



WEDDINGS

Menu Packages



**HYATT
REGENCY**

HYATT REGENCY DALLAS

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dallasregency.hyatt.com



YOUR SPECIAL DAY

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

Romance abounds at Hyatt Regency Dallas. Throughout our luxury hotel resort, you'll discover warm hospitality, culinary excellence and modern architecture that energizes your guests alongside stunning views the Trinity Belt and Downtown Dallas. Your wedding is much more than just a ceremony and party in our vibrant location – it is a once in a lifetime memory for you and your family evoked again each time you view our iconic design in the Dallas skyline.

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

Parrino's Oven

Serves flavorful and authentic Italian dishes, such as pastas and pizzas, in a relaxed bistro setting.

Centennial Cafe

Experience the flavors of Texas, locally inspired in the heart of our garden atrium. Our newly transformed Centennial Cafe features flavors from the five regions of Texas, traditional favorites and our signature Hyatt breakfast menu.

Monduel's Atrium

Bar featuring cocktails and light fare, high definition television screens and Wireless Internet access. The open, atrium lobby setting of our welcoming Dallas Texas bar is a refreshing change from the ordinary.

Coffee's Post Specialty

Coffee Store featuring Starbucks beverages, fresh baked pastries, sandwiches, salads, pizza, fresh fruit and other light fare.

Spa

Contact our knowledgeable Concierge to seek recommendations for spa, hair and makeup, shopping or book activities, dining or entertainment reservations prior to your arrival.

Parking

We offer both Self and Valet Parking discounted options for your attendees.

Event Self Parking Rates are reduced to \$7 per car.

Event Valet Parking Rates are reduced to \$14 per car.

Overnight Parking Rates:
\$19 Self or \$26 Valet



WEDDING SITES

Landmark Ballroom

With thirty-foot ceilings and twelve balconies, Landmark Ballroom is one of the largest ballrooms in Dallas with 30,000 square feet of uninterrupted space perfect for your dream wedding. Our state-of-the-art Dallas hotel ballroom can be easily customized to any wedding theme, from simple to elaborate.

The bright and airy foyer is ideal for your welcome reception with access to an outdoor patio to give your guests freedom to move throughout the area and a beautiful view of the city of Dallas. Let us help you plan your unforgettable day with an event in this landmark setting.

Reunion Ballroom

With twenty-one crystal chandeliers, crystal wall sconces, spacious foyers and Texas-sized elegance, Reunion ballroom is a newly renovated ballroom that provides great dining spaces and technological advancements with full production capabilities. Reunion ballroom offers 19,400 square feet of space and may be divided into seven sections to customize your wedding experience.

Pegasus Ballroom

A Dallas icon, Pegasus ballroom provides a beautiful location for an intimate ceremony or reception. Pegasus ballroom offers 3,190 square feet of space and may be divided into two (2) sections. Pegasus ballroom is located on our lobby level and can accommodate up to 120 guests.

Off Site Catering by Regency Caterers

Regency Caterers by Hyatt is a full-service caterer providing china, glassware, tables, linen, site location throughout Dallas/Fort Worth and much more. We partner with several downtown area venues including Old Red Courthouse, The Sixth Floor JFK Museum, Museums at Fair Park, 7 Senses, Frontiers of Flight Museum and more.



RECEPTION DETAILS

Dining Experience

Hyatt Regency Dallas 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

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.



HORS D'OEUVRES

Cold Selections

House Cured Spice Crusted Salmon, Blue Cheese Cream in Waffle Tulip
6.00 per each

Tamarind Ahi Poke, Avocado Relish
6.00 per each

Chipotle Roasted Shrimp on Polenta Crouton, Micro Cilantro
6.00 per each

Lemon Thyme Crab Avocado Tart
7.00 per each

Bosc Pear Bruschetta, Gorgonzola Cheese, Dried Cherry Chutney
6.00 per each

Tiny Mozzarella, Tomato Caprese Basil, Crushed Pepper, Virgin Olive Oil
6.00 per each

Dark Chocolate Mole Pork Tenderloin, Rosemary Crisp
7.00 per each

Cold Selections Cont.

