

# Hyatt Regency Pittsburgh International Airport





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PITTSBURGH INTERNATIONAL AIRPORT

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**Special Offers** 

# Packages

#### Wedding Package Inclusions

Choice of (3) Butler Passed Hors d'Oeuvres Five Hours of Hosted Preferred Premium Bar Champagne Toast for All Guests Exquisite Plated Dinner, Buffet or Stations Customized Wedding Cake Floorlength Linen Your Choice of Color and Chiavari Chair Fresh Floral Centerpiece Complimentary Parking for All Attendees on the Night of the Event Complimentary Bridal Suite for the Night of the Event Parents of the Couple Receive Upgrade to a

Junior Suite at Standard Room Rate Hospitality Room for Bridal Party During Cocktail Hour

Additional Benefits:

- Honeymoon Nights
- Special Pricing for Wedding Events
- Complimentary Private Menu Tasting
- Special Room Rates for Guests Accommodations

Starting at \$92.00 per guest plus service charge and tax

Drape and Uplighting Packages starting at \$185.00 plus service charge and tax







# Venues

### **Regency Ballroom**

Our fabulous 9000 square foot ballroom is the largest in the Airport Corridor, featuring dramatic 17 foot ceilings. The Regency Ballroom boasts an oversized prefunction area that will provide a spacious yet warm and inviting reception area for your guests' arrival

Ceremony accommodates up to 1100 guests Reception accommodates up to 650 guests

## Earhart Ballroom

The Earhart Ballroom is the perfect setting for your special event, elegantly appointed with four marble bars and soft light. Its ideal location adjacent to its own prefunction space allows for a private, intimate gathering just for you.

Ceremony accommodates up to 220 guests Reception accommodates up to 130 guests

### Allegheny Ballroom

The Allegheny Ballroom is ideal for your ceremony or for an intimate reception. The space is enhanced by natural light and picture windows to compliment the elegant interior and 11 foot ceilings.

Ceremony accommodates up to 120 guests Reception accommodates up to 80 guests











# Menu Selections

#### Hors d'Oeuvres (choose three)

Pork or Veggie Eggroll with Sweet Chili Sauce Bacon Wraped Scallop with Balsamic Glaze Crab Rangoon with Scallion Sweet Chili Sauce Antipasto Skewer Italian Sausage and Mozzarella Stuffed Mushroom Confit Pork Belly with Apple Compote, Spicy Pecan and Maple Blini Classic Spanakopita Parmesan Crisp with Goat Cheese, Pine Nut and Chervil Chicken-Cilantro Quesadilla with Tomatillo Salsa Verde Miniature Beef Wellington Housemade Miniature Crab Cake with Chipotle Aioli Coconut Shrimp with Apricot Sauce

### Starter Course (choose one)

Crispy Gnocchi with Bacon and Garlic Basil Cream

Sherried Tomato and Pepper Soup with Mushroom Fricassee and Wild Rice

Traditional Italian Wedding Soup

Penne with Wild Mushrooms, Roasted Tomatoes, Pine Nuts and Feta Liaison

Wild Mixed Greens Salad with Fresh Tomatoes, Banana Peppers, Vegetable Confetti and House Made Dressing

Caesar Salad with Focaccia Croutons, Sun Dried Tomato, Parmesan Cheese and Creamy Classic Caesar Dressing

Chop Salad with Smoked Bacon, Crumbled Blue Cheese, Fresh Tomatoes, Sliced Cucumbers and Ranch Dressing

# Late Night Snack (choose one) Assorted Pizzas

**Pretzel Bites** 

Nacho Bar

"Fried Stuff" - Choice of Two - Mozzarella Sticks, French Fries, Onion Rings, Fried Pickles

## Menu Selections con't

#### **Plated Entrees**

Lemon Herb Braised Chicken \$92 per Guest

French Chicken Breast, Roasted Mushrooms, Red Pepper Puree and Sherry Cream Sauce \$93 per Guest

