





Your Experience



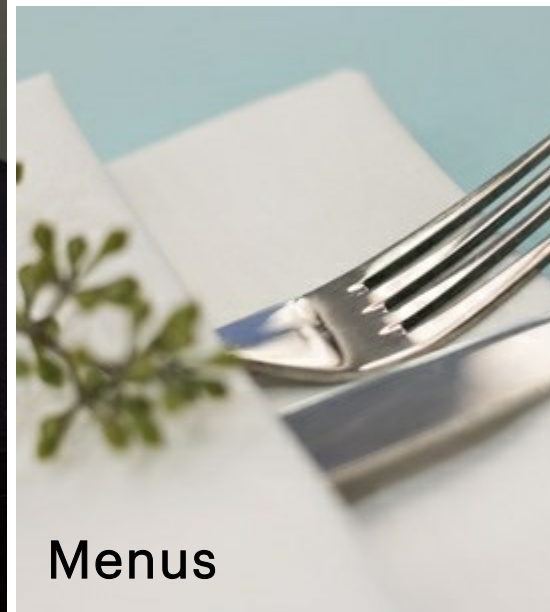
Details



Packages



Gallery



Menus

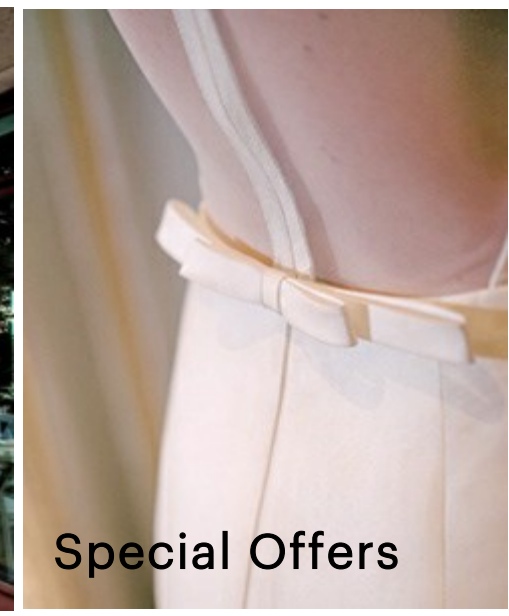
HYATT[®]
LODGE



Bar



Venues



Special Offers



Our Hotel



Celebrate the next chapter of your love story at the Hyatt Lodge Oak Brook. The hotel is a hidden gem nestled on 88 acres of stunning natural scenery just outside the city and around the corner from the heart of Oak Brook.

Our serene setting is the perfect backdrop for weddings in any season. The panoramic floor to ceiling windows in Grand Oaks Pavilion showcases our natural surroundings, blending with the venue's prairie style architecture.



General Information

Parking

As a part of the wedding package, complimentary self-parking is available. Hotel also offers valet parking at \$10 for event and \$15 for overnight.

Guest Count

Your final guarantee of attendance is due 5 business days prior to event. At that point, it is possible to increase the guest count number but not to reduce the number below your original guaranteed count. If guests exceed the guarantee appropriate charges will be incurred.

Service Charge & Tax

A 24% service charge and applicable state tax of 7.5% will be added to all food and beverage charges as well as any audio-visual equipment charges and function room set-up/rental fees.

Deposit & Payments

In order to secure your wedding date, hotel must receive a signed contract and an initial non refundable deposit of \$3,000. Deposit schedule will be outlined in contract with the remaining balance due 10 business days prior to the wedding date. Final payment must be made by credit card.

Ceremony Information

Ceremony fee of \$2,000 includes outdoor ceremony space as well as an indoor location if weather does not permit.

Guestroom Accommodations

We are happy to offer a complimentary guestroom for the bride and groom on the night of their wedding. Hotel accommodations for your guests can be arranged directly with the hotel sales department, who can provide you with a personalized reservation link for online booking.