Lemon Garlic Hummus, Crisp Prosciutto Strips, Asparagus Verrine
6.00 per each

Brie and Candied Walnut filled Strawberry
6.00 per each

Thai Chicken Spoon Cucumbers, Carrots, Daikon Sprouts, Mint and Peanut Dust
6.00 per each

Hot Selections

Texas Wings Wrapped in Bacon, Blue Cheese Dip
6.00 per each

Petite Crab Cake, Tequila Lime Yogurt
7.00 per each

Cozy Shrimp Wonton Skin, Red Chili and Sake Sauce
7.00 per each

Hot Selections Cont.

Roasted Beef Green Onion Twins, Chile Mole Glaze
6.00 per each

Smokey Bacon Wrapped Scallop, Fig Balsamic Syrup
7.00 per each

Pecan Chicken Satay, Cactus Pear Sauce
6.00 per each

Roasted Shrimp and Andouille Sausage, Grain Mustard Sauce
7.00 per each

Sun Dried Tomato Risotto Arancini, Deep Ellum Blue Cheese Crema
6.00 per each

Artichoke Fritter, Basil Yogurt Dip
6.00 per each

Spicy Vegetable Bakora, Lemon Yogurt Sauce
6.00 per each



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 - choice of one

Lobster and Scallop Soufflé
Celeriac Puree, Wilted Spinach, Sweet Chili Raspberry Jam

Walnut Mole Roasted Duck Breast,
Golden Raisin Quinoa, Pistachio Beurre Blanc

Citron Broiled Halibut
Black Rice Pilaf, Green Peas, Yellow Peppers, Vodka Crème

White Asparagus Crab Bisque,
Lemon Chervil Oil Drizzle

Gluten Free Cheese Pasta Pockets, Swiss Chard, Roasted Pimento Sauce, Oven Dried Olives

Salads - choice of one

Baby Romaine Leaves, Heirloom Tomatoes Pesto, Mozzarella Pinwheel, Roasted Shallots, Dry Sherry Vinaigrette

Young Bibb Lettuce, Endives, Roasted Bosc Pear, Dried Berries, Bourbon Pecans, Passion Fruit Vinaigrette

Mesclun Greens, Roasted Red and Yellow Beets, Red Radish, Peppadew Peppers. Micro Sprouts, Lemon Grain Mustard Dressing

Entree Options - choice of four

Tobacco Onion Crusted Filet Mignon with a Pinot Noir Demi Reduction, Heirloom Potato Marquise and Lemon Zest Fine Green Beans

Southwest Fire Roasted Halibut with a Brandy Beurre Blanc, Whole Wheat Rice Pilaf, and Garlic Wilted Spinach

House Blend Rub Pork Tenderloin Over Roasted Fruits with a Dr Pepper Root Beer Au Jus and Corn Masa Cake

Grilled Double Cut Lamb Chops with Dried Cherry Jam, Bleu Saga Brie, Pine Nuts, Mojito Reduction Roasted Barley, Potatoes, Corn, Bell Pepper, and Wild Rice Pilaf

Achiote Pepita Seed Crusted Chicken Breast with Roasted Corn Sauce Cilantro Rice, and Lemon Oil Brush Broccolini

Texan Cut Rib Eye Steak, Pasilla Chili Rub, Caramelized Shallots, Cherry Tomatoes, Deep Ellum Bleu Cheese, Maple Smoked Bacon Potato Puree, Crispy Beet Strings

Roasted Poblano Chili Corn Meal Cake, Wilted Spinach, Vegetable Medallions, Pimento Sauce

Dessert

Inquire with your wedding specialist about our custom dessert creations or bring in your own professional wedding cake which our culinary team will cut and serve for you.

**Personal Preference Dining
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

Consommé of Chicken, Shiitake Mushroom Pasta Pockets, Dried Prunes, Fresh Red Chilis

Texas Roasted Quail, Cactus Balsamic Glaze, Peppadew Pepper, Roasted Apples

Prosciutto wrapped Lamb Loin, Blue Cheese, and Candied Orange Zest Crostini

Crab and Risotto Fritter, Citron Wilted Arugula, Pomegranate Syrup

Annatto Spiced Gulf Shrimp, Red Quinoa, Golden Raisins, and Peach Sauce

Salads

Lamb's Lettuce Bouquet, Cucumber, Radicchio, Bourbon Candied Walnuts, Sun Dried Cherries, Tarragon Sherry Vinaigrette

Baby Spinach, Arugula Salad, Fresh Berries, Shaved Fennel, Slivered Almonds, Texas Blue Cheese, Champagne Vinaigrette

Butter Lettuce, Endive, Frisee, Roasted Grapes, Spiced Pecans, Garden Sprouts, Goat Cheese, Merlot Strawberry Vinaigrette

