



WEDDINGS

Menu Packages



**HYATT
REGENCY**

HYATT REGENCY ST. LOUIS AT THE ARCH

315 Chestnut Street, St. Louis, MO 63102 T+1 314 655 1234
stlouisarch.hyatt.com



YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency St. Louis at The Arch. 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.



WEDDING SITES

Gateway Ballrooms

Gateway East and West Ballrooms offer 6,000 square feet of spectacular indoor and outdoor event space on our 18th floor featuring breathtaking views of the Gateway Arch. Floor to ceiling glass doors open up onto a spectacular outdoor terrace that features an uplit dance floor.

Capacity: 150

Park View

The distinguished event venue is ideal for more intimate occasions. Featuring more than 3,300 square feet of unique contemporary space. Park View offers guests beautiful arched windows and a commanding view of the famous Gateway Arch.

Capacity: 120

Regency Ballroom

Our Regency Ballroom boasts 16,800 square feet of elegant interior space to accommodate medium to large sized events. Divisible into six sections with an 8,700 square foot preconvene area.

Capacity: 180-600+

Grand Ballroom

Breathtakingly spacious and elegant, the Grand Ballroom offers 20,000 square feet of well designed interior space for your large-sized events. Divisible into eight sections with 14,600 square foot preconvene area.

Capacity: 180-600+



RECEPTION DETAILS

Dining Experience

Hyatt Regency St. Louis at The Arch 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 exceptional 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.

Wedding Package Inclusions

All Packages Include:

Arch view deluxe suite for the wedding couple

Event valet parking for your guests (overnight rates still apply)

Selection of white, ivory or black floor length linens

Votive candles, table numbers and stands for guest tables

Tasting for up to four people

Bandstand and dance floor

10% discount on additional wedding related events (not valid in restaurants)

Coat check service (seasonal)

Silver, White or Gold Chivari Chairs

Make Your Day Extra Special

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

During Cocktail Hour:

Action Stations

Display Stations

Upgraded Spirits

During Dinner:

Intermezzo

Additional Course

Superior Wine Selection

Into the Evening:

Sweet Table

Ice Cream Sundae Bar

Cordial and Coffee Bar

Late Night Snacks



PLATED PRIX-FIXE DINNER LEVEL ONE

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.

Package One

Choice of three tray passed hors d'oeuvres
Four hour premium open bar

Specialty cocktail

Choice of plated salad

Artisanal bread selection

Choice of single entree, vegetable and starch

Your wedding cake cut and served

\$100.00 per guest

Please contact your Hyatt wedding specialist for custom options.

Salad

Choose One

Baby Romaine Salad

Brioche Croutons, Shaved Parmesan Cheese,

Lemon Peppercorn Dressing

Field Green Salad

Bartlett Pear, Maytag Blue Cheese, Walnuts,
Sherry Vinaigrette

Wild Arugula Salad

Red Grape Tomatoes, White Corn, Cojita

Cheese, Herb Vinaigrette

Watercress Salad

Honey Crisp Apple, Dried Cranberries,
Candied Pecans, Cider Vinaigrette

Endive Salad

Golden Beets, Gorgonzola Cheese, Candied
Walnuts, Mustard Vinaigrette

Entrees

Choose One

Pan Seared Chicken Breast with Shallot

Thyme Jus

Broccoli, Bell Pepper Confit, Boursin

Mashed Potatoes

Pine Nut and Spinach Stuffed Pork Loin with
Garlic Rosemary Wine Sauce

Asparagus Spears, Wild Mushrooms and
Soft Polenta

Alaskan Cod with Chervil Gremolata

Snap Peas, Fennel and Gruyere Risotto



PLATED PRIX-FIXE DINNER LEVEL TWO

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.

Package Two

Choice of three tray passed hors d'oeuvres
Four hour premium open bar
Specialty cocktail
Choice of plated salad
Artisanal bread selection
Choice of two entree options, vegetable and starch
Champagne toast for all wedding guests
Your wedding cake cut and served
\$110.00 per guest
Please contact your Hyatt wedding specialist for custom options.

