



HYATT REGENCY CHICAGO  
HYATT WEDDING GUIDE



## Suite Luncheon

### BRIDAL LUNCHEON

Assorted Bagels & Cream Cheese

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Sliced Seasonal Fruit

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Crudit  with Hummus & Ranch Dressing

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Yogurt Parfaits with Berries & Granola

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Coffee Service

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**\$48** Per Person

### HIGH TEA LUNCHEON

Assorted Scones with Lemon Curd, Jam & Whipped Butter

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Tea Sandwiches

- Cucumber & Cream Cheese
  - Smoked Salmon & Dill
  - Egg Salad
  - Chicken Salad
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Chia Seed Pudding with Berries, Slivered Almonds & Toasted Coconut

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Brownie Bites

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Coffee Service

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**\$52** Per Person

### GROOM'S LUNCHEON

Kettle Chips & Onion Dip

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Turkey Sandwich with Cheddar Cheese, Lettuce & Tomato

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Roast Beef Sandwich with Arugula, Pickled Red Onion & Horseradish Aioli

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Chocolate Chip Cookies

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Iced Tea & Lemonade

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**\$54** Per Person

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## Suite Snacks

### BAKERY SHOP

Einstein Bros. Bagels & Assorted Cream Cheese | \$77 Per Dozen

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Today's Fresh Bakeries | \$80 Per Dozen

### MORE OPTIONS!

Seasonally Inspired Sliced Fruit | \$28 Per Person

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Whole Market Fruit | \$48 Per Dozen

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Muffins, Croissants & Danishes

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Freshly Baked Cookies | \$80 Per Dozen

Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia Nut & Sugar

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Chocolate Fudge Brownies | \$75 Per Dozen

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Donuts | \$74 Per Dozen

Local Donuts right from Chicago!

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Non-Fat Chobani Yogurts | \$6 Each

Blueberry, Strawberry & Vanilla

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Dry Snacks | \$64 Per Dozen

- Boom Chicka Pop Sea Salt Popcorn
  - Deep River Kettle Chips Original Salted
  - Rold Gold Pretzels
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## Sip to Celebrate

### MORNING COCKTAILS

Bloody Mary Station | \$85 Per Pitcher, Serves up to 10 People  
Pre-mixed Zing Zang Bloody Mary & Vodka  
Lemons, Limes, Assorted Cheese, Celery Sticks, Celery Salt, Hot Sauces & A1 Sauce

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Mimosa Station | \$70 Per Bottle, Serves up to 5 People  
Sparkling Wine, Orange Juice, Pineapple Juice and Grapefruit Juice  
Whole Strawberry Garnishes

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### ROSE

McBride Sisters Brut Rose | \$80 Per Bottle

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La Vielle Ferme Rose- France | \$60 Per Bottle

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### BEERS

Local Craft & Imported Beers | \$234 Per Full Case | \$117 Per Half Case | \$58.50 Per Quarter Case

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Domestic Beer | \$210 Per Full Case | \$105 Per Half Case | \$52.50 Per Quarter Case

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### SPARKLING

Moet + Chandon | \$130 Per Bottle

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Segura Viudas Aria Brut | \$70 Per Bottle

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Mionetto Avantgard Prosecco | \$66 Per Bottle

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Saracco Moscato | \$60 Per Bottle

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All beverages are purchased in full. No returns of any products allowed for credit. Beverages are replenished only at Clients Request. Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Valid January 1, 2025 - December 31, 2025. Menu pricing and selections may change based on availability and market conditions.

## A la Carte Beverages

## COFFEE & TEA

Freshly Brewed Coffee | \$180 Per Gallon

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Hot Water with an Assortment of Teas | \$180 Per Gallon

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Pure Leaf Iced Teas | \$8.25 Each

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Individual Cold Coffee | \$10 Each

- Starbuck's Frappuccino
  - Cold Brew Coffee
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## SOFT DRINKS & WATER

Pepsi, Diet Pepsi, Decaffeinated Pepsi, & Starry Soft Drinks | \$7.75 Each

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Still & Sparkling Water | \$7.50 Each

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Assort Bubly Sparkling Water | \$7.75 Each

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## MORE OPTIONS!

Red Bull Energy Drinks | \$8.50 Each

Regular, Sugar Free, Blueberry, Watermelon and/or Tropical

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Bottled Juices | \$7 Each

Orange, Apple & Cranberry

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## Rehearsal Dinner Venues

THE ANNEX

STESTON'S MODERN STEAK & SUSHI

THE LIVING ROOM

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## Late Night Happy Hour

BIG BAR

AMERICAN CRAFT BAR

THE LIVING ROOM

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## Send off Brunch & Bridal Showers

THE ANNEX

THE LIVING ROOM

SPECIALTY SUITE

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## Wedding Package

### INCLUSIONS

Packages Starting at \$210++ Per Person. Menu to consist of Soup or Salad, Entree & Wedding Cake, additional courses or selections will be added at an additional cost. If both the ceremony & the reception are on-site, a reset fee beginning at \$1500+ tax will be assessed.

