



WEDDINGS

Menu Packages



HYATT
REGENCY®

HYATT REGENCY HOUSTON

1200 Louisiana St, Houston, TX 77002 T+1 713 654 1234
houstonregency.hyatt.com



YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency Houston. 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 Houston

Romance abounds at Hyatt Regency Houston.

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

Shula's Steak House

Ranked among the Top 10 Steak Houses in America since 1991, Shula's Steak House is known for serving the best beef money can buy, as well as an impressive roster of seafood and chops. Gather at bar for a cocktail or a glass of wine from Shula's extensive wine list.

LobbyBar

Set in the midst of the stunning 30-story atrium lobby. LobbyBar is the perfect location for catching up with colleagues at the end of the day or meeting friends before heading out to the many downtown entertainment venues nearby.

Spindletop

Experience fine dining on a grand scale at one of Houston's only rotating restaurants

Parking

The Hyatt offers on-site Valet Parking for your convenience.

Self-Parking is available and connected to the hotel by skywalk

Salon

Revivance Beauty Shop

Our full-service salon offers a complete range of hair and nail treatments designed to pamper and relax. Treat yourself to a manicure and pedicure or add a glamorous touch to a special evening.

Local Attractions

Just steps away from Hyatt Regency Houston are the Houston Pavilions, the premier entertainment and retail hub, and Discovery Green Park, the city's own Central Park, a Wi-Fi connected site for relaxing, dining, events and festivals.



WEDDING SITES

Imperial Ballroom & Foyer

The Imperial Ballroom defines contemporary elegance and is spacious enough for the largest of wedding lists. One of the most up scale wedding reception sites in downtown, the Imperial Ballroom boasts a grand stage and 22' ceilings set with imported European chandeliers. The elegant Imperial Ballroom, with its adjoining foyer, is the largest of our ballrooms with seating for up to 1,150 guests.

Regency Ballroom & Foyer

Dazzle your family and friends with a grand affair in this junior ballroom and adjoining foyer. Located on the second floor, you and your guests can enjoy a relaxing cocktail hour in the foyer space before adjourning to the Regency Room for a celebration with as many as 220 for a seated event.

Window Box

For a more private affair, celebrate your wedding day with 150 of your closest family and friends for an intimate reception in this contemporary space. With glass walls overlooking Hyatt's soaring atrium Lobby, your guests will enjoy a champagne toast and delicious hors d'oeuvre served by white-gloved wait staff.

Arboretums

Located on the second floor, the versatile Arboretum is the perfect location to say, "I do." With 12' ceilings and 3,400 square feet of space, this space can be customized to host a beautiful wedding ceremony. Then move into one of our other rooms for dinner and dancing. Or, celebrate your day with 300 guests for an intimate seated dinner.



RECEPTION DETAILS

Dining Experience

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

Linens

Choose from floor length linens or delicate overlays to match your personal style. Your wedding specialist can help you select the right style, fabric and colors.

Chairs

Our expert Event Manager are happy to consult with you about seating during your ceremony, cocktail hour or reception. From elegant chairs to sleek seating arrangements, your personal touch can enhance the decor of your special day.

Chair Covers

Your table decor can be enhanced by special chair covers. Whether you prefer something sleek, chic or up scale, our linen experts are available to help you create a look all your own.

Lighting

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

Ice Carvings

Customized ice carvings add drama to your place card or buffet table. Or, add a martini luge at the bar. Let our talented sculptors carve a special piece to enhance the look and feel of your reception.



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 ancho chile pork tenderloin on plantain chip, 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, 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 hourly package, you're sure to keep the celebration going.

Special Touches

Let our coordinators help you delight your guests with special touches. Customized cookies, hamburger and french fries at midnight, or a create your own crispy treat station. The possibilities are endless.