Salad

Choose One
Baby Romaine Salad
Brioche Croutons, Shaved Parmesan Cheese, Lemon Peppercorn Dressing
Field Green Salad
Bartlett Pear, Maytag Blue Cheese, Walnuts, Sherry Vinaigrette
Wild Arugula Salad
Red Grape Tomatoes, White Corn, Cojita Cheese, Herb Vinaigrette
Watercress Salad
Honey Crisp Apple, Dried Cranberries, Candied Pecans, Cider Vinaigrette
Endive Salad
Golden Beets, Gorgonzola Cheese, Candied Walnuts, Mustard Vinaigrette

Entrees

Choose One
Chicken Roulade with Sweet Corn and Baby Kale
Green Beans, Blistered Tomatoes and Yukon Potato Puree
Flat Iron Steak with Chimichurri Sauce
Baby Zucchini and Squash, Sweet Potato Cake
Salmon with Lemon Caper Sauce
Asparagus Spears and Potato Spinach Hash



PLATED PRIX-FIXE DINNER LEVEL THREE

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.

Package Three

Choice of three tray passed hors d'oeuvres
Four hour premium open bar
Specialty cocktail
Choice of plated salad
Artisanal bread selection
Choice of dual entree, vegetable and starch
Champagne toast
Wine service with dinner
Your wedding cake cut and served
\$120.00 per guest
Please contact your Hyatt wedding specialist for custom options.

Salad

Choose One
Baby Romaine Salad
Brioche Croutons, Shaved Parmesan Cheese, Lemon Peppercorn Dressing
Field Green Salad
Bartlett Pear, Maytag Blue Cheese, Walnuts, Sherry Vinaigrette
Wild Arugula Salad
Red Grape Tomatoes, White Corn, Cojita Cheese, Herb Vinaigrette
Watercress Salad
Honey Crisp Apple, Dried Cranberries, Candied Pecans, Cider Vinaigrette
Endive Salad
Golden Beets, Gorgonzola Cheese, Candied Walnuts, Mustard Vinaigrette

Entrees

Choose One
Filet of Beef and Chilean Sea Bass
Tomato and Eggplant Ragout, Leek and Potato Cake
Smoked Sea Salt Crusted Ribeye Steak and Garlic Shrimp
Caramelized Brussel Sprouts and Sweet Potato Puree
Sirloin Steak and Halibut with Tomato Sorrel Sauce
Roasted Cauliflower and Fingerling Potatoes

Pricing for fish entrees can fluctuate based on Market Prices.



PLATED PRIX-FIXE DINNER VEGETARIAN / VEGAN OPTIONS

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.

Vegetarian Options

Sweet Potato Ravioli with Brown Butter, Goat Cheese, Pine Nuts and Sage
Farro Risotto with Rosemary Charred Vegetables
Zucchini Potato Cake with Asparagus and Tomato Ragout
Cauliflower Risotto, Broccoli and Heirloom Tomatoes
Romano Bean Stew, Artichokes, Tomatoes and Baby Spinach
Tomato Parpadella, Leek, Squash and Scallions
Parmesan Risotto Fennel, Asparagus and Carrots

Vegetarian Options

Wild Mushroom Tarts with Celery Root Mash
Moroccan Cous Cous, Eggplant, Carrots and Char Tomato Sauce
Vegetable Kabobs, Brown Rice and Tomato Caper Relish
Vegan Options
Vegetarian Red Lentil Chili, Garlic Naan
Roasted Eggplant Flan with Basmati Rice Cake, Zucchini and Spicy Tomato Coulis

Please see your wedding specialist for custom vegetarian/vegan menus.



BUFFET-STYLE DINNER LEVEL ONE

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.

All Buffet options include:
Choice of tray three passed hors d'oeuvres
Artisan bread display with sweet butter
Four hour premium open bar
Specialty cocktail
Your wedding cake cut and served
\$105.00 per guest
Please contact your Hyatt wedding specialist for custom options.