Welcome Bags

Any welcome bags that you provide can be offered to your overnight guests at check-in without charge. If you prefer welcome bags be dropped off to individual guest rooms, a \$2 per bag, per room fee will be assessed. No alcohol is permitted in gift bags.

Outside Food & Beverage Policy


No outside food or beverage may be brought into the Hotel by guests or persons attending the functions. All food and beverages will be supplied by the Hotel. In the event you plan to bring in your own wedding cake, a cake cutting fee of \$2.50 per person plus service charge will apply.

Liquor Liability

For Bride & Groom table only, special wine or champagne not provided by the Hotel must be prearranged and will be subject to a \$15 per bottle corkage fee, plus service charge.

Coat Check

Hyatt Lodge offers complimentary coat check service for weddings.





What Couples Love About Us

I contacted Jimmy at Hyatt lodge two weeks before my wedding because I had a change in venue and the whole entire team at Hyatt lodge was amazing and a lifesaver! Even with the pandemic they assured me my wedding would be perfect and it truly was! Cheryl was the captain day of and she was so sweet from the moment I met her! Rest assured that this team will do everything they can to make sure you have the wedding of your dreams! The Grand Oaks Pavilion was the perfect spot for my wedding and it turned out to be magical and all I could hope for! Food was delicious as well as my fab cake! I would recommend them a thousand times over!!! -

Mary J in 2020

We unfortunately did not get to have our wedding reception here due to a change in plans because of COVID-19.. but I did make it through the entire planning process with Jimmy and other Hyatt staff. They were WONDERFUL! I wish I could give them more than 5 stars. Jimmy was on top of everything which was so comforting since I am an out of state bride. This place was my dream venue and I wish 2020 worked out differently, but I am thankful for the experience of working with Jimmy and the Hyatt Oak Brook. I would recommend them to anyone and am hopeful to attend a wedding here someday to see what the day could have been.- **Brittany B in 2020**

My husband and I recently got married here and the wedding day was absolutely AMAZING because of the venue and staff! The rooms for getting ready and party spaces were very well cleaned and accommodated all of our needs (aligned with all of the COVID protocol). The ceremony, cocktail hour, and reception were impeccable! Cheryl and Sally were extremely attentive and a pleasure. The bartender Dan kept everyone happy mixing great drinks all night! We had the absolute best wedding day and that was by far thanks to the staff.

Specifically, the planning and communication of each detail with Jimmy Viscomi, our venue coordinator, was fantastic!-

Elizabeth S in 2020

My husband and I really struggled to find a place that we both loved, the hyatt lodge was the perfect blend of elegant and relaxed. The staff from start to finish was a joy to work with and they made the process so smooth and easy. If you are looking for a place that takes the stress out of wedding planning this is your place. I can't say thank you enough to Sigita and her team for making my wedding day beyond special.- **Nicole L in 2020**

My husband and I got married yesterday at the Hyatt Lodge in the Grand Oaks Pavilion. EVERY single worker, from the front desk, to coordinators for the wedding - Sigita and Kelsey - to the phenomenal cooks with amazing food, to the set-up crew, servers during the wedding, bartenders, and reception captain -Kelly. EVERYONE was incredible!!!! They all exceeded our expectations and will definitely recommend all brides to look into this place to have a beautiful wedding. They made sure I was taken care of in the morning getting ready, timely on absolutely all wedding planning throughout the day, delivered a platter of food for us, made sure the bride and groom were eating or satisfied with our dinner, and let the bride soak in all of her decorations before guests were seated for the ceremony/reception. They definitely made this experience unforgettable and an AMAZING wedding for us! Thank you SO much! - **Jennifer S in 2019**





Reception Venues

Grand Oaks Pavilion

For a stunning setting, experience the Grand Oaks Pavilion, encircled by floor-to-ceiling windows with panoramic views of the nature preserve and Oak trees. The Grand Oaks Pavilion is 3,800 square feet, seats 200 guests and opens up to a large garden terrace with meticulous landscaping.

