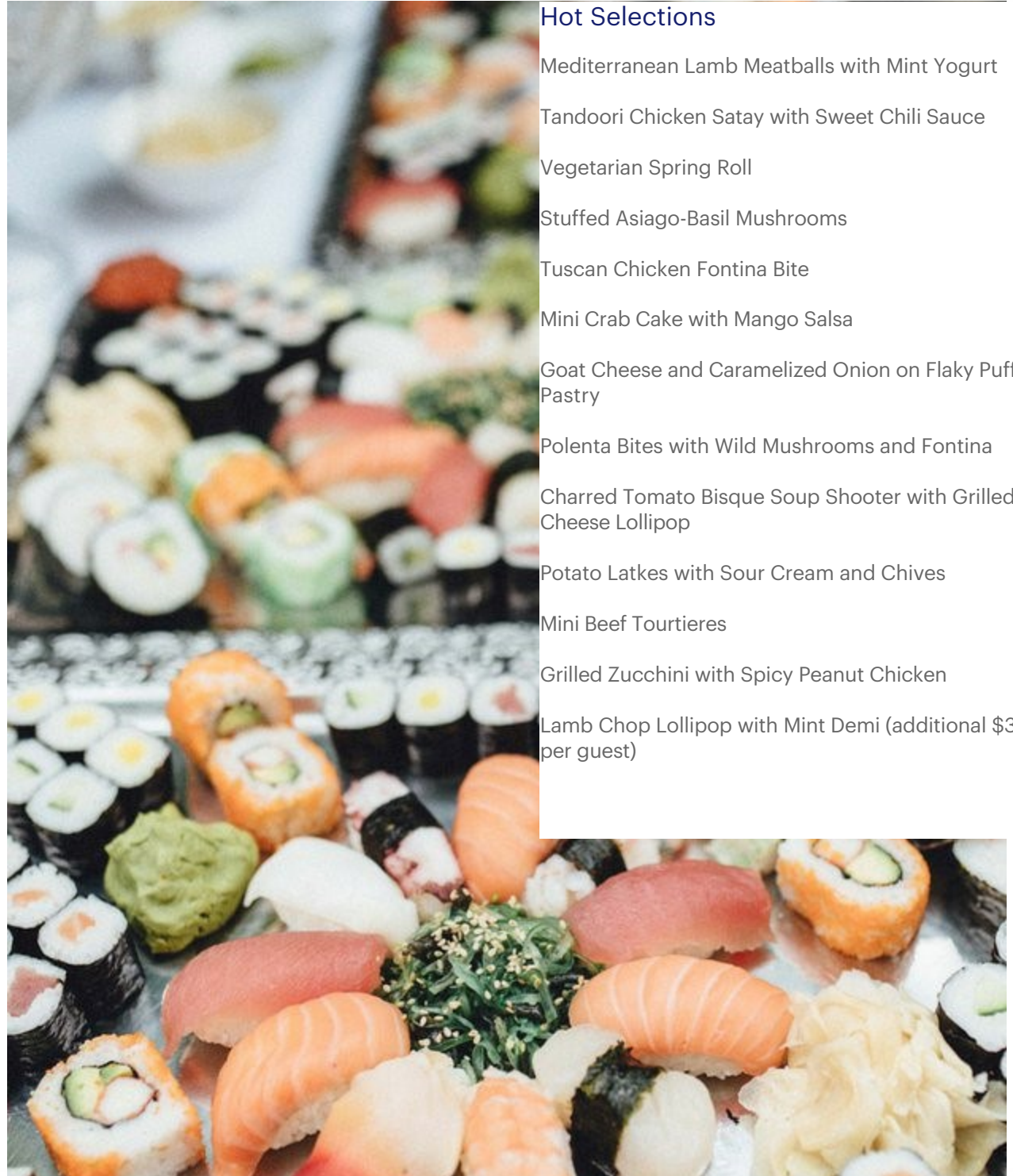
Charred Tomato Bisque Soup Shooter with Grilled Cheese Lollipop

