



# 2015 WEDDINGS

*Menu Packages*



**HYATT  
REGENCY®**

**HYATT REGENCY SAVANNAH**

2 West Bay Street, Savannah, GA 31401 T+1 912 238 1234  
[savannah.hyatt.com](http://savannah.hyatt.com)



## YOUR SPECIAL DAY

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

Discover Savannah, Georgia wedding locations that are among the most captivating in the Southern United States. Immersed in historical significance and exuding the unique romantic ambiance of genteel "Old Savannah," Hyatt Regency Savannah's riverfront location is complemented by sophisticated, newly-restyled wedding facilities. Relish panoramic views of the Savannah River and old-fashioned paddle boats plus historic River Street.

Offering maximum convenience, Hyatt Regency Savannah's elegant wedding locations can be set up in just about any style to satisfy your requirements.

### 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

#### Windows Restaurant

Feast your eyes on the Savannah River and its surroundings as you enjoy breakfast or lunch at Windows. Our culinary specialists are ready and waiting to serve you. Whether you crave a southern breakfast or a light specialty lunch, you'll find it all at Windows.

#### VU Lounge

Enjoy Savannah's nightlife as you relax and sip on a signature drink at Vu Lounge and enjoy selections from our light dinner menu. Featuring an outdoor terrace, Vu Lounge offers spectacular views of the Savannah River and its surroundings.

### Parking

Hyatt Regency Savannah offers Valet Parking only. For overnight guests, the valet parking rate is \$24.00/car and for those guests who are only attending your reception, the rate is \$7.00/car. Valet parking is based on availability. There is also unlimited street parking around the hotel and several City garages within walking distance. Self parking is not available.



## WEDDING SITES

### Scarborough Ballroom

With sweeping floor-to-ceiling windows overlooking the Savannah River, the Scarborough Ballroom is sure to impress! Captivate your guests' imaginations with scenes of riverfront grandeur and nostalgic paddleboats, as they absorb the beauty of our newly restyled, sophisticated interior. A new addition to our extensive event space, this 5,100-square-foot Ballroom easily accommodates 250 guests for a formal banquet or 300 for a reception.

### Regency Ballroom

The magnificent Regency Ballroom is located on the second floor of the hotel. Crystal chandeliers, adjustable lighting and rich wood accents set off this dazzling, recently restyled elegant interior space. One of the largest hotel ballrooms in our historic city, this dramatically appealing venue accommodates up to 1,000 guests for a reception or 700 for a formal, seated banquet.

### Harborside Center

With 11,000 square feet of stunning interior space, this beautiful ballroom treats you and your guests to world-class views of the scenic Savannah River. Situated along the river's edge, right in the heart of River Street, the Harborside Center can comfortably accommodate up to 700 guests. The unique open floor plan, with spectacular floor-to-ceiling arched windows offers a majestic view. During your reception, your guests will enjoy the passing ships. Savor a true taste of Savannah in this romantic venue.

### Windows

With sweeping floor-to-ceiling windows overlooking the Savannah River, the Windows is a stunning view! Charm your guests' imaginations with scenes of riverfront grandeur and nostalgic paddleboats, as they absorb the beauty of Savannah. Windows accommodates 80 to 120 guests for a formal banquet or 150 for a reception.



## RECEPTION DETAILS

### Dining Experience

Hyatt Regency Savannah offers an array of menu options to suit every need. Your wedding specialist will ensure every last detail is attended to for a seamless dining experience. From hand passed hors d'oeuvres to a champagne toast, we'll ensure service. Additionally, we welcome the opportunity to create menus especially for you. Please ask your wedding specialist for details.

### Personal Touches

There are many ways to let your own personal style shine though at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour and reception.

### 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 stylists 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 décor of your special day.

### Chair Covers

Your table décor can be enhanced by special chair covers. Whether you prefer something sleek, chic or upscale, 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 spiced short rib tortellini and winter truffle, each tiny taste is hand crafted with your special day in mind.