Ceremony accommodates up to 200 guests
Reception/Dinner accommodates up to 200 guests



Prairie Ballroom

Our Ballroom provides 5,000 square feet of space overlooking a secluded lake with banquet seating for 300 guests. The Ballroom and a large foyer feature floor to ceiling windows offering a serene view. The elegant décor includes a 14 ft ceiling, fireplace, modern furniture in the lobby and usage of our grand piano.

Ceremony accommodates up to 300 guests
Reception/Dinner accommodates up to 300 guests



Q Room

For your more intimate gatherings, Q Room also has floor-to-ceiling windows. Seating 60 guests, this room features a beautiful outdoor private balcony overlooking the nature preserve and lake.

Reception/Dinner accommodates up to 60 guests

Vows with a View



Grassy Knoll

Exchange your vows surrounded by our beautifully landscaped, lakeside oasis.

Ceremony accommodates up to 275 guests

Grand Oaks Terrace

The Grand Oaks Terrace is the perfect location for your ceremony, then your guests can walk steps to your reception in the Grand Oaks Pavilion. Wonderful outdoor ceremony option with our old Oaks as your backdrop.

Ceremony accommodates up to 200 guests



Q Room Patio

Start your lovely day with an outdoor ceremony on our Q room patio. Beautiful scenic views of our lake and nature preserve for your intimate wedding. Private to you and your guests only that can immediately be followed by your reception inside the Q room.

Ceremony accommodates up to 70 guests



Classic

Includes:

- Four Hour Traditional Bar Package
- Choice of Three passed Hors d'oeuvres
- Three Course Plated Meal: (Soup or Salad, Choice of two Entrees & a Vegetarian Option & Wedding Cake)
- Complimentary Deluxe Accommodations for Bride and Groom
- Tasting for up to four people
- Champagne or Sparking Cider Toast for all Guests
- Custom Wedding Cake
- Standard Banquet Chairs
- White Glove Service
- Wine Service with Dinner
- Floor-Length White or Ivory Linen
- Mirrors and Votive Candles
- Coat Check
- Tables for Gifts, Cake and Guestbook
- Freshly Brewed Coffee & Tea After Dinner



Fairy-Tale

Includes

- Four Hour Traditional Bar Package
- Choice of Four passed Hors d'oeuvres
- Four Course Plated Meal (Soup or Salad, Appetizer, Choice of Two Entrees & a Vegetarian Option & Wedding Cake)
- Gold Chivari Chairs
- Complimentary Deluxe Accommodations for Bride and Groom on Night of Wedding
- Tasting for up to Four People
- Champagne or Sparking Toast for all Guests
- Custom Wedding Cake
- White Glove Service
- Wine Service with Dinner
- Floor-length white or Ivory Linen
- Mirrors and Votive Candles on each table
- Coat Check
- Tables for Gifts, Cake and Guestbook
- Freshly Brewed Coffee & Tea After Dinner



Legend

Includes:

- Five Hour Enchanted Bar Package
- Choice of Six passed Hors d'oeuvres
- Five Course Plated Meal (Soup or Salad, Appetizer, Intermezzo, Choice of Two Entrees & a Vegetarian Option & Wedding Cake)
- Gold Chivari Chairs
- Valet Service
- Gold Chargers
- 20% Off Late Night Snack Bites
- Complimentary Deluxe Accommodations for Bride and Groom
- Complimentary Room for Parents of Bride & Groom
- Complimentary Stay for Bride & Groom on One-Year Anniversary
- Champagne & Strawberries Delivered to Room on Night of Wedding
- Tasting for up to Six Guests
- Champagne or Sparking Cider Toast for all Guests
- Custom Wedding Cake
- White Glove Service
- Wine Service with Dinner
- Floor-length White or Ivory Linen
- Enhance your Centerpiece with Mirrors and Votive Candles
- Coat Check
- Tables for Gifts, Cake and Guestbook
- Freshly Brewed Coffee and Tea After Dinner



