



# WEDDINGS

*Menu Packages*



**HYATT REGENCY WICHITA**

400 West Waterman, Wichita, Kansas 67202 T+1 316 293 1234  
[wichita.hyatt.com](http://wichita.hyatt.com)



## YOUR SPECIAL DAY

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

Romance abounds at Hyatt Regency Wichita. Throughout our beautiful hotel, you'll discover warm touches and friendly hotel staff. Your wedding is much more than just a ceremony and party, it is one of the most important days of your life, an opportunity to reconnect with family and friends. Let us make it one of your most memorable days.

### 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

Harvest Kitchen | Bar invites you to savor the artistic and agricultural majesty of Kansas. Seasonal breakfast, lunch, dinner and bar fare menu items are created around fresh, seasonal, locally grown produce, grains, meats and dairy products. Farm fresh to table is the concept, join us for the experience.

### Parking

Parking at Hyatt Regency Wichita is ample. A 500 space covered parking garage is connected to the hotel. A parking fee is charged. Complimentary parking is available across the street from the hotel in addition to metered parking next to the hotel's parking garage.

### Activities

Allow Hyatt Regency Wichita to be your introduction to our vibrant and expanding city where the history of the Old West meets high tech aviation and where downtown activities captivate even the busiest traveler.

In the heart of downtown, our hotel is just a short complimentary shuttle ride away from historic Old Town, a quaint area filled with antique shops, art galleries and nightlife.

### Shopping

Located just minutes from major shopping attractions. Towne West Square, New Market Square, Towne East Square and Bradley Fair all feature major retailers and restaurants for your enjoyment.



## WEDDING SITES

### Riverview Ballroom

The Riverview Ballroom and outdoor terrace feature beautiful views of the Arkansas River. This ballroom can accommodate approximately 180 guests.

This room includes tables and your choice of chairs, china, glassware, silverware and linen. A complimentary dance floor is also available for those receptions that require one.

The rental rate for this premium ballroom is \$1,000 with a food minimum of \$35 per person. All food, beverage and rental is subject to a 22% service charge and applicable sales tax.

### Grand Eagle Ballroom

The elegant Grand Eagle Ballroom is located on the main level of the hotel. This room features 10,000 square feet of reception space. The ballroom is divisible into eight smaller sections allowing reception sizes of 50 to 600 guests.

This room includes tables, chairs, china, glassware, silverware and linen. A complimentary dance floor is also available for those receptions that require one.

There is no rental charged for this ballroom. A food minimum of \$32 per person is required. All food and beverage is subject to a 22% service charge and applicable sales tax.

### Redbud and Cypress Ballrooms

The lovely Redbud and Cypress Ballrooms are located on the second level of our reception space. The Redbud Ballroom features 7,750 square feet of reception space and can be divided into smaller sections to accommodate 50 to 400 guests.

The intimate Cypress Ballroom features 4,600 square feet of reception space to accommodate up to 250 guests.

These rooms include tables, chairs, china, glassware, silverware and linen. A complimentary dance floor is also available for those receptions that require one.

There is no rental charged for either of these ballrooms. A food minimum of \$30 per person is required. All food and beverage is subject to a 22% service charge and applicable sales tax.



## RECEPTION DETAILS

### Dining Experience

Hyatt Regency Wichita 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 our linens or provide your own 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 Madeira-glazed Prosciutto and Melon to Yoder Beef Sliders with White Cheddar, 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.





## HORS D'OEUVRES

### Cold Selections

- \*Prosciutto & Melon Glazed with Madeira, 3.50 per piece
- \*Chipotle Shrimp & Pico de Gallo on Polenta Crouton, 3.50 per piece
- \*Artichoke & Local Tomato Bruschetta with Micro Basil, 3.50 per piece
- \*Grilled Asparagus and Boursin rolled in Parma Ham, 3.50 per piece

### Cold Selections

- \*Strawberry with Brie, 3.50 per piece
- \*Shrimp Ceviche Shooters, 3.50 per piece
- \*Smoked Salmon & Fresh Dill in Olive Oil Bread Cup, 3.50 per piece
- Chocolate Dipped Strawberry \$6.00 per piece

### Hot Selections

- \*Asparagus & Asiago Wrapped in Phyllo, 3.50 per piece
- \*Yoder Sausage-Stuffed Crimini Mushrooms, 3.50 per piece
- \*Yoder Beef Sliders with White Cheddar, 3.50 per piece
- \*Mushroom & Boursin Risotto in Olive Oil Cup, 3.50 per piece