Pan Roasted Chicken Fontina \$94 per Guest

Maple Glazed Salmon with Grain Mustard Dill Cream \$95 Per Guest

Pan Seared Salmon with Citrus Chardonnay Sauce \$95 per Guest

Grilled Halibut with Red Wine Jus \$98 per Guest

Pan Seared Grouper with Lemon Caper Sauce \$92 per Guest

Filet with Merlot Demi Glace or Garlic Butter \$98 per Guest \*\*\*

Grilled New York Strip Steak with Summer Black Truffle Veal Jus \$95 per Guest \*\*\*

12oz Boston Strip Steak with Balsamic Butter Sauce \$92 per Guest

Hand Cut Grilled Pork Chop \$92 per Guest

Eggplant Parmesan \$92 per Guest

Grilled Vegetable Napoleon \$92 per Guest





#### Two Entree Buffet

Soup Salad Pasta Two Entrees Starch Vegegtable

\$100 per Guest

Three Entree Buffet Soup Salad Pasta Three Entrees Starch Vegegtable

\$103 per guest

#### Side Options:

Garlic and Olive Oil Asparagus with Red Pepper Gingered Garlic Baby Carrots with Sugar Snap Peas Herb Buttered Green Beans Rosemary Roasted Fingerling Potatoes Truffle and Parmesan Risoto Goat Cheese and Chive Mashed Potatoes





# Bar

#### Bar Service - Spirits

Pick Your 6 Favorite Spirits! (Price listed reflects additional charge per person to the package price)

Vodka Smirnoff Tito's - \$1.00 Absolut - \$1.00 Ketel One - \$2.00 Grey Goose - \$2.50

Gin Beefeater Tanqueray - \$1.00 Bombay Saphire - \$2.00 Hendricks - \$2.50

Scotch J&B Dewars - \$1.00 Chivas 12 Yr - \$2.00 Glenlivet 12 Yr - \$3.00 Macallan 12 Yr - \$4.00

#### Bar Service - Spirits Cont'd

Bourbon/Whiskey Jim Beam Jack Daniel's - \$1.00 Crown Royal - \$1.00 Jameson - \$1.50 Maker's Mark - \$2.50 Woodford Reserve - \$3.00 Wigle Rye Whiskey - \$4.00

Rum Cruzan Bacardi - \$1.00 Captain Morgan - \$1.00

Tequila Sauza Gold Cuervo Gold - \$1.00 Tres Generaciones Plata - \$2.00 Patron Silver - \$3.00

#### Bar Service - Beer/Wine

Your Choice of Your Four Favorite Beers Budweiser, Bud Light, Yuenlging, Coors Light Miller Light, IC Light, Corona, Amstel Light, Heineken @ No Additional Charge

Assorted Hard Seltzers, Sam Adams, Sam Adams Seasonal, Guiness, Stella Artois, Rivertowne IPO, Lagunitas IPA, Church Brew Works @ \$1.00 Per Guest, Additional

Your Choice of a Red and a White Wine from Hyatt's House Wine, Canvas by Michael Mondavi Chardonnay, Merlot or Cabernet Sauvignon

Canvas Pinot Grigio, Canvas Pinot Noir @ \$1.00 Per Guest, Additional

Bogle Vineyards Cabernet Sauvignon, Castle Rock Merlot, The Seeker Reisling, Chateau Ste Michelle Sauvignon Blanc @ \$2.00 Per Guest, Additional

Nielson by Byron Pinot Noir, Joe Gott Unoaked Chardonnay @ \$4.00 per Guest, Additional



## Best of Hyatt

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. We've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Let us help you design and highlight your Signature Couple's Cocktails!



# Bar

### Best of Hyatt Wedding Signature Cocktail Options

Blushing Bride Fresca Don Julio Blanco Tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

Lovebird Ginger Mule Tito's Handmade Vodka and fresh lime juice with agave nectar and ginger beer

Something Blue...Berry Lemonade Cooler Bacardi Superior Rum and muddled blueberries with fresh mint and lemonade



# Details

## Confirmation of Space and Deposits

An initial nonrefundable deposit of 10% of your contracted minimum 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 provided to your guests. Allow our team to embellish your experience with delighters to elevate your special day.