Heirloom Tomato Salad, Deep Ellum Mozzarella Cheese, Micro Basil, Extra Virgin Olive Oil, Sea Salted Capers

Entrées

Local Harvest Pan Seared Citrus Zesty Crusted Chicken Breast, Wheat Berry Pilaf, Broccolini, Bourbon Demi Glace
55 per guest

Brown Sugar Orange Roasted Pork Tenderloin, Balsamic Demi, Buttermilk Whipped Yukon Gold Potato Puree, Shallot Sautéed Swiss Chard
55 per guest

Pan Roasted Halibut, Sweet Pea Risotto, Asparagus Spears, Heirloom Tomato Mint Salad
62 per guest

Five Onion Crusted Filet Mignon, Syrah Reduction, Heirloom Potato Flan, Gruyere Cheese, Lemon Peel Fine Green Beans
70 per guest

Desserts add 7

Meyer Lemon Tart, Salted Citrus Frosting, Candied Walnuts
Chocolate Espresso Tart, Caramelized Bananas
White Folded Linen Tulip, Charred Exotic Fruits, Raspberry Bavarian
Passion Fruit Marquise, Blue Lychee Glaze
Raspberry Mascarpone Cheese Mousse on Almond Cake, Crème Anglaise

OR

Your own Wedding Cake



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

Chilled Gulf Shrimp and Crab Claws, Cocktail Sauce, Cholula Crema, Lemons

Field Greens, Local Goat Cheese Crumbles, Citrus Filets, Spiced Nuts, Aged Balsamic Dressing,

Artisan Cheese, Chipotle Cheddar, Creamy Brie, Aged Manchego, Port Salut, Dried Fruit Chutney, Exotic Crackers, Baguette, Bread Sticks

Grilled Artichoke Hearts in Saffron Oil, Roasted Kalamata Olives

Carving Stations

Peppery Roasted Sirloin of Beef, Shiner Bock Beer Demi Glace Yukon Gold Potato Au Gratin

Caponata Crusted King Salmon Fillet Baked on Cedar Wood Orange Chili Oil Arugula Salad, Shaved Reggiano Parmesan Cheese

Achiote Roasted Chicken Breast Vegetable Succotash

Medallion of Pork Tenderloin, Granny Smith Apple Veloute Wild Rice Pilaf

Marble Mascarpone Cheese Manicotti, Mesquite Wood Smoked Bacon Tomato Ragu

Shallot Sautéed French Beans, Yellow Beets, Fennel Strips

Verrines of Wild Berries and Dark Chocolate, Tangerine and Champagne Crème, Kiwi and Cassis

Petit Tarts of Nougat Mousse, Citron Curd, Rhubarb Strawberry Espresso Chocolate Ganache Tranche
77 per guest

Menu Option Two

Made to Order Appetizers:
Dungeness Crab Cakes, Chili Mango Tartar

Mesquite Wood Smoked Chicken Quesadillas, Pastore Salsa, Avocado Crème Fraiche

Brioche Wrapped Andouille Sausage, Apple Dijon Mayonnaise

Young Garden Greens, Wild Berry Vinaigrette, Shaved Manchego Cheese, Garlic Crostini

Chilled Almond White Grape Soup Shooters

Carved to Order:

Maple Glazed Pork Loin, BBQ Watermelon Salsa

Pistachio Nut Crusted Tenderloin of Beef, Blackberry Demi Glace

Anise Yukon Gold Potato Puree, Crisp Beet Strings

Roasted Asparagus, Artichoke, Bell Pepper Salad, Lemon Zest, Goat Cheese Crumbles

Cooked to Order:

Lobster Pasta Pockets Simmered in Brandy Lobster Veloute

Chicken Breast Sautéed in Citron Oil, White Chocolate, Goose Berries
Heirloom Cauliflower Florets, Tarragon Butter

Fresh Seasonal Fruit Beignet, Tossed in Cinnamon Sugar, Vanilla Bean Anglaise

Gelato of Strawberry, Praline, Dark Chocolate



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.