Potato Latkes with Sour Cream and Chives

Mini Beef Tourtieres

Grilled Zucchini with Spicy Peanut Chicken

Lamb Chop Lollipop with Mint Demi (additional \$3.00 per guest)







# Specialty Stations

## *Crudite Display*

Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds, Olive and Roasted Tomato Tapenade, Spinach Ranch, Sesame Crackers and Wasa Crisps (serves 20)

**\$175 per 20 guests**

## *Artisanal Cheese Selection*

Handcrafted Cheese with Lavosh and Baguettes, Red Wine Dark Fruit Chutney, Local Honey, Toasted Nuts and Roasted Fruits (serves 25)

**\$250 per 25 guests**

## *Shellfish Bar*

Jumbo Lemon Shrimp, Oysters on the Half Shell, Crab Claws served with Cocktail Sauce, Poivre Mignonette and Tabasco Sauces Served with Cucumber Noodle and Pickled Red Onion Salad (100 pieces)

**\$600 per 100 pieces**

## *Sushi Station*

A variety of California Rolls paired with Nigiri Salmon, Shrimp and Tuna, Soy Sauce, Pickled Ginger and Wasabi. Includes Seasoned Seaweed, Tofu Salads and Asian Slaw (100 pieces)

**\$650 per station**



## *Flatbread Pizza Station*

Margherita with Roma Tomatoes, Fresh Basil and Mozzarella Cheese, Pepperoni and Italian Sausage, BBQ Chicken with Pickled Red Tomatoes and Cheddar Jack Cheese

**\$25 per guest**

## *Mediterranean Pasta Station*

Mushroom Ravioli, Roasted Crimini Mushrooms Toasted Pine Nuts and Basil Pesto Orecchiette Pasta with Arrabiatta Sauce, Grilled Chicken, Roasted Red Peppers, Parmesan Cheese and Red Pepper Flakes, Oven Baked Focaccia, Parmesan Bread Sticks and Lavosh

**\$25 per guest**

## *International Slider Station*

Angus Beef, Wisconsin Cheddar and Caramelized Onions, Barbeque Chicken with Crispy Onions, Mediterranean Spiced Turkey Burger with Cilantro, Mint and Cucumber, Mexican Pulled Pork, Chipotle and Salsa Verde House Made Potato Chips

**\$27 per guest**

## *Stir-Fry Station\**

Chicken Potstickers Spring Rolls  
Build your own Stir Fry: Snow Peas, Carrots, Water Chestnuts, Cabbage, Peppers, Peas, Scallions, Ginger Garlic, Chicken & Shrimp, Lo Mein Noodles, Steamed White Rice

**\$37 per guest**

\*Requires Chef Attendant \$150 fee

All Prices Subject to 25% Service Charge and Current State Sales Tax

# Carving Stations

## *Turkey*

Apple-Brined Free Range Turkey Breast  
Cherry and Golden Raisin Chutney  
Sage and Fennel Jus  
Warm Potato Rolls  
**\$315 per 25 Guests**

## *Roasted Pork*

Ancho Chilli Rubbed Pork Loin  
Grilled Corn Salad with Poblano Peppers and  
Cotija Cheese  
Tostones (Fried Green Plantains)  
**\$400 per 30 Guests**