### Hot Selections

- Chicken Skewer with Tarragon & Pistachio Pesto, 3.50 per piece
- Mini Crab Cake with Orange & Jalapeno Aioli, 3.50 per piece
- Raspberry, Brie & Toasted Almond in Phyllo, 3.50 per piece

**\* Denotes hors d'oeuvres can be passed on trays.**



## 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

Chicken Soup with Spinach & Potato Gnocchi  
3.50 per person

Pork Tenderloin with Mushroom Risotto & Red Pepper Sauce  
4.50 per person

Jumbo Ricotta Ravioli with Tomato Ragout  
4.00 per person

### Salads

Mixed Greens with Matchstick Carrots, Jicama, Grilled Asparagus and Tomato with Parmesan Peppercorn Dressing

Local Mix with Pear, Panchetta, & Feta with Champagne Vinaigrette

Romaine with Shredded Radish, Cheddar Cheese, Marinated Tomatoes & Balsamic Vinaigrette

Spinach Salad with Sliced Strawberries, Candied Pecans, Feta Cheese and Raspberry Vinaigrette

### Entrées

Herb Seared Natural Chicken with Thyme Cream & Smoked Cheddar Risotto  
30.00 per person

Grilled Filet with Wild Mushroom Demi & Three Cheese Mashed Potatoes  
43.00 per person

Lemon Pepper Salmon with Dill Cream Sauce & Wild Rice Pilaf with Wheat Berries  
35.00 per person

Slow Beer-Braised All Natural Beef Short Rib with Blueberry Ketchup  
35.00 per person

Free Range Chicken with Risotto Cake & Cacciatore Sauce  
33.00 per person

Sliced Tenderloin with Tomato-Rosemary Demi & Herb-Seared Chicken with Fresh Pico de Gallo & Au Gratin Potatoes  
45.00 per person

### Desserts

Chocolate Truffles  
12.00 per guest

Peanut Brittle  
10.00 per guest

Chocolate Bacon with Sea Salt  
10.00 per guest





## 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

Potato Soup with Fried Leeks

Local Mixed Greens with Carrots, Radish & Local Tomatoes with Buttermilk Ale Dressing

Broccoli & Cauliflower Salad with Feta Cheese & Sunflower Seeds

Herb-Grilled Natural Chicken with Rosemary Cream & Chili-Roasted Red Skin Potatoes

Sliced Beef Brisket with Raspberry BBQ

Chuck Wagon Mac & Cheese with Bacon & Pepperjack

Slow-Simmered Green Beans & Caramelized Onion

Buttermilk Biscuits

38.00 per guest

### Menu Option Two

Minestrone

Romaine & Arugula Mix with Carrots, Shaved Fennel, Tomatoes & Fresh Romano Cheese with Balsamic Vinaigrette

Grilled Vegetable Pasta Salad

Free-Range Chicken with Mushroom & Artichoke Tapenade & Asparagus Parmesan Risotto

Creekstone All Natural Sirloin with Wild Mushroom Demi & Parmesan Peppercorn Roasted Potatoes

Ratatouille Style Vegetables

Olive & Rosemary Bread

47.00 per guest

### Menu Option Three

French Onion Soup with Gruyere Crostini

Mixed Greens with Jicama, Tomatoes, Black Beans, Pepperjack with Cumin Cilantro Vinaigrette

Cucumber, Pineapple, Watermelon Salad with Citrus Vinaigrette

Pecan-Smoked Pork Loin with Sweet Onion Compote & Kohlrabi Slaw

Bourbon-Braised Short Ribs with Peppercorn Demi

Yoder Cheddar Au Gratin Potatoes

Broccolini with Yellow Squash, Onions, and Grape Tomatoes

Honey Wheat Sourdough Rolls

46.00 per guest



## SPECIALTY STATION

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 Display

Handcrafted Cheese Selection with Lavosh & Crackers, Seasonal Condiments, Fruits, Local Honey, & Nuts

**9.00 per guest**

### Pasta-for-You

Caesar Salad  
Penne, Bow Tie & Radiatore Pasta  
An Array of Seasonal Vegetables  
Garlic, Olive Oil & White Wine  
Alfredo, Tomato Basil & Bolognese Sauces  
Garlic Bread

75.00 chef fee

**15.00 per guest**

### Gulf Station

Jumbo Gulf Shrimp served with Lemon, Tabasco Sauce, Lemon Basil Cocktail Sauce & Remoulade

(3 pieces per guest)

**12.00 per guest**

### Sliders

Kobe Beef Burgers, & Pulled Pork Sliders served with Rosemary Ketchup, Mustard Dip, Harvest BBQ, Basil Garlic Mayo, Pickle Chips, Caramelized Onions, Wild Mushrooms, Apple Smoked Bacon & Cheddar Cheese  
Parker House Rolls  
House Made Chips