### Dining Options

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

### Beverage Packages

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



## 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.

### Menu Option One

appetizers (select one)

Puree of White Asparagus with Lobster  
Gazpacho

Jumbo Lump Crab Cake with Charred  
Stone Fruit Salsa, Chive Buerre Blanc with  
Micro Tatsoi

Applewood Bacon Wrapped Sea Scallop  
and Sweet Pea Risotto with Micro Celery

Charred Lamb Chop with Fingerling  
Potatoes and Baby Beans  
Sweet Potato Gnocchi with Baby Leeks and  
Truffle Vinaigrette

### Menu Option Two

salads (select one)

Iceberg Wedge with Candied Bacon, Local  
Bleu Cheese and Heirloom Tomatoes

Red Oak with Heirloom Tomatoes, Ricotta  
Salata and Toasted Walnuts  
Baby Romaine with Teardrop Tomatoes,  
Pistou and Focaccia Crisp

Baby Spinach and Arugula with Wild  
Berries, Georgia Pecans and Goat Cheese

Grilled Romaine Hearts with Dried  
Peaches, Drunken Pecans and  
Thomasville Tomme Cheese

### Menu Option Third

(select four)

Sage Rubbed Chicken with Sweet Pea  
Risotto, Baby Leeks and Buttered Baby  
Carrots

Pecan Crusted Rack of Lamb with Braised  
Leeks, Cauliflower Puree and Seasonal  
Asparagus

Wild Salmon with Shaved Fennel and  
Oranges, Quinoa Pilaf and Broccolini

Wood Fired Double Cut Pork Chop with  
Olive Oil Whipped Potatoes and Roasted  
Shallot Confit

Three Pepper Seared Beef Tenderloin with  
Dauphinoise Potatoes, Petite Vegetables  
and Cabernet Reduction

Striped Wild Bass with Wild Leek Sweet  
Potato Cake, Wilted Chard and Saffron  
Emulsion

\$85.00 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.

### Appetizers

(choose one)

Creamy Vidalia Onion Soup with Essence of White Truffle

Creamy Ricotta Polenta with Vegetable Ribbons and Basil Oil

Thyme Seared Scallop with Fingerling Potatoes and Wild Leek Ragout

Jumbo Lump Crab Cake with Grilled

Fennel, Roasted Peppers and Chive Blossom Butter

Sweet Potato Gnocchi with Sage Brown Butter and Wilted Dandelion Greens

### Salads

Frisee Salad with Asparagus and Shaved Parmesan

Baby Spinach and Arugula with Wild Berries and Goat Cheese

Romaine Hearts with Teardrop Tomatoes and Hand Shaved Pecorino

Rocket Salad with Shaved Radishes and Toasted Pinenuts

Butter Lettuce with Roasted Seasonal Stone Fruit, Local Bleu Cheese and Drunken Walnuts

### Entrées

Filet Mignon with Celeriac Puree, Mushroom Leek Compote and Cabernet Reduction

### Entrées

Thyme Seared Chicken with Truffle Mashed Potatoes and Roasted Asparagus  
\$52.00 Per Guest

Fennel Pollen Seared Wild Filet of Salmon with Preserved Lemons and Fennel Caper Slaw  
\$59.00 Per Guest

Olive Oil Poached Sustainable Striped Bass with Roasted New Potatoes, Fava Bean Puree and Baby Carrots  
\$59.00 Per Guest

Wood Fired Double Cut Pork Chop with Toasted Wheat Berries and Wilted Rainbow Chard  
\$55.00 Per Guest

Duet of Rosemary Rubbed Petite Filet and Chicken with Orzo Mac and Cheese, Grilled Vegetable Ribbons and Roasted Shallot and Merlot Reduction  
\$ 68.00





## 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.

### Menu Option One

Hand Picked Artisanal Greens with Candied Pecans, Seasonal Dried Fruits and Crumbled Goat Cheese

Toasted Cous Cous with Fire Roasted Vegetables, Cured Tomatoes and Fresh Basil

Petite Beans with Baby Artichokes and Roasted Peppers

Sage Rubbed Chicken with Tomato and Shallot Ragout

Lavender Seared Pork Loin with Herb Roasted Marble Potatoes and Grain Mustard Jus

Grilled Local Fish with Lemon Confit and Crispy Seasonal Greens

Blended Long Grain Rice with Toasted Pecans and Seasonal Dried Fruit

Chef's Harvest of Seasonal Vegetables Signature Bread Presentation

\$54.00 Per Guest

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### Menu Option Two

Crisp Romaine Hearts with Garlic Ciabatta Crisps, Roasted Peppers and Hand Shaved Pecorino