HORS D'OEUVRES

Cold Selections

Smoked Salmon and Fresh Dill in An Olive Oil Bread Cup 4.50

Chipotle Roasted Shrimp, Pico de Gallo on Polenta Crouton 4.50

Tiny Tomato Caprese with Organic Olive Oil and Micro Basil 4.50

Hempstead Honeydew Melon Wrapped in Country Ham with Aged Balsamic Vinegar 4.50

Ancho Chile Pork Tenderloin on Plantain Chip, Citrus Chimichurri 4.50

Asian Chicken Salad, Sriracha Ranch, Crispy Noodles, Wonton Cup 4.50

Green Pea Hummus on Pita 4.50

Hot Selections

Polenta & Cheese Tartlets with Seasonal Tomatoes & Spring Onion Basil 4.50

Beef Hibachi Skewer, Teriyaki Dipping Sauce 4.50

Pulled Port Tart, Tomatillo Salsa, Queso Fresco 4.50

Spanakopita, Greek Yogurt Dill Sauce 4.50

Mini Crab Cake, Sriracha-Cilantro Aioli 4.50

Shrimp and Spanish Chorizo Bites 4.50

Black Bean & Cheese Quesadilla, Poblano Salsa & Cilantro Lime Sour Cream 4.50

Mini Chicken Pot Pie 4.50

Shrimp Empanada, Tomatillo Avocado Aioli 4.50

Smoked Sausage and Cheddar Stuffed Mushroom Cap 4.50

Chile Lemon Chicken Kabob, Mole Sauce 4.50

Citrus-Cilantro Bacon Wrapped Scallop, Ginger Soy Citrus Glaze 4.75

White Bean & Gorgonzola Bruschetta with Toasted Almonds 4.50



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.

Your Choice of Appetizer

Black and Blue Sea Scallops, Heirloom Tomatoes, Avocado Relish

Ricotta Gnocchi with Serrano Ham, Herb Sauce and Sautéed Spring Spinach

Jumbo Lump Crab Cake with Roasted Corn Relish and Sweet Thai Chile Sauce

White Asparagus Crab Bisque, Thyme Truffle Oil Drizzle

Your Choice of Salad

Spring Local Greens, Shave Asparagus, Agave Glazed Cherry Tomato, Spanish Olives, Parmesan Vinaigrette

Arugula with Shaved Fennel, Texas Grapefruit, Local Goat Cheese and Wild Flower, Honey Dijon Vinaigrette

Local Greens, Endive, Roasted Yellow Beets, Brie Crostini, White Balsamic Vinaigrette

Individual Guest's Choice Entrees (Bride & Groom Choose Four Items)

Texas Natural Beef Filet with Brandy Morel Sauce

Seared Chicken with Spinach and Smoked Gouda, Heirloom Tomato Cream Sauce

Double Cut Smoked Pork Chop with Granny Smith Apple Compote

Grilled Breast of Natural Chicken with Farm Fresh Tomatoes, Roasted Garlic and Herb Relish

Pan Seared Local Striped Bass with Cajun Crawfish Sauce

Vegetarian Options Upon Request

Four Courses to Include Appetizer, Salad, Entree and Wedding Cake

Priced at \$90.00 Per Guest



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

Chilled Crab, Cucumber, Avocado and Tarragon, Dill Creme Fraiche \$12

Four Cheese Agnolotti with Fresh Tomatoes, Basil Concasse \$11

Chilled, Blackened Ahi Tuna with Heirloom Cherry Tomatoes, Chive Citrus Vinaigrette \$12

Seared Scallop with Cajun Roasted Corn Relish \$12
Apple Smoked Bacon, Leek and Potato Potage \$10

Second Course

Local Tomatoes, Burrata Cheese, Fresh Basil, Wild Berry Balsamic Vinaigrette \$11

Baby Romaine Lettuce, Roasted Corn and Peppadew Relish, Spicy Parmesan Crisp and Lemon Sherry Vinaigrette \$11

Local Fresh Greens and White Bean Feta Vegetable Compote Dressed with Tarragon Vinaigrette \$11

Mixed Greens with Shaved Apple and Fennel, Texas Candied Pecans and Yogurt Dressing \$12

Entrées

Roasted Natural Beef Tenderloin, Mushroom Demi. Paired with Gulf Shrimp Pescatore, Spring Pea and Parmesan Risotto, Fresh Seasonal Vegetables \$58