Requires Chef Attendant \$200 fee  
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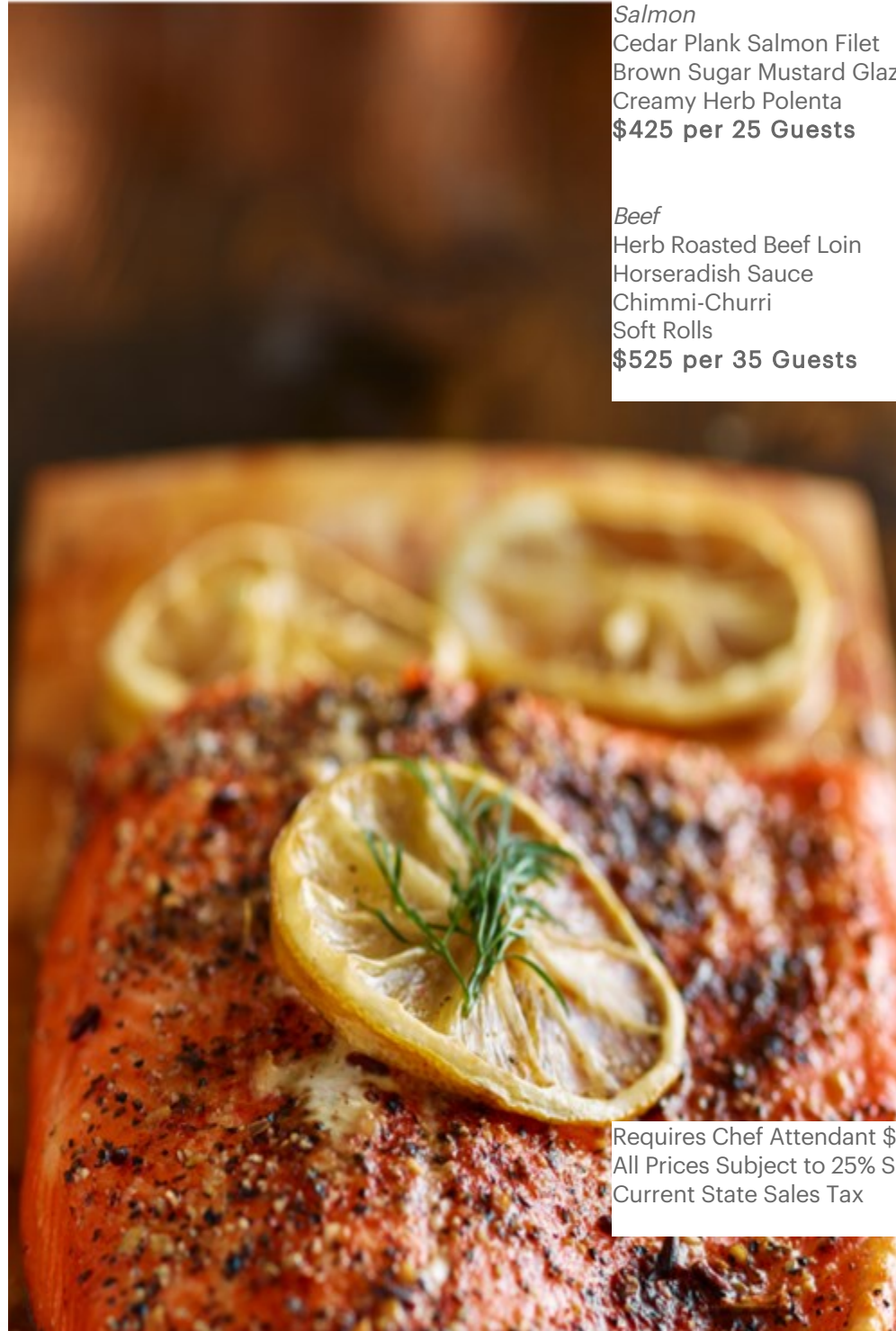
## *Salmon*

Cedar Plank Salmon Filet  
Brown Sugar Mustard Glaze  
Creamy Herb Polenta  
**\$425 per 25 Guests**

## *Beef*

Herb Roasted Beef Loin  
Horseradish Sauce  
Chimmi-Churri  
Soft Rolls  
**\$525 per 35 Guests**

Requires Chef Attendant \$200 fee  
All Prices Subject to 25% Service Charge and  
Current State Sales Tax





# Plated Dinners

## Poultry Entrees

Pan Seared Chicken Breast with Artichokes, Mushrooms, Asparagus and Creamy Polenta in a Light Lemon Butter Sauce  
**\$58**

Grape-Pecan Stuffed Chicken Breast with Lemon Leek Orzo Risotto, Tri-color Baby Carrots, Herb and Garlic Pan Sauce  
**\$60**