Butler Passed Hors d'oeuvres

COLD

Artichoke Bottoms with Boursin Cheese (VG/NF)
Roasted Tomato Caprese with Sea Salt and Micro Basil (VG/NF/GF)
Watermelon Ceviche with Jalapeno, Lime and Cilantro on a Jack Fruit Cake (GF/ V/NF)
Beef Tenderloin with Horseradish (NF/GF)
Hummus and Grilled Vegetable Tart (GF/ V/NF)
Mango Margherita Shrimp in a Phyllo Cup (NF)
Port Glazed Date Wrapped in Bacon (GF/NF)
Honey and Thyme Smoked Chicken Salad Tart (NF/GF/DF)
Smoked Salmon Napoleon nestled in a Tart Shell (NF)

HOT

Smoked Candied Bacon Jam Tart (NF/GF)
Crispy Shrimp Tempura with Sesame Sauce
Tuscan Chicken Fontina Bites (NF)
Marrakesh Chicken Skewer (GF/NF)
Feta Cheese with Spinach in Phyllo (VG/NF)
Brie en Croute with Raspberries (VG/NF)
Ratatouille Tart (NF)
Punjabi Vegetable Samosa (VG)
Peking Duck Spring Roll
Chipotle Steak Churrasco (NF/GF)





SOUP

Lobster Bisque (GF/NF)

Italian Wedding Soup (NF)

Minestrone with Ditalini (V/NF)

Lemon Chicken and Orzo Soup (NF/DF)
Smoked Tomato Bisque Grilled Cheese Crostini
(NF/VG)

INTERMEZZO

Lemon Sorbet

Raspberry Sorbet

Watermelon Sorbet

SALAD

The Lodge Bouquet of Baby Oak Lettuce, Tomatoes, Onions,
Kalamata Olives, Feta and Vinaigrette wrapped in Cucumber
(VG/NF/GF)

Caesar salad with Olive Oil Bread Crumbs, Asiago Frico and
Black Garlic Dressing (NF)

Burrata with Vine Tomatoes, Mache & Frisee Lettuce, EVOO,
Smoked Sea Salt & Balsamic Pearls (VG/NF/GF)

Artisan Greens with Tomato Confit, Goat Cheese Mousse,
Artichoke and Red Wine Vinaigrette (GF/NF/VG)

Baby Kale, Endive, Hazelnuts, Pickled Fennel, Grilled Fruit and
Fig Vinaigrette (GF/V)

Beet Carpaccio Salad, Candied Pecans, Blue Cheese Foam,
Greens and Blueberry Pomegranate Vinaigrette (GF/VG)

Power 4 Lettuce, Grilled Seasonal Fruits, Shaved Manchego
and Lavender Honey Vinaigrette (GF/VG/NF)

APPETIZERS

Wild Mushroom Strudel with Smoked Red Bell Pepper Coulis
(VG/NF)

Cheese Tortellini Carbonara with Pancetta and Peas (NF)
Charcuterie and Cheese Plate, Toasted Nuts, Polenta Bread
and Pickled Mustard Seed

Creamy Hummus with Heirloom Cherry Tomatoes, Roasted
Bell Peppers, Feta, Olives and Grilled Pita (VG,NF)

UPGRADED APPETIZERS

Lobster Bisque with Cognac and Cream, served "En
Croute" **(NF) \$2 per guest**

Grilled Lamb Chop with Rosemary Scented Cous Cous with
roasted Garlic Sauce

(DF/NF) \$4 per guest

Jumbo Crab Cake served over Pepper Relish **(NF/DF) \$4 per
guest**

Yellowfin Tuna Crudo with Market Vegetables, Puffed Grain
and Chili Crunch **(DF/NF) \$4 per guest**

Ensenada Shrimp Cocktail with Mango, Avocado and Cilantro
Oil **(GF/DF/NF) \$6 per guest**