Mignon of Pork Tenderloin with Sherry Cream Demi, Roasted Apple Compote, Horseradish Mashed Yukon Potato, Fresh Seasonal Vegetables \$39

BBQ Spiced Salmon with Jalapeño Creamed Corn, Cilantro, Smashed Redskin Potatoes, Fresh Seasonal Vegetables \$40

Braised Beef Short Rib with Jack Daniels Sauce and Smoked Cheddar Scallop Potatoes, Fresh Seasonal Vegetables \$42

Spinach, Artichoke Stuffed Chicken Breast with Roasted Tomato Cream Sauce and Herbs, Texas EVOO, Roasted Fingerling Potatoes, Fresh Seasonal Vegetables \$44

Pan Seared Sustainable Catch Stuffed with Local Crawfish Fricasse Topped with Bean Relish and Served with Truffle Orzo, Fresh Seasonal Vegetables \$46

Grilled 8oz Filet Mignon with Caramelized Shallots, Pinot Noir Reduction, Sauteed Fingerling Potatoes with Button Mushrooms, Summer Market Vegetables \$52

Red Wine and Rosemary Short Rib with Roasted Chicken, Summer Tomato and Goat Cheese, Sweet Potato and Spring Onion Dauphine, Medley of Summer Vegetables \$47

Desserts

Key Lime Tart with Blueberry Compote \$9

Chocolate Pecan Tart with Cherry Compote \$9

Red Velvet Torte \$10

Chocolate Chip Cheesecake, Caramel Sauce \$10

Carrot Cake with Orange Cream Cheese Icing \$10



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.

Salads (Choose 2)

Southwest Spring Vegetable Minestrone,
Gouda Croutons

Gulf Shrimp with Farm Fresh Vegetables and Herbs, Bloody Mary Vinaigrette

New Season Tomatoes, Dallas Mozzarella Cheese, Fresh Basil, Texas Olive Oil, Balsamic Vinaigrette

Local Mixed Greens with Cucumber Strings, Tomatoes Served with Asparagus, Sweet Basil Yogurt Dressing
Apple Smoked Bacon, Leek and Potato Potage

Entrees

Roasted Ancho Rubbed Strip Loin with Chile Demi

Smoked Slow Roasted Brisket of Beef with Blueberry BBQ Sauce

Chimichurri Grilled Chicken Breast

Lime Cilantro Breast of Chicken with Fresh Tomato Relish

Port Wine Snapper Topped with Spicy Crawfish Cream Sauce

Fires Seared Pork with Savory Apricot Reduction

Port Wine Salmon wit Mango Papaya Pico de Gallo

Starch and Vegetable

Texas New Red Potatoes with Spring Onions, and Garden Rice Pilaf, Fresh Seasonal Vegetables

Desserts (Choose 1)

Fresh Coconut Cake

German Chocolate Torte

Texas Pecan Sweet and Spicy Chocolate Torte

Mini Angel Food Shortcake

Key Lime Tart with Blueberry Compote

Pricing

(2) Entrees, \$73 Per Person

(3) Entrees, \$75 Per Person

(4) Entrees, \$79 Per Person



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.

Pasta Stations*

Prepared to Order By Uniformed Chef

Ravioli with Seasonal Fillings

Penne Pasta

Choice of Two Sauces:

Sun Dried Tomato Pesto, Tomato al Fresco, Asiago Cream Sauce and Olive Oil with Garlic and Herbs

Toppings to Include:

Asparagus, Mushrooms, Artichokes, Italian Sausage, Grilled Chicken, Julienne Peppers, Black Olives and Broccoli Florets

Freshly Grated Parmigiano-Reggiano, Crisp Bread sticks and Savory Focaccia

16.00 per guest

International Sliders Station*

Prepared to order by Uniformed Chef

(Please Select Two, Based on 1.5 Pieces Each)

Texas Beef, Waco Cheddar, Herb Mayonnaise, Mini Brioche ; Crab Cakes, Cilantro Jalapeño Remoulade, Mini Ciabatta ; Bourbon BBQ Pork Slider, Mini Onion Bun ; Adobe Grilled Chicken, Pico de Gallo, Pepper Jack, Mini Ciabatta