Spinach and Ricotta Raviolini with Grilled Baby Fennel and House Cured Tomatoes

Heirloom Tomatoes, Grilled Seasonal Asparagus and Roasted Shallots

Skillet Seared Chicken Breast with Sweet Potato Slaw, Braised Seasonal Greens and Natural Jus

Olive Oil and Thyme Poached Wild Salmon with Baby Carrots and Charred Lemons

Niman Ranch Flat Iron Steak with Caramelized Vidalia Onions, Charred Wild Mushrooms and Sweet Cabernet Reduction

Seasonal Truffle Laced Mashed Potatoes with Chives

Chef's Harvest of Seasonal Vegetables Signature Bread Presentation

\$64.00 Per Guest  
*All Prices Subject to Service Charge and Applicable State Sales Tax.*

### Menu Option Three

Tender Romaine with Parmesan, Herb Croutons and Traditional Caesar Dressing

Garden Greens with Cucumber Slices, Tomatoes and Feta with Assorted Dressing

Rocket Salad with Blueberries, Candied Pecans and Savannah Bee Honey Yogurt

Herb Crusted Chicken Breast with Marjoram and Syrah Sauce

Roasted Natural Sirloin of Beef with Shiitake and Sherry Sauce

Red Snapper with Chili, Papaya and Mango Salsa

Roasted Garlic Potatoes

Chef's Harvest of Seasonal Vegetables Signature Bread Presentation

\$66.00 Per Guest



## HORS D'OEUVRES

### Cold Selections

Tamarind Ahi Poke, Cucumber & Radish Sprouts, Crispy Wonton

Smoked Salmon and Fresh Dill in an Olive Oil Bread Cup

Charred Lamb and Fig Chutney in a Phyllo Cup

Smoked Duck, Champagne Grape Glaze on Polenta Crouton

Roasted Tomato Caprese with Sea Salt and Micro Basil

Roasted Shrimp with Pear Chutney on Stone Ground Grit Crouton

Cucumber Bited with Moroccan Couscous and Yogurt Harissa

\$6.00 Each

### Hot Selections

Mini Monte Cristo Sandwiches with Raspberry Jam

She Crab Cappuccino

Lobster Mac 'n Cheese and Truffle Bites

Charred Lamb Chops with Sweet Potato Chutney

Smoked Chicken and Leek Pot Pie

Polenta Tartlet with Tomato Fresca and Warm Goat Cheese

Savannah Crab Cake with Spiced Pear Jam

Tandoori Chicken Skewers with Cucumber Raita

\$6.00Each



## 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.

**Artisanal Cheese**  
Handcrafted Cheese Selection with Lavosh and Crackers, Seasonal Condiments, Fruits, Local Honey and Nuts

**Crudite Display**  
Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds, Olive and Roasted Tomato Tapenade, Spinach Ranch, Sesame crackers and Wasa Crisps

**Antipasto & Grilled Vegetable Display**  
Dry Italian Salami and Prosciutto presented with Marinated Manchego and Mozzarella. Marinated Vegetables to include: Peppers, Long Stem Artichoke Hearts, Cipollini Onions and Assorted Olives. Grilled Asparagus, Pesto Squash, Zucchini and Tomatoes

**Shellfish Bar**  
Jumbo Shrimp, Oysters on the Half Shell and Cracked Crab Claws. Served with Cocktail Sauce, Spicy Pepper Aioli, Fresh Lemons and Tobasco Sauce

**Turkey Carving Station\***  
Butter Basted Sage Turkey Breast, enhanced with Spinach Salad with Roasted Shallots, Roasted Plums and Mustard Vinaigrette, Cayenne Spiced Mustard, Pan Gravy and Buttermilk Biscuits (Serves 30)

**Ham Carving Station\***  
Smoked Southern Ham Carving Station, enhanced with Warm Sweet Potato Salad, Braised Collard Greens  
Housemade Mustards and Buttermilk Drop Biscuits (Serves 60)

**Beef Carving Station\***  
Sea Salt and Pepper Crusted Beef Strip Loin, enhanced with Summer Asparagus Salad, Thyme Scented Mushrooms and Vidalia Onions (Serves 30)

**Taste of the South Station**  
Pecan Crusted Oysters with Peach Salsa, Deep Fried Lobster Mac and Cheese Bites and She Crab Cappuccino Shooters

**Southern Mac & Cheese Station\***  
Gourmet Macaroni Prepared to Order Three Ways. White Cheddar, Wild Mushrooms and Leeks. Aged Smoked Cheddar, Cold Water Lobster and Tarragon. Blue Cheese, Grilled Asparagus, Roasted Tomatoes and Cured Eggplant.