Menu Option One
Escarole and Spinach Salad with Green Apple, Marinated Feta Cheese and Lemon Oregano Vinaigrette
Orzo Pasta with Shrimp, Fennel and Nicoise Olives
Rainbow Crunch Carrots and Sunburst Squash
Baked Cod with Caramelized Cauliflower and Lentil Salad
Port Wine Marinated Flat Iron Steak with Pickled Radishes

Menu Option Two
Spinach and Frisee Salad with Dried Cranberries, Goat Cheese and Almonds
Brussel Sprouts with Lemon, Garlic and Almonds
Wheat Berry Salad with Fennel, Radish and Dill
Free Range Chicken with Roasted Celery Root and Heirloom Carrots
Salmon with Red Pepper Pesto and Wilted Baby Spinach



BUFFET-STYLE DINNER LEVEL TWO

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.

All Buffet options include:
Choice of three tray passed hors d'oeuvres
Artisan bread display with sweet butter
Four hour premium open bar
Specialty cocktail
Your wedding cake cut and served
Champagne toast for all wedding guests
\$115.00 per guest
Please contact your Hyatt wedding specialist for custom options.

Menu Option One
Baby Romaine Salad with Tomatoes, Olives, Green Onions, and Peppercorn Ranch Dressing
Bulgur Wheat Salad with Peas, Onion, Spinach, Red Pepper, Herbs and Red Wine Vinaigrette
Asparagus with Baby Beets and Creamer Potatoes
Baked Chicken with Red Wine, Pearl Onions, Tomatoes, and Mushrooms
Cedar Plank Salmon with Fennel and Lemons

Menu Option Two
Field Green Salad with Orange, Jicama, Red Onion, Queso Fresco and Pepitas
Quinoa Salad with Dried Apricots and Toasted Almonds
Sweet Plantains and Annatto Red Rice
Cumin Rubbed Flank Steak with Black Beans and Cilantro
Alaskan Cod with Capers, Green Olives and Raisins



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.

Stationed Dinner Package

Choice of three tray passed hors d'oeuvres
Specialty cocktail
Four hour premium open bar
Your choice of one Display Station, one Carving Station and one Speciality Station
Your wedding cake cut and served
\$110.00 per person

Display Stations

Local Artisan Cheese Display

Ludwig and Marcoat Cheese Selection
Dried Fruit and Nuts
Fig Jam and Companion Breads

Vegetable Display

Fresh Garden Vegetables
Roasted Pepper Hummus

Seafood Display

Poached Shrimp, Snow Crab Claws and Blue Point Oysters
Cocktail and Mignonette Sauce, Lemons

Carving Stations

Carved Beef

Smoked Striploin of Beef with Roasted Shallot Demi-Glace
Wild Mushrooms and Caramelized Shallots
Yorkshire Pudding

Carved Turkey

Citrus Brined Turkey with Herb Mustard
Black Eyed Pea and Green Bean Salad
Brioche Buns

Carved Salmon

Cedar Plank Salmon with Grain Mustard, Lemon and Rosemary
Kale and Quinoa Salad
Portuguese Rolls with Whipped Butter
\$100 Attendant Fee for Carving Stations

Specialty Stations

Taste of St. Louis Station

Gus's Pretzels with Dijon Mustard and Beer Cheese Dip
Flatbread Pizza with Provel Cheese and Local Sausage
Mama Toscano Toasted Beef Ravioli with Marinara Sauce
Traditional and Chocolate Goopy Butter Cake

Slider Station

Midwest Beef with Cheddar and House Smoked Bacon
Pulled Pork Slider with Pickle Chips and Fried Onions
Vegetable Slider with Roasted Tomatoes and Spinach

Parmesan Potato Chips

Flatbread Station

Roma Tomato and Fresh Mozzarella with Basil
Flank Steak with Blue Cheese and Wild Mushrooms
Shrimp with Fennel, Tomato and Capers
Parmesan Cheese and Red Pepper Flakes



HORS D'OEUVRES

All Wedding Packages include your choice of any three tray passed hor d'oeuvres. Here's the flavorful selection.