Herb Roasted Airline Chicken Breast with Truffle Mashed Potatoes, Broccolini, Bordelaise Sauce with Mushrooms  
**\$58**

## Seafood Entrees

Grilled Salmon with Chili Marmalade Sauce, Jasmine Coconut Rice and Julienne Peppers and Snow Peas  
**\$64**

Seared Salmon with Barley Squash Risotto, Broccoli, Roasted Red Pepper, Onion, Parsley and Relish  
**\$64**

Potato Crusted Sea Bass, Cracked Black Pepper and Lemon Cream on Roasted Asparagus with Saffron Broth  
**\$70**

## Vegetarian Entrees

Portobello and Vegetable Short Stack with Grilled Zucchini, Squash, Eggplant, Red Onions, Peppers, Wilted Spinach, Couscous, and Pesto Oil  
**\$52**

Wild Northern Mushroom Ravioli with Crumbled Goat Cheese and Freshly Diced Tomatoes in Olive Oil  
**\$52**



## Beef Entrees

Braised Short Rib with Spaetzle, Roasted Root Vegetables and Pan Sauce  
**\$67**

Herb Roasted New York Strip with Merlot Reduction, Dauphinoise Potatoes, Herb Grilled Vegetables  
**\$70**

Filet Mignon with Choice of Bleu Cheese, Horseradish or Sea Salt Crust, Asparagus, Baby Carrots and Garlic Mashed Potatoes  
**\$72**

## Combination Entrees

Filet of Beef with Merlot Reduction paired with Roasted Chicken Breast with Champagne Mustard Demi  
**\$71**

Sea Salt and Sugar Encrusted Filet paired with Herb Grilled Salmon Filet with a Lemon Capers Butter  
**\$73**

## Alternative Entrees

### *Kids' Meals*

Children 3-12 years of age  
**\$35 per child**

### *Vendor Meals*

**\$35**

All Dinners include Bread Presentation, Coffee and Tea Service

All Prices Subject to 25% Service Charge and Current State Sales Tax



## Bar

### ***SIGNATURE BAR PACKAGE***

One Bartender is included in package  
(1 bartender per 100ppl, additional bartender \$150)

*Conciere* Vodka  
*Conciere* Gin  
*Conciere* Silver Rum  
*Conciere* Tequila  
*Conciere* Bourbon  
*Conciere* Whiskey  
*Conciere* Scotch  
*Conciere* Cordials Triple Sec  
Canyon Road Wine\* (choose one white and one red)  
Miller Lite  
Bud Light  
Blue Moon  
Sierra Nevada Pale Ale  
Goose Island 312  
Heineken 0  
Corona  
White Claw  
DeKuyper Cordials

***\$43 per person***

### ***PREMIUM BAR PACKAGE***

One Bartender is included in package  
(1 bartender per 100ppl, additional bartender \$150)

Tito's or Smirnoff Red  
Beefeater  
Havana Club Anejo Blanco  
Sauza Gold  
Jim Beam White Label  
Jameson  
Monkey Shoulder  
Canyon Road Wine\* (choose one white and one red)  
Miller Lite  
Bud Light  
Blue Moon  
Sierra Nevada Pale Ale  
Goose Island 312  
Heineken 0  
Corona  
White Claw  
DeKuyper Cordials

***\$50 per person***

*\*Customize your experience with a selection from our Reserve wine list. Ask your Catering Manager; pricing varies and is by the bottle.*

### ***PLATINUM BAR PACKAGE***

One Bartender is included in package  
(1 bartender per 100ppl, additional bartender \$150)

Grey Goose  
Bombay Sapphire  
Captain Morgan  
Azunia Anejo  
Maker's Mark  
Glenlivet 12  
Crown Royal Special Reserve  
Jameson Black Barrel  
Canyon Road Wine\* (choose one white and one red)  
Miller Lite  
Bud Light  
Blue Moon  
Sierra Nevada Pale Ale  
Goose Island 312  
Heineken 0  
Corona  
White Claw  
DeKuyper Cordials