**16.00 per guest**

### Hot Mess

Warm Beer & Cheese Fondue  
Spinach & Artichoke Dip  
Chili con Queso  
Walnut Raisin, Potato & Red Wheat Bread for dipping

Fresh Tortilla Chips  
& Crisp Vegetables

**14.00 per guest**

### Best in the Midwest

Roasted Strip Loin encrusted with Dijon & Horseradish  
Lemon & Fresh Thyme Aioli  
& Spring Onion au Jus  
Pickled Beet & Cucumber Salad  
Parsley Leaf Roasted Potatoes  
Mini Rosemary Ciabatta

75.00 carver fee

**12.00 per guest**

### Crudite

Broccoli, Snow Peas, Celery & Carrots, Pumpkin Seeds, Olive & Roasted Tomato Tapenade, Spinach-Ranch, Sesame Crackers & Wasa Crisps

**7.25 per guest**

### Fresh Fruit Display

Selection of Seasonal Fruit, Melon, & Berries with Honey Yogurt Sauce

**8.00 per guest**



## 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.

### Appetizers

Italian Wedding Soup with Locally Grown Vegetables

Mushroom Ravioli with Tomato Ragout & Basil Oil

Corn Bisque with Roasted Corn Guacamole

Local Artisan Cheese Plate with Fruit

Prairie Dusted Pork Tenderloin with Parmesan Gnocchi & Red Pepper Coulis

### Salads

Frisee & Arugula with Asian Pear, Toasted Almonds, and Tomatoes with White Balsamic Vinaigrette

Local Mixed Greens with Jicama, Wheat Berries, Marinated Heirloom Tomatoes & Balsamic Vinaigrette

American Heritage Blend with Grilled Watermelon, Candied Pecans, & Feta Cheese with Black Pepper Vinaigrette

Spinach Salad with Balsamic Oven-Dried Tomatoes, Sliced Strawberries, Pickled Red Onions with Bacon Buttermilk Ranch

### Entrees

Creekstone All Natural Filet with Jack Daniels Shallot Demi

Almond Crusted Salmon with Lemon Thyme Cream Sauce

Pan Seared Free Range Chicken Wrapped in Prosciutto with a Cacciatore Sauce

Vegetable Strudel with Spring Vegetables & Boursin with Fire Roasted Red Pepper Sauce

Yoder Pork Chop with Apple & Leek Stuffing and Apple Jack Demi

Wasabi-Dusted Cod with Sweet Thai Chili Sauce

75.00 per person





## 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 Host-Sponsored Bar per person

These packages include full bar setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

First Hour, 16.00

Second Hour, 9.00

Each Additional Hour, 9.00

### Top Tier Host-Sponsored Bar per person

First Hour, 19.00

Second Hour, 12.00

Each Additional Hour, 12.00

### Bride and Groom Signature Drinks

Two to Tango

Blushing Bride Martini

Ball and Chain Champagne Punch

Sunset Sangria

### Host-Sponsored Bar per drink

Full bar setups are included in the package and charges are based on the actual number of drinks consumed.

Signature Cocktails, 6.50

\*Top Tier Cocktails, 7.00

Domestic Beer, 4.25

Premium & Imported Beer, 5.25

Select Wine, 7.75

Canvas Chardonnay, Merlot,

Cabernet, Pinot Grigio

Canvas Pinot Noir 10.00

Mineral Water/Juices, 3.00

Soft Drinks, 3.50

Cordials, 8.00

Champagne, 8.50

Keg Beer

Domestic Beer,

Keg, 350.00

Pony Keg, 150.00

### Cash Bar per drink

Signature Cocktails, 7.00

\*Top Tier Cocktails, 7.50

Domestic Beer, 4.50

Premium & Imported Beer, 5.50

Select Wine, 8.00

Canvas Wines

Canvas Pinot Noir, 10.00

Mineral Water/Juices, 3.00

Soft Drinks, 3.50

Cordials, 8.50

Champagne, 9.00

### Labor Charges

Bartender Fee \$75 per bartender



## 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 8.00**  
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

**City Park Swizzle 8.00**  
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

**Pineapple Basil Cooler 8.00**  
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

**Sweet Arnold 8.00**  
Bacardi Superior rum and raspberry puree with iced tea and lemonade

**Grapefruit Delight 8.00**  
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 13.00**  
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

**Sage Margarita 13.00**  
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

**Paloma Fresca 13.00**  
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

**The Don's Martini 13.00**  
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

**Spicy Paloma 13.00**  
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 8.00**  
Tito's Handmade vodka with passion herbal infused iced tea