Passed Hot Selections

Quinoa and Feta Stuffed Cremini Mushrooms
Zucchini Fritters with Saffron Dip
Beef Wellington with a Red Wine Shallot Sauce
Bacon Wrapped Sea Scallops with Garlic Butter Sauce
Crab Cakes with a Dijon Mustard Sauce
Lemon Grass Chicken Skewer with Sriracha Aioli

Passed Cold Selections

Shitake Mushrooms and Goat Cheese on Thyme Crostini
Heirloom Cherry Tomato and Fresh Mozzarella Bruschetta
Camembert with Caramelized Shallots on Garlic Crostini
Adobo Rubbed Shrimp with Corn Relish in Tortilla Cup
Peppercorn Crusted Tenderloin with Boursin Cheese on Pretzel Rustic
House Cured Salmon with Caper Cream Cheese in an Olive Oil Bread Cup

Displayed Selections

Vegetable display of baby carrots, celery, snow peas, radishes and broccoli, sunflower seeds and spinach ranch dip
\$7.50 per guest
Artisanal cheeses and assorted local cheeses with dried fruit and nuts, fig jam, and artisan crackers
\$9.00 per guest
Seasonal fruit display
\$7.00 per guest



WEDDING DESSERT STATIONS

Specialty dessert stations are a fun addition to any wedding! From building your own S'mores to a delicate display of French pastries, our wedding specialist is happy offer choices unique to your wedding.

Wedding Dessert Stations

Candy Bar

Assorted Candies for your guests to mix and match

\$12.00 per guest

French Patisserie

Assorted French Pastries including:

Assorted French Macarons, Coconut Congalais, Honey Madelines, Profiteroles, Petite Fours, Chocolate Truffles, Chef Julie's Signature Almond Toffee

\$15.00 per guest

Camp-Out

Make Your Own S'mores: Assorted flavors of House Made Marshmallows, Chocolate Bars and Graham Crackers

Banana Boats: Hollowed out Banana stuffed with Chocolate Chips and Marshmallows

\$12.00 per guest

Coffee and Donuts

Assorted Donuts

Coffee Bar with toppings including:

Whipped Cream, Chocolate Shavings, Caramel Sauce, Swizzle Sticks, Peppermint Sticks, Cinnamon

\$12.00 per guest

Cookies n' Milk

Chocolate Chip Cookies, House Made Oreos, Assorted Biscotti, Chocolate Crinkles, Coconut Macaroons, Linzer Cookies, Oatmeal Raisin Cookies, Peanut Butter Chocolate Chip Cookies, Mexican Wedding Cookies

\$12.00 per guest

Mini Dessert Bar

Choose four: Mini Cheesecakes, Chocolate Mousse Cake, Lemon Meringue Tarts, Fresh Fruit Tarts, Creme Brulee, Lemon Blueberry Trifle, Strawberry Mousse Cake, Chocolate Raspberry Tarts

\$15.00 per guest

Please contact your Hyatt wedding specialist for custom options.



WEDDING CAKES

Let us help you choose the most memorable cake you will ever have! Our pastry chef will gladly help you choose the perfect size and shape for this most memorable of occasions. At the Hyatt Regency St. Louis at The Arch, you also have the option of showing us the wedding cake of your dreams and we will do our best to turn your dream into a reality.

Level One

\$3.00 per serving

Cake Flavors

White, Devil's Food, Brown Butter

Cake Fillings

Buttercream*, Chocolate Ganache,

Raspberry Jam

Buttercream Flavors*

Raspberry, Strawberry, Almond, Champagne,

Mango, Caramel, Chocolate, Coffee

Available For All Level One Cake Options

Fresh Fruit - \$0.50 Per Serving

Finished in your choice of Buttercream or Fondant with minimal design

Painted plate

Bride to provide cake topper and fresh flowers, if desired.

Level Two

\$4.00 per serving

Cake Flavors

White, Devil's Food, Brown Butter, Almond,

Red Velvet, Carrot, Spice, Hummingbird,

Lemon Poppy Seed, Chocolate Chip

Cake Fillings

Mousseline*, Pastry Cream, Chocolate

Mousse, Peanut Butter Mousse, Cream

Cheese, White Chocolate Mousse, Lemon

Curd, Mascarpone Mousse

Mousseline Flavors

Champagne, Hazelnut, Raspberry, Orange,

Salted Caramel, Coffee, Mango, Passion

Fruit, Coconut, Irish Cream, Peach, Apricot,

Pistachio

Available For All Level Two Cake Options

Fresh Fruit - \$0.50 Per Serving

Finished in your choice of Buttercream or Fondant with custom design

Painted plate

Bride to provide cake topper and fresh flowers, if desired.