CHICKEN

Pan Roasted Chicken Breast with Pesto Cream Sauce
Classic (\$89) Fairy-Tale (\$112) Legend (\$145)
Parmesan Roasted Chicken Breast with a Rosemary Sauce
Classic (\$99) Fairy-Tale (\$112) Legend (\$145)
Thyme Grilled Chicken Breast with Lemon Brodetto
Classic (\$99) Fairy-Tale (\$112) Legend (\$145)

VEGETARIAN & VEGAN

Spinach Lasagna Rolls (NF)
Classic (\$99) Fairy-Tale (\$109) Legend (\$139)
Maple BBQ Grilled Tofu over Corn and Edamame Succotash
(DF) (V)
Classic (\$99) Fairy-Tale (\$109) Legend (\$139)
Fire Roasted Vegetable Polenta Cake with Romesco
Sauce(V/GF)
Classic (\$ 99) Fairy-Tale (\$109) Legend (\$139)

BEEF

Zinfandel and Blackberry Braised Beef Short Ribs
Classic (\$115) Fairy-Tale (\$125) Legend (\$155)
New York Sirloin Strip Steak Boston Cut Char Grilled with
Thyme Bordelaise
Classic (\$115) Fairy-Tale (\$125) Legend (\$155)
Dijon Smoked Prime Rib served with Au Jus and Horseradish
Sauce
Classic (\$120) Fairy-Tale (\$130) Legend (\$160)
Filet Mignon with a Truffle Demi-Glaze
Classic (\$130) Fairy-Tale (\$140) Legend (\$170)

COMBINATION ENTREES

Herb Seared Chicken Breast and Orange Glazed Sea Bass
Classic (\$135) Fairy-Tale (\$145) Legend (\$175)
Petite Filet with a Roasted Shallot Demi-Glace and Sea
Scallops
Classic (\$140) Fairy-Tale (\$150) Legend (\$180)
Beef Tenderloin Medallions and Chicken Breast with Red
Wine Mushroom Sauce
Classic (\$145) Fairy-Tale (\$155) Legend (\$185)

SEAFOOD

Pan Roasted Salmon Drizzled with a Tomato Capers Butter
Sauce
Classic (\$110) Fairy-Tale (\$120) Legend (\$150)
Chilean Sea Bass with Mango and Poblano Chutney
Classic (\$115) Fairy-Tale (\$125) Legend (\$155)
Grilled Mahi-Mahi served with English Pea Puree and Roasted
Yellow Tomato Sauce
Classic (\$118) Fairy-Tale (\$128) Legend (\$158)

CHILDRENS MEALS

\$15 per child age 12 and under

Choice of one Starter:

Applesauce

Fresh Fruit Cup

Carrots and Celery Sticks with Ranch Dip

Choice of one Entrée:

Chicken Tenders with French Fries and Broccoli

Macaroni and Cheese with Garlic Toast

Grilled Cheese with French Fries and Broccoli

VENDOR MEALS

\$35++ per vendor





BAR PACKAGES

TRADITIONAL

New Amsterdam Vodka, New Amsterdam Gin, Famous Grouse Scotch, Cruzan Rum, Old Overholt Rye Whiskey, Exotico Blanco Tequila, Jim Beam White Bourbon, Hennessy VS Cognac

ALL BARS INCLUDE

Proverb Wine, Miller Lite, Heineken, Michelob Ultra, Corona Stella Artois, Lagunitas, Wild Berry Truly, Soft Drinks, Mixers and Bottled Water



ENCHANTED

Wheatley Vodka, Bombay London Dry Gin, Dewars White Gin, Flor De Cana 4-Year White Rum, Knob Creek Rye Whiskey, Espolon Silver Tequila, Four Roses Bourbon, Courvoisier VSOP Cognac

**** Upgrade at an additional cost of \$10 per person++ ****

ALL BARS INCLUDE

Trinchero Trinity Oaks Wine, Miller Lite, Heineken, Michelob Ultra, Corona Stella Artois, Lagunitas, Wild Berry Truly, Soft Drinks, Mixers and Bottled Water