#### **Guest Accommodations**

A room block may be setup for guests attending your event. Check in time is 3:00pm, and check out time is 12 p.m. If you would like to setup a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered.

### **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.



#### Family Brunch

The perfect ending to the perfect weekend. Treat your overnight guests to breakfast the next day. Your wedding coordinator will arrange for a private room with dedicated waiters to serve your guests. This final touch will allow you to reminisce about the wedding and wish everyone farewell before you leave for your honeymoon.

### Parking

Complimentary Parking Passes will be provided at the Reception. They are valid for 24 hours from the time of entry into the lot.

## 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 delicious Wedding Menu Selections for you, your fiancé, and two additional guests.

### Wedding Specialist

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



# **Special Offers**

# CELEBRATE YOUR WEDDING DAY AT HYATT AND EARN FREE NIGHTS ON YOUR HONEYMOON

The celebration doesn't have to end when the wedding does. When you celebrate your special day at Hyatt hotels or resort locations worldwide, earn free nights for your honeymoon.

\$10,000 USD total spend for wedding = 60,000 World of Hyatt Bonus Points (Redeemable for a minimum of two free nights at any Hyatt hotel or resort worldwide)

\$20,000 USD total spend for wedding = 90,000 World of Hyatt Bonus Points (Redeemable for a minimum of three free nights at any Hyatt hotel or resort worldwide)

\$30,000 USD total spend for wedding = 120,000 World of Hyatt Bonus Points (Redeemable for a minimum of four free nights at any Hyatt hotel or resort worldwide)

\$40,000 USD total spend for wedding = 150,000 World of Hyatt Bonus Points (Redeemable for a minimum of five free nights at any Hyatt hotel or resort worldwide)

#### WINTER WEDDING OFFERS

Book your wedding in December, January or February and you'll receive \$5 Off Per Person off our Standard Wedding Package Price PLUS Pick Two Option from the following list:

- 1/2 Hour Complimentary Bar
- Upgraded Late Night Snack
- 2 Complimentary Standard Guest Rooms
- Upgraded Wedding Cake Design- Up to \$150
- Upgraded Satin Table Linens

Packages starting at \$92.00 per Guest plus service charge and tax

To learn more about terms and conditions, please connect with your Wedding Specialist.



# Vendors



Hyatt's preferred vendor list helps ensure a smooth and seamless process.

In summary, professional Wedding Coordinators/Planners can help couples have a stress free and seamless celebration. Please contact your wedding specialist for further information.



#### Beauty

Allison Roth Studio 412.427.8078

Plush Salon and Spa 412.275.3442

#### Photography

Jorge Santiago Photography 412.482.8005

Goldstein Photography 412.687.8333

Lucia Cintra Photography 412.229.7791

David Burke Photography 724.949.0828

#### Wedding Cake/Desserts

Potomac Bakery 412.531.5066

### Floral

The Botanical Emporium tbe@thebotanicalemporium.com

2 Buds Floral Design 412.787.0380

Floral Magic 412.787.0380 www.floralmagic.net

#### Music/Entertainment

2nd II None Productions 412.927.0223 djwilliet@letusdj.com

Wenning Entertainment 412.292.8776 X671 eric@wenningent.com

Entertainment Unlimited scottalexanderpgh@gmail.com

Cut n' Run Productions (Photobooth) jason@cutnrunstudios.com 412.807.9778

Finest Events Jonathan Mihellis <u>http://www.finestevents.com/</u>

#### $\mathsf{AV}$

HM Media john@hm-media.net michael@hm-media.net

#### Linen/Decor

Elegant Chair Designs wendy@elegantchaircoverdesigns.com

Linen Hero bonnie@linenhero.com

Ilume Lighting + Event Design 724.726.4314

Event Source 412.809.8100 x137

Vintage Alley Rentals vintagealleyrentals@gmail.com



## Your Experience

#### What Couples Love About Us

"There are no words. It was absolutely perfect. We received so many compliments about how smoothly everything went, how beautiful the ballroom was, and how good the food was!! We got a ton of compliments on the spanakopita which should be a hugeeee compliment to the chefs!!!!! Everything was beautiful and perfect and we thank you so very much for EVERYTHING!!!! I highly recommend this venue to all! Food was good. Service was excellent. Kaela was extremely responsive, thorough, and knowledgeable. Package pricing was fair and made everything incredibly easy for us to plan and figure out. The social tables app was extremely helpful and made our seating chart a breeze. Highly recommend!"