**Tropical Sunset 8.00**  
Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

**Watermelon Jalapeno Cooler 8.00**  
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

**Island Splash 8.00**  
Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

**Mockingbird Ginger 8.00**  
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

**Strawberry Mule 8.00**  
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. 38.00

*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 00.00  
Bottle 38.00

### 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. 45.00

*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. 47.00

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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. 54.00

### 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. 47.00

*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. 53.00

*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. N/A

*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. 50.00

*Pascual Toso Reserva, Malbec, Argentina*

Aromas of plum and quince with a slight touch of elegant oak. 52.00





## 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.

### AV/Lighting

Presentation Services

Email: [sschreiner@psav.com](mailto:sschreiner@psav.com)

[www.psav.com](http://www.psav.com)

### Linen

Bowman and Company

Tel: 316.648.9584

[www.bowmanandco.com](http://www.bowmanandco.com)

### Classically Covered

Tel: 316.854.3014

[www.classicallycovered.biz](http://www.classicallycovered.biz)

### Transportation

River City Trolley

Tel: 316.773.1931

[www.rctrolley.com](http://www.rctrolley.com)

### Unified Party Bus

Tel: 316.755.4826

[www.unifiedpartybus.com](http://www.unifiedpartybus.com)

### Music

Another Dimension

Tel: 316.789.0367

[www.anotherdimensiondj.com](http://www.anotherdimensiondj.com)

### Absolute Sound

Tel: 316.239.7993

[www.absolutesounddj.com](http://www.absolutesounddj.com)

### Advanced DJ Service

Tel: 316.641.2767

[www.advanceddj.com](http://www.advanceddj.com)

### Floral

Stems

Tel: 316.681.2224

[www.stemsfloral.net](http://www.stemsfloral.net)

### Susan's Floral

Tel: 316.684.5305

[www.susansfloral.com](http://www.susansfloral.com)

### JR Koontz

Tel: 316.263.4909

[www.jrlifestyle.net](http://www.jrlifestyle.net)

### Photography

Tim Davis Photography

Tel: 316.250.7858

[www.timdavisphotography.com](http://www.timdavisphotography.com)

### T&J Studios

Tel: 316.361.0130

[www.tjstudios.com](http://www.tjstudios.com)

### Lola Jo Photo Design

Tel: 316.262-7809

[www.lolajo.com](http://www.lolajo.com)

### Wedding Cakes

W.O.W. Cakes

Tel: 123.456.1234

[www.worldofweddingcakes.com](http://www.worldofweddingcakes.com)

### Cheri's Bakery

Tel: 316.722.1190

[www.cheris-bakery.com](http://www.cheris-bakery.com)

### Artistic Cakes

Tel: 316.729.0059

[www.artisticcakes.com](http://www.artisticcakes.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 set up for guests attending your event at the Hyatt Regency Wichita. Check in time is 3:00pm, and check out time is 12 noon. 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

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

Gift Bags delivered to guest sleeping room  
2.00 per bag delivered

### Final Payment

Final payment in the form of a cashier's check, money order, check credit card or cash is due at least three (3) business days prior to the wedding date. A refundable 20% contingency deposit will be collected with the final payment to cover charges and/or 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.

### Security

Hyatt Regency Wichita 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 Event Sales Manager. 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](http://hyattweddings.com) for full details.

\$6,000 USD earns 22,000 World of Hyatt Bonus Points or a minimum of one free nights

\$10,000 USD earns 44,000 World of Hyatt Bonus Points or a minimum of two free nights

\$15,000 USD earns 88,000 World of Hyatt Bonus Points or a minimum of three free nights

\$20,000 USD earns 110,000 World of Hyatt Bonus Points or a minimum of four free nights

### Hyatt Gift Cards

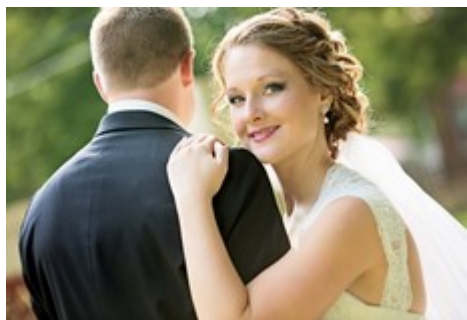
Easy for them. Unforgettable for you. Hyatt gift cards are a convenient and elegant way to extend your Hyatt wedding. They can be redeemed for a variety of services, such as award-winning dining, green fees, rejuvenating spa treatments or overnight stays. Purchase them as a reward for yourself, receive 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



400 West Waterman,

T + 1 316-293-1234

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