Dijon Mustard, Mayonnaise, Ketchup

Served with Flavored Shoestring Potatoes

20.00 per guest

Taco Station*

Prepared to order by Uniformed Chef

Spicy Gulf Redfish, Tomatillo Chicken, Beef

Picadillo - Shredded Lettuce, Pico de Gallo, Queso

Fresco, Sliced Jalapeño, Guacamole, Sour Cream,

Salsa Verde, Flour and Corn Tortillas

15.00 per guest

Shellfish Bar

(Based on 3 Pieces Per Person)

Jumbo Lemon Shrimp, Oysters on Half Shell, Gulf

Crab Claws Served with Cocktail Sauce, Spicy

Remoulade and Tabasco Sauce

22.00 per guest

Mac and Cheese Bar*

Prepared to order by Uniformed Chef

Creamy Ditalini Topped with Choice of Warm

Tarragon Scallops, Roasted Mushrooms, Fresh

Herbs, Cajun Spiced Shrimp, Italian Sausage,

Parmesan, Prosciutto, Marinated Tomatoes,

Smoked Bacon and Bleu Cheese

15.00 per guest

Dippin'

Crawfish, Artichoke & Boursin Dip, Spicy Queso Dip, Warm Brie Dip

Served with Tuscan Bread Cubes, Crostini, Tortilla Chips and Crisp Vegetables

14.00 per guest

Antipasto and Grilled Vegetables

Sliced Italian Prosciutto, Salami, Mozzarella and Provolone in Texas Olive Oil, Marinated

Artichoke and Olives, Pepperoncini, Grilled Squash and Roasted Roma with Charred Ciabatta Crostini

16.00 per guest

Quesadilla*

Prepared by order by Uniformed Chef

Grilled Tortillas with Chicken, Spinach,

Caramelized Onions & Sautéed Mushrooms, Queso

Fresco, Monterrey Jack, Cheddar Cheese, Sour

Cream and Jalapeños

Tomatillo Sauce, Salsa Picante & Pico de Gallo

*Add Beef or Shrimp - \$2.00 Additional Per Person)

16.00 per guest

Carving Station Available Upon Request



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.

Signature Bar Package

Cocktails, 9.75
Smirnoff Vodka, Jim Beam Bourbon, Beefeater Gin, Cruzan Rum, Sauza Tequila, Canadian Club Whiskey, J&B Scotch
Cordials, 10.50
Domestic Beer, 6.50
Premium and Imported Beer, 7.75
Select Wines, 9.75
Seasonal Select Wines, 10.50
Sparkling Wine, 10.00
Mineral Water/Juices, 5.00
Soft Drinks, 5.00

Premium Bar Package

Cocktails, 11.75
Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Gold Tequila, Jack Daniels Bourbon, Crown Royal Whiskey, Chivas 12 Year Old Scotch
Cordials, 10.50
Domestic Beer, 6.50
Premium and Imported Beer, 7.75
Select Wines, 9.75
Seasonal Select Wines, 10.50
Sparkling Wine, 10.00
Mineral Water/Juices, 5.00
Soft Drinks, 5.00

Per Hour Package

Signature Brands

First Hour, 15.00
Each Additional Hour, 9.00

Premium Brands

First Hour, 17.00
Each Additional Hour, 11.00

Signature Cash Bar Package

Cocktails, 11.00
Cordials, 11.50
Domestic Beer, 7.00
Premium and Imported Beer, 8.25
Select Wine 10.50
Seasonal Select Wines, 11.50
Sparkling Wine, 11.00
Mineral Water/Juices, 5.00
Soft Drinks, 5.00

Premium Cash Bar Package

Cocktails, 12.00
Cordials, 11.50
Domestic Beer, 7.00
Premium and Imported Beer, 8.25
Select Wine 10.50
Seasonal Select Wines, 11.50
Sparkling Wine, 11.00
Mineral Water/Juices, 5.00
Soft Drinks, 5.00

Labor Charges

Bartender (1 Per 100 Guests)
\$150 for the evening



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.