Level Three

\$6.00 per serving

Any of the Level One or Level Two Cake Flavors and Fillings

Your choice of two different custom flavors

Intricate custom design

Painted plate

Fresh Fruit, if desired

Bride to provide cake topper and fresh flowers, if desired.



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

Included in all Packages
Vodka: Smirnoff
Gin: Beefeater
Whiskey: Canadian Club
Bourbon: Jim Beam
Scotch: J&B
Rum: Cruzan
Tequila: Sauza Gold
Wine: Canvas by Michael Mondavi
Beer: Budweiser, Bud Light, Heineken, Corona, Schlafly
Pepsi Product Soft Drinks

Super Premium Bar

Additional \$8.00 per guest
Vodka: Absolut
Gin: Tanqueray
Whiskey: Crown Royal
Bourbon: Jack Daniel's
Scotch: Dewar's
Rum: Bacardi Gold
Tequila: Suaza Hornitos Reposado
Wine: Canvas by Michael Mondavi
Beer: Budweiser, Bud Light, Heineken, Corona, Schlafly, Craft Beer Selection
Pepsi Product Soft Drinks

Enhancements to Bar Packages

Additional Hour of Bar Service
\$7.00 per guest
Champagne Toast
\$5.00 per guest
Wine Service with Dinner
\$7.00 per guest



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

Gloria Ferrer, Brut, Sonoma

Delicate pear and floral notes are backed by toasty almond with lively citrus, toast and apple flavors. \$72.00

La Marca, Prosecco, Italy

Fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit. \$47.00

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. \$57.00

Simi, Chardonnay, Sonoma County

Expressive notes of pineapple, peach, pear and green apple with aromatics of citrus, lightly spiced with toasty oak. \$50.00

Red Wines

Nielson by Byron, Pinot Noir, Santa Barbara County

Flavors of dark berry, cherry with hints of floral and mineral notes. \$66.00

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. \$57.00

Rodney Strong, Cabernet Sauvignon, Sonoma County

Lush, dark berries and ripe plums dominate in the glass with hints of cassis and cocoa play in the background. \$63.00

Hess Select Treo Winemakers Blend, Red Blend, California

A blend of several red varietals produces a wine with flavorful ripe fruit and balanced tannins. \$56.00

Pascual Toso, Malbec, Argentina

Aromas of plum and quince with a slight touch of elegant oak. \$48.00



HAND CRAFTED COCKTAILS

BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Blueberry Lemonade Cooler \$14.00
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

City Park Swizzle \$14.00
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters
Pineapple Basil Cooler \$14.00
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water
Sweet Arnold \$14.00
Bacardi Superior rum and raspberry puree with iced tea and lemonade
Grapefruit Delight \$14.00
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks.

Don Collins \$14.00
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water
Sage Margarita \$14.00
Don Julio Blanco tequila and fresh lime juice with agave nectar & sage
Paloma Fresca \$14.00
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry juice
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 saod with a sprinkle of Ancho chili powder

TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot
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



LATE NIGHT STATIONS

Late night stations are a fun and unique way to 'wow' your guests and keep the party going! Choose from one of our six late night snack options or speak to your wedding specialist about customizing an option that is best for you and your guests.

Please contact your Hyatt wedding specialist for custom options.

Taste of Saint Louis

Companion Pretzels with Dijon Mustard and Beer Cheese Dip
Flatbread Pizza with Provel Cheese and Local Salume
Mama Toscano Toasted Ravioli with Marinara Sauce
\$12.00 per guest

Slider Station

Midwest Beef with Cheddar and House Smoked Bacon
Pulled Pork Slider with Pickle Chips and Fried Onions
Vegetable Slider with Spinach and Candy Stripe Beets
Billy Goat Chips
\$10.00 per guest

Flatbread Station

Roma Tomato and Fresh Mozzarella with Basil
Flank Steak with Blue Cheese and Wild Mushrooms
Shrimp with Fennel, Tomato and Capers
Parmesan Cheese and Red Pepper Flakes
\$10.00 per guest

Crostini Station

Heirloom Grape Tomato and Basil
Forest Mushrooms and Rosemary
Eggplant, Caper and Roast Pepper
Local Goat Cheese, Garlic Baguette Crostini
\$10.00 per guest

Chips and Dip

Plantain, Potato, Tortilla and Root Vegetable Chips
Caramelized Shallot Dip, Carrot Yogurt Dip, Roast Pepper Hummus
\$10.00 per guest

Sweets and Treats- Gourmet Popcorn & Fitz's Sodas

Kettle Corn, Almond Pecan, White Cheddar
Fitz's Root Beer, Orange and Grape Soda
\$10.00 per guest



BRUNCH

The celebration continues. Hyatt Regency St. Louis at The Arch offers a wide selection of breakfast and brunch options to delight your guests. After your big day, sit back, relax, and treat your guests to a delicious meal in a private dining area.