TIMELESS

Tito's Vodka, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Flor De Cana 4-year White Rum, Basil Hayden Dark Rye Whiskey, El Tesoro Reposado Tequilla, Marker's Mark Bourbon, Courvoisier VSOP Cognac

**** Upgrade at an additional cost of \$15 per person++ ****

ALL BARS INCLUDE

Folie a Deux Wine, Miller Lite, Heineken, Michelob Ultra, Corona Stella Artois, Lagunitas, Wild Berry Truly, Soft Drinks, Mixers and Bottled Water



SOMETHING SWEET

DONUTS ARE OUR LOVE LANGUAGE (VG)

Beautiful Wall Display of Assorted Do-Rite Donuts
\$65 per dozen

FRANDISES (VG)

A Selection of Bite Size Sweets Served on a Platter at Each Table after Dessert to enjoy with Coffee or Tea
\$40 per platter

MILK SHAKE SHOOTERS(NF/VG/GF)

Chocolate and Vanilla Milkshake Shooters
\$2.50 each



LATE NIGHT BITES

GIFT FROM THE SOUTH (NF)

Fried Chicken and Pearl Sugar Waffle with Sriracha Syrup
\$7 per person

PRETZEL WALL (NF/VG)

Pretzel Wall Featuring Salted Warm Bavarian and Cinnamon Sugar Pretzels
Served with Cheddar Cheese Sauce, Yellow Mustard and Caramel Sauce
\$7 per person

12-INCH THIN CRUST PIZZA

Classic Pepperoni and Italian Spice (NF)

Margherita with Mozzarella, Tomatoes and Basil (VG/NF)

Bianco with Alfredo, Chicken and Four Cheeses (NF)

\$14 per pizza





Vendors



We recommend you use a vendor from The Hyatt Lodge Oak Brook preferred vendor list, as it helps ensure a smooth and seamless process. We kindly request that vendors deliver flowers, cakes, audiovisual and all other items no sooner than two hours prior to your scheduled event. In addition, we ask that all items be removed following the celebration unless alternate arrangements have been made with your wedding specialist. All vendors must supply their own equipment for setup.