***\$55 per person***



# Sweet Tables

## Dessert Stations

### *Regency Sweet Table*

Chocolate Dipped Strawberries, Petite Pastries including Cannoli, Individual Cheesecakes, Tiramisu, Lemon & Raspberry Crumb Bars, Mousse Tartlets, Fresh Fruit Display  
VIP Coffee Station  
**\$18 per guest**

### *Dipped*

Chocolate Dipped Treats including Cheesecake Pops, Biscotti, Rice Krispie Treats, Pretzel Rods, Licorice, Oreos & S'mores, Chocolate Dipped Fruit  
VIP Coffee Station  
**\$15.00 per guest**

### *Bakery Shop*

Jumbo Cookies including Chocolate Chip, Peanut Butter, White Macadamia Nut, & Oatmeal Raisin. Chocolate Fudge Brownies, Blondies, Cheesecake Squares, Lemon Squares, Pecan Squares  
VIP Coffee Station  
**\$15.00 per guest**

### *Candy Station*

Jelly Beans, Gummi Bears, Tootsie Pops, Twizzlers, Whoppers, Candy Corn, Roasted Peanuts, Chocolate Covered Pretzels, Lemon Heads, Peanut Butter Cups, Kit Kats, Hershey's Chocolate and Milky Way Bars, Local Handcrafted Sodas  
**\$14.00 per guest**



## Enhancements

### *Cupcake Madness*

Assorted Cupcakes with Candy Toppings  
(minimum of 50 guests)  
**\$5 per guest**

### *Dessert Shooters*

Strawberry Shortcake, Key Lime, Chocolate Mousse, Warm Chocolate Chip Cookies with Milk, Individual Milk Shakes, Hot Cocoa with Whipped Cream, Apple Cider, Fresh Fruit Smoothies  
(minimum of 50 shooters per flavor)  
**\$5 per shooter**

### *Seasonal Fruit Display*

**\$8 per person**

### *Creme Brulee Spoons*

**\$3.50 per piece**

### *Chocolate Covered Strawberries*

**\$4.00 per piece**

### *Mini Cupcakes*

**\$4.00 per piece**

### *Oreo Truffles*

**\$4.50 per piece**

### *Cheesecake Lollipops*

**\$4.50 per piece**

# It's All In The Details

## Late Night Snacks

*Mini Hamburger and Cheeseburger Sliders*  
**\$12 per guest**

*Mini Chicago Hot Dogs*  
**\$6 per guest**

*Warm Chocolate Chip Cookies with Cold Milk Shooters*  
**\$8 per guest**

*Assorted 16" Pizzas*  
with One Topping Each:  
Pepperoni, Sausage, Cheese or Veggies  
**\$25 per pizza**

## Additional Fees

*Corkage Fees*  
Wine and Champagne not provided by the hotel will be subject to a \$20/bottle corkage fee.

*Coat Check*  
\$150 fee

*Cashier Fee*  
In the event you want to have a cash bar, at \$150 cashier fee will apply.

*Sweet Table/Cake Cutting*  
Desserts not provided by the hotel will be subject to a \$5 per person fee.

*Cake Boxing*  
In the event you want your wedding cake to be boxed in individual take home boxes (to be provided by you), a \$3 per person fee will apply.



## Family Brunch

The perfect ending to the perfect weekend. Treat your overnight guests to breakfast the next day to reminisce with your nearest and dearest about the wedding, and wish everyone farewell before they leave town.