**Tapas**  
Chilled Yellow Tomato & Watercress Bisque with Rock Shrimp, Smoked Pork Tenderloin with Arugula and Caramelized Peach Salsa, Summer Caprese Stacks with Basil Foam, BBQ Short Ribs with Roasted Corn Cake and Micro Collard Greens, Crispy Baby Artichoke with Lemon Garlic Vinaigrette and Pea Tendrils

**Hot Mess**  
Warm Brie, Spinach Artichoke and Spicy Nacho Cheese Dips.  
Tuscan Bread Cubes, Crostini, Nacho Chips and Crisp Vegetables



## 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.

### Host Bar Package

Signature Brand Cocktails, 7.00  
Premium Brand Cocktails, 8.00  
Domestic Beer, 5.00  
Premium and Imported Beer, 6.00  
Wines-Chardonnay, Pinot Grigio, Cabernet & Merlot, 6.75  
Mineral Water/Juices, 5.00  
Soft Drinks, 5.00

### Bride and Groom Signature Drinks

Two to Tango!  
Blushing Bride Martini!  
Ball and Chain Champagne Punch!  
\$10.00 per drink

### Deluxe Bar Package

**Signature Brands**  
First Hour, 21.00  
Second Hour, 14.00  
Each Additional Hour, 10.00

**Premium Brands**  
First Hour, 24.00  
Second Hour, 16.00  
Each Additional Hour, 13.00

Bartender Fee \$120.00

### Cash Bar Package

Signature Brand Cocktails, 7.25  
Premium brand Cocktails, 8.25  
Domestic Beer, 5.50  
Premium and Imported Beer, 6.25  
Wines-Chardonnay, Pinot Grigio, Cabernet & Merlot, 7.00  
Mineral Water/Juices, 5.00  
Soft Drinks, 5.00

### Signature Brands

Gin: Beefeater, Vodka: Smirnoff Red,  
Scotch: J&B, Bourbon: Jim Beam, Whiskey:  
Canadian Club, Rum: Cruzan, Tequila:  
Sauza Gold

### Premium Brands

Gin: Tanqueray, Vodka: Absolut,  
Scotch: Dewars, Bourbon: Jack Daniels,  
Whiskey: Crown Royal, Rum: Bacardi,  
Tequila: Patron



## 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 microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

**Teato's Passion 14.00**  
Tito's Handmade vodka with passion herbal infused iced tea

**Tropical Sunset 14.00**  
Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

**Watermelon Jalapeno Cooler 14.00**  
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

**Island Splash 14.00**  
Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

**Mockingbird Ginger 14.00**  
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

**Strawberry Mule 14.00**  
Tito's Handmade vodka, muddled mint and strawberries with ginger beer



## SPECIALITY WINE

Elevate your perfect day into something truly unforgettable. Hyatt's premium wine collection is crafted featuring a selection of wines to complement your menu in both value and style. From sparkling wines and crisp whites to light and full intensity reds, you're sure to find selections that will delight any palate.

### Sparkling Wines

*Pascual Toso, Brut, Argentina*

Soft, fresh-smelling floral notes with light citrus fruit. \$36.00

*La Marca, Prosecco, Italy*

On the nose, this sparkling wine brings fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit.

Split

Bottle \$34.00

### 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. \$55.00

*Frei Brothers, Chardonnay, Russian River Valley*

Flavors of green apple, orange zest and apple pie, complemented by notes of butter and toast. The rich nutty flavors lead to a silky finish and plush mouthfeel. \$48.00

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

Barrel fermentation in new and seasoned French oak adds toasty vanilla and spice complexities. Creamy and crisp, with abundant fruit character, mineral and oak flavors. \$45.00

### Red Wines

*Frei Brothers, Merlot, Dry Creek Valley*

Aromas and flavors of red licorice and blackberry that meld with hints of toasted oak, milk chocolate and roasted coffee. \$48.00