Audio Visual

Five-Star AV
630-581-6661

Linen

F&S Linen-Faraz Iyob
312-785-5502

Flowers

Phillip's Flowers-LaGrange
708-579-2255

Invitations

Emery Ann Design
nicole@emeryannndesign.com

Music

David Rothstein Music-DJ
www.drsmusic.com

Floral & Décor

Avant Gardenia
630-999-3030

Yanni Design Studio
847-419-9999

Fleur Couture
630-960-3700

Nerissa Calligraphy
586-350-3076

Hair & Makeup

House of Koukla
www.houseofkoukla.com

Wedding Cake

Creative Cake Bakery
info@creativecakesbakery.com

Photography

Timothy Whaley & Associates
630-271-1737

Melissa Marie Photography
www.melissamari photography.com

Ashley Hamm Photography
ashleyhammphotography@gmail.com
(847) 529-2002

Natalie Probst
natalie@natalieprobst.com

989-450-9719
Rachel Watson Photography
rachael@rachaelwatsonphotography.com

Videography

Bonphotage Photography and
Videography
bonphotage@gmail.com

Wedding Planner

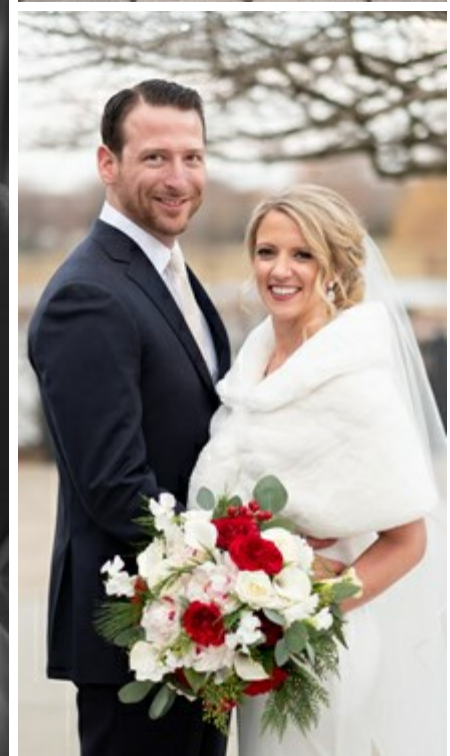
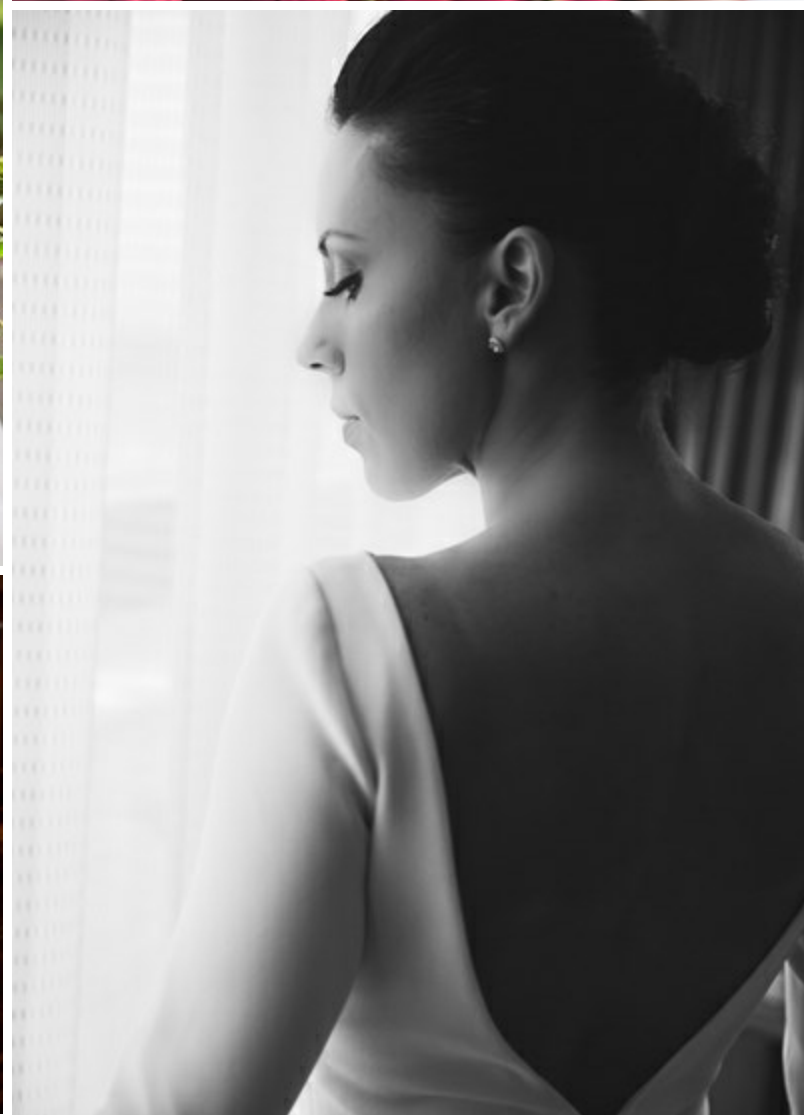
Happily Ever After- Amy Harloe
Amy@happilyeverafterbyamy.com
331-305-4401
Tying the Not
Anne Malcolm 847-452-9598
Brooke Reigheimer 708-218-0151
weddings@tyingtheknotevents.com

Officials

RentARev
Rev Jim
jim@rentarev.com
847-854-1230

Transportation

Windy City Limo
630-916-9283
Aurora Limo
630-473-8935





WORLD
O F
HYATT

Hyatt Hotels & Resorts

Hyatt Lodge Oak Brook Chicago

2815 Jorie Blvd
630-568-1234