Brunch Menu One

Seasonal Whole and Sliced Fruit
Oatmeal with Brown Sugar and Golden Raisins
Scrambled Eggs with Cheddar Cheese and Pico De Gallo
Natural Bacon and Sausage Links
Red Skin Potatoes with Leeks and Peppers
Muffins, Danish and Croissants with Butter and Preserves
Assorted Fruit Juices, Coffee and Tea Service
\$34.00 per guest

Brunch Menu Two

Seasonal Whole and Sliced Fruit
Greek Yogurt Parfaits with Roasted Apples and Homemade Granola
Omelet Station:
Egg Whites, Egg Beaters and Whole Eggs
Bell Peppers, Spinach, Onions, Tomatoes, Mushrooms, Jalapeno Peppers, Ham, Bacon, Sausage, Cheddar and Mozzarella Cheese
Waffle Station:
Made to Order Belgium Waffles
Seasonal Fruit Compote, Maple Syrup and Whipped Butter
(Station Attendant)
Natural Bacon and Pork Sausage
Fingerling Potatoes with Caramelized Onions and Scallions
Muffins, Danish and Croissants with Butter and Preserves
Assorted Fruit Juices, Coffee and Tea Service
\$42.00 per guest
\$100.00 Attendant Fee



DETAILS MADE EASY

Linens

While Hyatt offers your choice of complimentary white, ivory or black floor length linen you may also decide to choose from specialty linens or delicate overlays to enhance the beauty of your wedding décor and individual tables. Our wedding specialist can help you select the right style and fabrics from our linen experts.

Chairs

Hyatt is pleased to offer a contemporary squareback chocolate upholstered banquet chair with silver accents, or your choice of white, silver, or gold Chivari chairs. Do you desire a different look for your guests to sit on during your ceremony, cocktail hour or reception? Our style experts can help you choose a chair that is elegant and enhances the style and décor of your wedding.

Chair Covers

Whether fancy and frilly or sleek and chic, our linen experts can help you choose the right look to compliment your table décor.

Lighting

Personalize your wedding day with a custom monogram, uplighting or wash the walls in a splash of color complimenting your decor. Contact our inhouse AV Company, PSAV, at 314.342.4684 to get your personalized quote.

Draping

Create an intimate setting in one of our ballrooms by adding floor to ceiling draping in either velour or whimsical voile. Pair this with a lighting package to create a stunning signature event.

Guest Accommodations

A room block may be established for guests attending your event at the Hyatt Regency St. Louis at The Arch. Check in time is 4:00pm, and check out time is 11:00am. If you would like to set up a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered.

Welcome Packets and Gift Bags

Our Guest Services Staff is happy to deliver gift bags to your guest rooms. The following prices apply:

Non Personalized Items **\$4.00 each**

Personalized Items **\$5.00 each**

Confirmation of Space and Deposits

An initial non-refundable deposit of twenty percent (20%) of estimated charges is required to confirm your date along with a signed contract.

Final Payment

Final payment in the form of a cashier's check, money order, check, credit card, or cash is due at least ten (10) business days prior to the wedding date. A refundable 20% overage deposit will be collected with the final payment to cover any incidental charges incurred during and following the wedding.



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.

Food and Beverage

No Food and Beverage may be brought in the hotel by the guests or persons attending the function with the exception of wedding cakes. All other food and beverage will be provided by the hotel.

Security

Hyatt Regency St. Louis 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. A member of the hotel staff will deliver any gifts left at your wedding to the bride and grooms suite. The hotel will not be responsible for any damages.