*Rodney Strong, Merlot, Sonoma County*

Plum and blueberry flavors with a touch of dried herb predominate in this soft, rich merlot. Aging in small oak barrels lends flavors of spicy vanilla and berry-cream. \$54.00

*Silver Palm, Cabernet Sauvignon, North Coast*

Soft tannins abound in this complex, plush wine with abundant ripe flavors of stone fruit, soft black cherry and hints of spice. \$51.00

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

Lush, dark berries and ripe plums dominate in the glass, while hints of cassis and cocoa play in the background. \$68.00

*Pascual Toso Reserva, Malbec, Argentina*

Aromas of plum and quince with a slight touch of elegant oak. \$65.00



## 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.

### Flowers

Kiwi Fleur [www.kiwifleur.com](http://www.kiwifleur.com)  
Harvey Designs [www.harveydesigns.com](http://www.harveydesigns.com)  
Garden on the Square [www.gardenonthesquare.com](http://www.gardenonthesquare.com)  
John Davis [www.johndavisflorist.com](http://www.johndavisflorist.com)  
A to Zinnias [www.atozinnias.com](http://www.atozinnias.com)  
Carlson Premier Events  
[www.carlsonpremierevents.com](http://www.carlsonpremierevents.com)

### Photographer

Diane L. Dodd [www.photosbydiane.com](http://www.photosbydiane.com)  
DVB Photographers [www.dvbphoto.com](http://www.dvbphoto.com)  
Christine Hall [www.christinehallphotography.com](http://www.christinehallphotography.com)  
Scott Hopkins [www.scotthopkinsphotography.com](http://www.scotthopkinsphotography.com)  
Kelli Boyd [www.kelliboydphotography.com](http://www.kelliboydphotography.com)  
Nicole Barrelli [www.nbpimages.com](http://www.nbpimages.com)  
Teresa Earnest Photography  
[www.teresaearnestphotography.com](http://www.teresaearnestphotography.com)  
Jade & Matthew [www.jadeandmatthew.com](http://www.jadeandmatthew.com)  
Photography by Lori [www.photographybylori.com](http://www.photographybylori.com)  
Denise Gonsales  
[www.denisegonsales.com](http://www.denisegonsales.com)

### Officiant

Rev. Steve Schulte [www.savannahgaweddings.com](http://www.savannahgaweddings.com)

### Music

New Arts [www.newartsensembles.com](http://www.newartsensembles.com)  
Equinox Jazz [www.equinoxjazz.com](http://www.equinoxjazz.com)  
VIP Entertainment [www.veryimportantparty.com](http://www.veryimportantparty.com)  
All About You Entertainment  
[www.allaboutyou DJs.com](http://www.allaboutyou DJs.com)  
Coastal Entertainment  
[www.savannahweddingdj.com](http://www.savannahweddingdj.com)  
Westwind Entertainment  
[www.westwindentertainment.com](http://www.westwindentertainment.com)  
First City Events [www.firstcityevents.com](http://www.firstcityevents.com)  
Deas Guyz Band [www.deasguyz.weebly.com](http://www.deasguyz.weebly.com)

### Decoration/Rental Items

Savannah Special Events [www.rancotents.com](http://www.rancotents.com)  
Beachview Tent Rentals [www.beachview.net](http://www.beachview.net)  
Sebrell Smith Event Design [www.sesevents.com](http://www.sesevents.com)  
First City Events [www.firstcityevents.com](http://www.firstcityevents.com)  
Monte Carlo Productions [www.mcpfun.com](http://www.mcpfun.com)  
Meeting Dynamics [www.meetingdynamics.com](http://www.meetingdynamics.com)  
Host South  
[www.hostsouthes.com](http://www.hostsouthes.com)  
Carlson Premier Events  
[www.carlsonpremierevents.com](http://www.carlsonpremierevents.com)

### Beauty/Hair

Glow Med Beauty Boutique [www.glovsavannah.com](http://www.glovsavannah.com)

### Video

Savannah Wedding Films  
*All Prices Subject to Service Charge and Applicable State Sales Tax.*  
[www.savannahweddingfilms.com](http://www.savannahweddingfilms.com)

### Wedding Cakes

Minette Rushing [www.savannahcustomcakes.com](http://www.savannahcustomcakes.com)  
Bakers Pride [www.savannahbakery.com](http://www.savannahbakery.com)  
Mollie Stone 912.352.8993