Tito'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 Mendoza, Argentina

Clear bright with greenish colors reflecting on its overall yellow appearance. Brut is pleasant, fresh and velvety in the mouth, this drinks so easily 43.00

La Marca, Italy

Fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit. 44.00

White Wines

Hyatt Signature Wine, *Canvas by Michael Mondavi*

Pinot Grigio, California

Creamy with Aromas of Lavender and Hints of Cinnamon, Nutmeg and Lemon Cream 41

Chardonnay, California

Freshness and Richness of Pure Fruit Women Beautifully with Subtle Toasty Oak 41

Villa Maria Private Bin, Sauvignon Blanc, Marlborough, NZ

Aromas of Snow Peas, Zesty Limes and Freshly Picked Herbs with Flavors of Melon, Passion Fruit and Ruby Red Grapefruit 45

HandCraft, Chardonnay, California

Lovely Floral and Honey Aromatics with Hints of Lemon Zest, Green Apple and Toasty Oak with Flavors of Honey and Pear 44

Red Wines

Hyatt Signature Wine, *Canvas by Michael Mondavi*

Pinot Noir, California

Aromas of Vivid Red Fruit with Hints of Spice that Complement the Light Texture 41

Merlot, California

Pure Merlot Fruit and Subtle Toasty Spice, Combined with Rich Ripe Tannins 41

Cabernet Sauvignon, California Subtle Hints of Oak and Spice Married with Lively Tannins 41

"Nielson" by Byron, Pinot Noir, Santa Barbara County

Flavors of Dark Berry and Cherry with Hints of Floral and Mineral Notes 49

J. Lohr Los Osos, Merlot, Paso Robles

Brambly Fruit Aromas of Plum and Pomegranate are Integrated with a Barrel Signature of Mocha and Baking Spice 48

William Hill, Cabernet Sauvignon, Central Coast

A Touch of Sweetness from the Ripe, Dark Fruit, Accented by Bing Cherries and Ripe Plums 44



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.

AV

PSAV

1200 Louisiana Street
Houston, TX 77002

Tel: 713.375.4830

www.psav.com

Linen

House of Hough

Tel: 281.900.0900

www.houseofhough.com

Perfect Touch Linens

Tel: 713.523.4567

www.theperfecttouchlinens.com

Blink

Tel: 832.323.3333

www.facebook.com/blinkeventdecor/

Transportation

Regent Limo

Tel: 713.757.9876

www.regent-transportation.com

Music / DJ

Brock Agency - Mark Taylor

Tel: 281.487.9955

Email: lbookbands@aol.com

Sound Connections

Tel: 713.641.6263

www.soundconnectionsinc.com

DJU Entertainment

Tel: 713.937.0134

www.djuentertainment.com

Decorations

Blink

Tel: 832.323.3333

www.facebook.com/blinkeventdecor/

Darryl & Co

Tel: 713..863.0400

www.darrylco.com

Johanna Terry Events

Tel: 832.696.1821

www.johannaterryevents.com

Photography

A&A Photography and Video

Tel: 713.772.6899

www.anavideo.com

Biyani Photography

Tel: 888.886.4652

<http://www.anavideo.com>

Tomas Ramos Photographers & Film
Productions

Tel: 713.410.1389

www.tomasramos.com

Wedding Cakes

Cakes by Gina

Tel: 281.495.9400

www.cakesbyginahouston.com

Edible Designs by Jessie

Tel: 281.556.5523

www.edibledesignsbyjessie.com

Who Made the Cake

Tel: 713.528.4719

www.whomadethecake.com



MORE DETAILS TO CONSIDER

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.

Security

Hyatt Regency Anywhere 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 World of Hyatt Bonus 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 World of Hyatt Bonus Points or a minimum of two free nights

\$20,000 USD earns 90,000 World of Hyatt Bonus Points or a minimum of three free nights

\$30,000 USD earns 120,000 World of Hyatt Bonus Points or a minimum of four free nights

\$40,000 USD earns 150,000 World of Hyatt Bonus 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 visithyattgiftregistry.com.

PHOTO GALLERY



1200 Louisiana Street

T + 1 713-654-1234

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