### NORTH SHORE

Assorted Chilled Juices and Sliced Fresh Fruit, Nova Lox served with Fresh Bagels, Tomato Slices, Onions, Capers and Cream Cheeses, Fluffy Scrambled Eggs, Turkey Bacon and Roasted Chicken Sausage, Spiced and Roasted Red Skin Potatoes, Fresh Chives, Selection of House Made Pastries with Sweet Butter, Jam Preserves  
Coffee and Tea Service

**\$42 per guest**

### METRO

Assorted Chilled Juices and Sliced Fresh Fruit, Belgian Waffles or Pancakes with Assorted Toppings, Egg White Frittata with Asparagus, Roasted Tomatoes and Onions, Breakfast Burritos with Chicken Sausage, Skillet Hash Browns, Selection of House Made Pastries with Sweet Butter, Jam and Preserves  
Coffee and Tea Service

**\$45 per guest**

### SIMPLE START

Assorted Chilled Juices  
Sliced Fresh Fruit Display  
Fluffy Scrambled Eggs  
Pork Sausage and Bacon  
Roasted Yukon Potatoes  
Selection of House Made Pastries with Sweet Butter, Jam and Preserves  
Coffee and Tea Service

**\$38 per guest**



# Details

## Confirmation of Space and Deposits

An initial nonrefundable deposit of thirty percent (30%) of estimated charges is required to confirm your date along with a signed contract.

## Enhancements

Little touches can enhance your wedding– from late night snacks, to next morning brunches, to gift bags delivered to arriving guests. Allow our team to embellish your experience with special delights to elevate your special day.

## Guest Accommodations

A courtesy room block may be set up for guests attending your wedding at a discounted rate.

## Rehearsal Dinner

Entertain your closest friends and family in an elegant and intimate setting, by having your rehearsal dinner in one of our private spaces. We will help you customize a menu and other details, so you can concentrate on your upcoming big day.



## Parking

Our hotel offers complimentary self-parking for all of your guests. Valet service is available as well for an additional service fee.

## Tasting

With so many delicious custom menu options, it is hard to make a decision on what to eat on your big day! Luckily we provide a complimentary tasting of our exquisite Wedding Menu Selections for you, your fiancé, and two additional guests prior to the big day.

## Wedding Specialist

When reserving your wedding here at the hotel, you will be working very closely with your own personal wedding specialist to guide you on the journey to your perfect day.

## 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.

## 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.



## Photography

Ingrid Bonne Photography  
773.991.2400  
ingridbonnephotography.com

Marc Perlsh Photography  
847.858.4304  
marcperlshphotography.com

Andre LeCour  
773.485.0841  
Lacourimages.com  
photos@lacourimages.com

## Linen

BBJ Linen Rental  
6125 W Howard St  
Niles, IL 60714  
847.933.4635  
www.bbjlinen.com

Windy City Linen  
1150 Willis Ave  
Wheeling, IL 60090  
224.279.1500 ext 86  
Email: orders@windycitylinen.com  
www.windycitylinen.com

## Wedding Cakes

Lovin Oven  
455 Lake Street  
Antioch, IL 60002  
847.231.4700  
Email: gm@lovinovencakery.com  
www.lovinovencakery.com

Deerfield Bakery  
224.226.9550  
Email: adriene@deerfieldbakery.com  
deerfieldbakery.com

## Music

Global Heart Entertainment (DJ's)  
773.262.3200 or 866.822.7293  
vip@chicagoweddingdjs.com

true blue band  
847.475.0411  
Text: 847.436.7444  
bill@billpollackmusic.com

DJ Harsh  
312.953.0226  
djarshchicago.com

## Decor/Floral

Flowers Flowers  
Tel: 847.328.7110  
flowers-flowers.com

Millefiori  
Tel: 847.570.0300  
millefioriflorist.com

Revel Decor  
773.292.9100  
Email: info@therevelgroup.com  
reveldecor.com

Joseph's  
847.362.2224  
Email: josephsevents@msn.com  
www.josephsflorist.com

M on the Square  
847.604.4255  
missy@monthesquare.com

## A/V

Dobil Laboratories  
Tel: 224.234.3594  
paul.santellano.dobil@gmail.com  
www.dobil.com



# Gallery



The Hyatt logo, featuring the word "HYATT" in a serif font with a stylized blue swoosh underneath. The background of the entire page is a light gray line-art pattern of various flowers, including roses and chrysanthemums.

HYATT®

Hyatt Hotels & Resorts

## Hyatt Regency Deerfield

1750 Lake Cook Road  
+18479453400