--Angela Bakopoulos, Bride

"As my Fiance and I searched for venues in the Pittsburgh area, we were immediately drawn to the beautiful space at the Hyatt Regency Pittsburgh International Airport. Little did we know that the newly decorated lobby and ballroom spaces were two small reasons why we chose to have our wedding there. We worked with Allison Jones as well as many other banquet and hotel staff. Each person we met was just as nice and accommodating as the next. Everyone was more than willing to answer questions, give recommendations and provide options for things we wanted to incorporate during our wedding celebration. Leading up to the week of the wedding, staff kindly greeted me at the door to assist with anything I had to carry to lead me to where I needed to go. On our wedding day, everything from the decor, to the food, to the amazing staff was simply perfect for us. Since our wedding in July, I highly recommend the Hyatt Regency Pittsburgh to anyone searching for the perfect venue."

--Ryan and Catherine Taylor, Groom and Bride

"Our wedding experience at the Hyatt Regency was truly exceptional. From the very beginning of the venue selection process to the extra hour of bar and dancing the day of, everything was enjoyable and completely stress-free. Allison and the staff genuinely strives to make your wedding day perfect and memorable for everyone. They went above and beyond to accommodate every special request we had in order to make the day exactly what we had imagined, and they sure did deliver! We would highly recommend the Hyatt Regency as a wedding venue in Pittsburgh - it is perfect, spacious and modern designed hotel ballroom, with a group of fabulous staff supporting it. We are forever grateful that we were able to celebrate our wedding day there!"

--Courtney Hippert, Bride













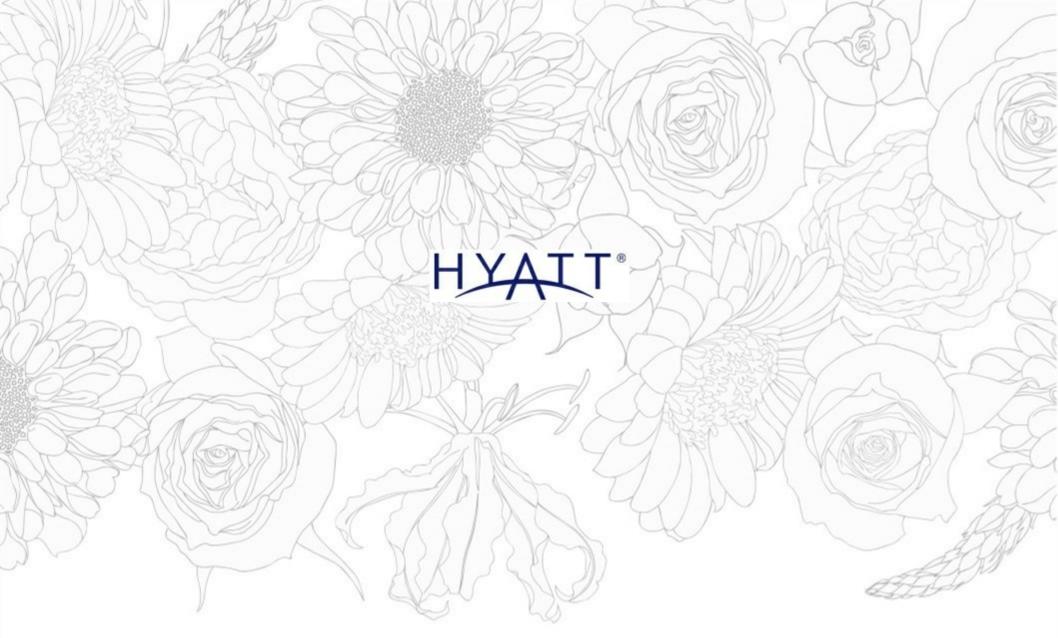












Hyatt Hotels & Resorts

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