regional cheeses
(serves 100)
Southern Cheese of Chipotle Cheddar, Aged Manchego, Deep Ellum Bleu, Green Chili Goat Cheese in Pecan Crust
Dried Fruit Chutney
Exotic Crackers, Baguette and Bread Sticks
1400.00 per display

raw
(100 pieces per display)
A Variety of California Rolls paired with Nigiri Salmon, Shrimp and Tuna, Soy Sauce, Pickled Ginger and Wasabi
Seasoned Seaweed, Edamame
900.00 per display

iced
(100 pieces per display)
Jumbo Gulf Shrimp and Crab Claws
Cocktail Sauce, Cholula Crema, Lemons
Dry Sherry Citrus
Root Vegetable Slaw
700.00 per display

southwest bistro
(Uniformed Chef Required at 150.00 plus tax per chef)
Grilled Kobe Beef and Chicken Burgers
Rustic Slider Buns, Butter Lettuce, Apple Pickled Red Onions,
Roasted Poblano Chilies, Ketchup, Marjoram Mustard,
Mayonnaise, Local Bleu Cheese Crumbles
18.00 per guest

bruschetta bar
Crisp Breads, Pita Chips, Flat Bread
Five Olive Tapenade, Local Mushroom Tartar
Peppery Rock Shrimp Spread
15.00 per guest

modern pasta station
(Uniformed Chef Required at 150.00 plus tax per Chef)
Multi Color Penne, Grilled Chicken Breast, Lemon Basil Oil
Lobster Ravioli's in Brandied Lobster Veloute
Gluten Free Angel Hair, Local Vegetable Strings and Epazote Herbed Broth
Hand Shaved Parmesan, Extra Virgin Olive Oil

Grilled Flat Breads
All Prices Subject to Service Charge and Applicable State Sales Tax.
20.00 per guest

whole apple and fennel
roasted turkey
(serves 40)
(Uniformed Carver Required at \$150.00 plus tax per Carver)
Spinach Salad, Roasted Shallots and Grilled Peppers
Roasted Wheat Barley, Wild Rice, Corn Confetti
Gourmet Mustards and Turkey Gravy
Asian Pear Chutney
Buttermilk Biscuits
450.00 per each

Beef
(serves 25)
(Uniformed Carver Required at 150.00 plus tax per Carver)
Wild Berry Mole Roasted Tenderloin of Beef
Iceberg Salad, Bleu Cheese Crumbles, Red Onions, Red Peppers,
Cilantro Buttermilk Dressing
Roasted Artichoke Potato Puree
Oat Crusted Grain Bread Loaf
425.00 per each



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.

Consumption Bar Package

Signature Cocktails 9.00
Top Tier Cocktails 11.00
Domestic Beer 6.50
Premium and Imported Beer 7.00
Select Wine 9.00
Mineral Water/Juices 5.00
Soft Drinks 5.00
Cordials 11.00
Champagne 9.00

Bride and Groom Signature Drinks

Two to Tango
Blushing Bride Martini
Ball and Chain Champagne Punch
Sunset Sangria

Deluxe Bar Package

Signature Brands

First Hour 18.00
Second Hour 11.00
Each Additional Hour 9.00

Top Tier Brands

First Hour 22.00
Second Hour 14.00
Each Additional Hour 11.00

Bride and Groom Signature Drinks

Two to Tango
Blushing Bride Martini
Ball and Chain Champagne Punch
Sunset Sangria

Cash Bar Package

Signature Cocktails 9.50
Domestic Beer 7.00
Premium and Imported Beer 7.50
Select Wine 9.50
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
Sunset Sangria



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 12.00
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

City Park Swizzle 13.00
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

Pineapple Basil Cooler 12.00
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

Sweet Arnold 12.00
Bacardi Superior rum and raspberry puree with iced tea and lemonade

Grapefruit Delight 12.00
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.

Tito's Passion 13.00
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 13.00
Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

Mockingbird Ginger 13.00
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

Strawberry Mule 13.00
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. 00.00

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 00.00

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. 00.00

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. 00.00

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. 00.00

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. 00.00

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. 00.00

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. 00.00

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. 00.00

Pascual Toso Reserva, Malbec, Argentina

Aromas of plum and quince with a slight touch of elegant oak. 00.00



DETAILS MADE EASY

Ceremony Information

In order to better orchestrate your wedding and to allow you the opportune time for your wedding ceremony, the Hyatt Regency Dallas has the following start times: 11:00am, 2:00pm, 5:00pm, and 7:00pm

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 the Hyatt Regency Dallas. 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.

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.

One Page Generic Flyer/Envelope at Front Desk 2.00

One Generic Item at front desk or delivery 3.00

One Personalized Item at front desk or delivery 4.00

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 Dallas 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 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.

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.