Hyatt Honeymoons

Celebrate your wedding day at Hyatt Regency and enjoy free nights on your honeymoon. When the cost of your wedding totals the below 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 (pre-tax and service fees) earns 60,000 World of Hyatt Bonus Points or a minimum of two free nights

\$20,000 USD (pre-tax and service fees) earns 90,000 World of Hyatt Bonus Points or a minimum of three free nights

\$30,000 USD (pre-tax and service fees) earns 120,000 World of Hyatt Bonus Points or a minimum of four free nights

\$40,000 USD (pre-tax and service fees) 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 hyattgiftregistry.com.



ABOUT HYATT REGENCY

Hyatt Regency St. Louis at The Arch

Give your special day every advantage for romance and ambiance nestled in vibrant downtown St. Louis. Whether you've dreamed of a lavish affair in our Grand Ballroom or an intimate evening under the stars on our Gateway Terrace, our venues feature elegant interiors and stunning views of the Arch. For the convenience of your guests, Hyatt Regency St. Louis at The Arch is located just 15 min from Lambert International Airport and accessible by all major highways. To begin planning your dream wedding contact our Catering Department at 314.342.4655 or Jessica.Schuette@hyatt.com

Locations

Create an experience your guests will be sure to remember by hosting your wedding at our beautiful hotel. Whether you and your guests desire serene and calm or active and energizing our engaging yet relaxed environment will provide a memorable experience for all. Your guests will be transported by the simple elegance and relaxing environment created at our hotel and be enveloped in the celebration of you and your fiancé.

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 and Bars

Red Kitchen

RED Kitchen at Hyatt Regency St. Louis at The Arch offers innovative cuisine focusing on local, fresh and flavorful dishes with an emphasis on seasonality. RED offers a daily breakfast buffet with made-to-order hot and cold items, while the lunch and dinner menu at RED offers seasonally-inspired dishes with an emphasis on healthy choices. RED can be the perfect setting for your rehearsal dinner.

Brewhouse Historical Sports Bar

Enjoy vibrant St. Louis nightlife, a huge selection of local beers, and a tasty food menu incorporating the flavors of beer. Brewhouse features HD TV's, a state-of-the-art sound system, and numerous DIRECTV sports packages and beer on tap making it one of the best sports bars in St. Louis, Missouri.

Parking

Complimentary event parking is included in all published wedding packages. Vouchers will be provided by your catering manager and available for your guests upon arrival. This does not include in/out privileges and applies to event guests only.

Attractions

Hyatt Regency St. Louis at The Arch is just moments from the famous Gateway Arch, Citygarden, Ballpark Village and Busch Stadium. We are the ideal choice for your out of town guests.



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.

Transportation

Best Transportation

314.989.1500

www.besttransportation.com

AV

PSAV

314.342.4684

www.psav.com

Wedding Planners

Kristin Ashley Events

618.946.0936

www.kristinashleyevents.com

Cosmopolitan Events

314.249.9107

www.cosmopolitanevents.com

Specialty Linen

BBJ Linen

314.447.9200

www.bbjlinen.com

Sitting Pretty

314.781.1400

www.imsittingpretty.com

Connie Duglin

314.397.8636

www.connieduglinlinen.com

Decor

Table Ten

314.776.2200

www.tableteneventdesign.com

Florist

Belli Fiori

314.776.2200

www.bellifloristl.com

Artistry Florist

314.772.1305

www.artistryflorist.com

Walter Knoll

314.633.8795

www.wkf.com

Photography

Kelly Park Photography

314.570.7413

www.kellyparkphoto.com

Sal Cincotta Photography

800.851.0520

www.salcincotta.com

Ray Prop Photography

314.783.6659

<http://www.rayprop.com/>

Bakery

Sarah's Cake Shop

363.728.1140

www.sarahscakeshopstl.com

McArthur's Bakery

314.894.0900

www.mcarthurs.com

Lubeley's

314.961.7160

www.lubeleybaker.com

DJ

RockStar DJ

314.518.2407

www.rockstardjstl.com

Millennium Productions

314.918.9335

www.millenniumproductions.com

CJ's Disc Jockey Service

314.892.0329

www.cjdiscjockeyservice.com

TKO-DJ's

314.647.3000

www.tko-djs.com

PHOTO GALLERY