### Transportation/Tours

Oglethorpe Tours [www.oglethorpetours.com](http://www.oglethorpetours.com)  
Historic Carriage Tours [www.savannahcarriage.com](http://www.savannahcarriage.com)  
Carriage Tours of Savannah  
[www.carriagetoursofsavannah.com](http://www.carriagetoursofsavannah.com)  
Old Town Trolley Tours [www.oldtowntrolley.com](http://www.oldtowntrolley.com)  
Old Savannah Tours [www.oldsavannahtours.com](http://www.oldsavannahtours.com)

### Wedding Coordinators / Consultants

Anne Bone Events  
[www.anneboneevents.com](http://www.anneboneevents.com)  
Posh Petals & Pearls [www.poshpetalsandpearls.com](http://www.poshpetalsandpearls.com)  
From This Day Forward Wedding & Events  
[www.weddingsfromthisdayforward.com](http://www.weddingsfromthisdayforward.com)  
Carlson Premier Events  
[www.carlsonpremierevents.com](http://www.carlsonpremierevents.com)



## DETAILS MADE EASY

### Confirmation of Space and Deposits

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

### Guest Accommodations

A room block may be setup for guests attending your event at Hyatt Regency Savannah. Check in time is 3:00pm, and check out time is 12 noon. 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.

Complimentary accommodations for Bride and Group including Champagne, Strawberries and Turndown Service provided with minimum spend of \$8000.

### Welcome Packets and Gift Bags

The following prices apply to any gifts given out to your guests at the front desk or delivered to their guestrooms.

### 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 charges and/or incidentals 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.

### Security

Hyatt Regency Savannah will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following your ceremony or reception. Should you wish to hire security services, suggestions are available through your wedding specialist. Please ensure someone from your wedding party secures any gifts left at your wedding. The hotel will not be responsible for gift removal. This includes all vendor equipment on property.

### Hyatt Honeymoons

Celebrate your wedding day at Hyatt Regency and enjoy free nights on your honeymoon. When the cost of your wedding totals below the minimum amounts\*, you will receive complimentary Gold Passport points to redeem for free nights at any Hyatt hotel and resort worldwide. Offer subject to terms and conditions. Visit [hyattweddings.com](http://hyattweddings.com) for full details.

\$10,000 USD earns 60,000 Hyatt Gold Passport points or a minimum of two free nights

\$20,000 USD earns 90,000 Hyatt Gold Passport points or a minimum of three free nights

\$30,000 USD earns 120,000 Hyatt Gold Passport points or a minimum of four free nights

\$40,000 USD earns 150,000 Hyatt Gold Passport points or a minimum of five free nights

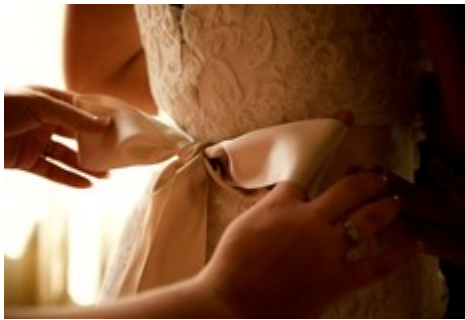
### Hyatt Gift Cards

Easy for them. Unforgettable for you. Hyatt gift cards are a convenient and elegant way to extend your Hyatt wedding. They can be redeemed for a variety of services, such as award-winning dining, green fees, rejuvenating spa treatments or overnight stays. Purchase them as a reward for yourself, receive them as gifts to use on your honeymoon or give them as gifts to help your special guests personalize their experience while at your Hyatt wedding. Hyatt gift cards can fit any budget with a range of denominations. Visit [certificates.hyatt.com](http://certificates.hyatt.com).

### Hyatt Gift Registry

For the couple who want to share their travel plans and/or dreams with their friends and family and provide a way to help you get there, Hyatt Gift Registry is the perfect choice. For couples planning their honeymoon who do not want or need traditional gifts, or who want to provide alternate options for gift giving, Hyatt Gift Registry provides a great alternative. Creating a Hyatt gift registry is fun, easy, and 100% customizable. Visit [visithyattgiftregistry.com](http://visithyattgiftregistry.com).

# PHOTO GALLERY



2 W. Bay Street,  
Savannah, Georgia. USA, 31401

T + 1 912-238-1234  
<http://savannah.hyatt.com>

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