- Four Hour Open Bar
- Four Hors d'Oeuvre Selections
- Three-Course Dinner
- Champagne Toast
- Wine Service with Dinner
- Table Linens: Choice of white or black satin stripe
- Votive Candles & Table Numbers: Up to (5) votives per table
- Menu Tasting: Complete menu tasting for up to (4) guests

### PRE/ POST WEDDING EVENTS

Receive special pricing on rehearsal dinner and/or post wedding brunch if booked in conjunction with your Wedding Package

### AUDIO VISUAL

Complimentary Standing Microphone and (1) 20-amp circuit for band or DJ. Additional AV pricing to be determined based on need.

### SETTING

All Hyatt Regency Chicago owned, tables, chairs, dance floor,

### GUEST ROOMS

Complimentary Suite for (1) Night for Bride and Groom.

staging, china, glassware & flatware complete the perfect setting.

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Complimentary Upgrade to Junior Suites for parents of Bride & Parents of Groom at discounted guest room rates. Special room rates can be arranged for your bridal party, parents and wedding guests

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## PARKING

Complimentary Parking for Parents of Bride & Groom & Bridal Suite. Discounted event valet parking rates are available for guests as part of your wedding package.

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## OPEN BAR

Including premium brands, imported and domestic beer, premium wine selection, specialty cocktails and non-alcoholic options

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## Hors d'Oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

### COOL SELECTIONS

Tofu Skewer with Ginger-Honey Tofu & Mushroom **DF VGN GF**

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Cranberry Bruschetta, Herbed Goat Cheese, Cranberry Chutney & Fresh Rosemary **V**

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Berry Bruschetta Ricotta, Mixed Berries & Mint **V**

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Tiny Tomato, Mozzarella & Basil Caprese Skewer **V GF**

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Vegetable California Roll with Firecracker Sauce **DF VGN GF**

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Chicken Salad Mousse Deviled Eggs **DF GF**

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Ambrosia Chicken Salad & Grape Tartelette

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Chipotle Shrimp in a Cucumber Cup **DF GF SF**

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Seared Tuna with Wasabi Aioli & Togarashi **DF GF**

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Shrimp BLT **DF GF SF**

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### WARM SELECTIONS

Vegetable Quesadilla with Salsa **V**

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Apricot Brie Encroute **V**

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Portobello Mushroom Puff **V**

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Butternut Squash Arancini **V**

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Spring Roll with Shoyu Sauce **DF VGN**

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Indian Dal Beggar's Purse with Mango Chutney **DF VGN**

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Nashville Hot Chicken & Waffle with Honey Drizzle **DF**

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Chicken Potsticker with Ginger-Soy Sauce **DF**

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Lemon-Pepper Chicken Brochette **DF GF**

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Lump Crab Cakes with Garlic Aioli **SF**

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Honey Sriracha Chicken Meatball\* **DF**

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Bay Scallop Ceviche with Jalapeno, Lime, & Cilantro **DF GF SF**

Lobster Salad in a Phyllo Cup with Avocado Crema **SF**

Salami & Provolone Roll-up **GF**

Havana Bite, Crostini Ham, Swiss & Dijon Mustard

Melon & Parma Wrap **DF GF**

Beef Tenderloin with Cilantro Creme & Pickled Red Onion **GF**  
On a Gluten free Crostini

Shrimp Shu Mai with Ginger-Soy Sauce **DF SF**

Coconut Shrimp with Apricot Dipping Sauce **DF**

Italian Beef Spring Roll

Beef Souvlaki with Tzatziki Sauce **DF GF**

Pork Al Pastor Kabob **DF GF**

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## Soup or Salad

### SALAD OPTIONS

Roasted Beets & Goat Cheese on Petite Greens  
Pomegranate Vinaigrette

Grilled Romaine Lettuce Hearts  
Roasted Tomato, Shaved Watermelon Radish, Garlic Croutes &  
Shaved Pecorino Romano Black Garlic Caesar Dressing

Heirloom Tomato & Fresh Mozzarella  
Frisse & Baby Watercress Dark Balsamic Vinaigrette

Roasted Apples on Artisan Greens  
Feta Cheese, & House Crisps Champagne Dressing

White Truffle Scented Wisconsin Burrata Cheese over Lolla Rosso  
& Lolla Verde Leafs  
Vanilla Baked Plums & Fresh Herb Roasted  
Mushrooms Champagne Vinaigrette

Salad of Circus Frisée, Butter & Leaf Lettuces  
Strawberries, Basil Pesto, Ciligiene Mozzarella Cheese White  
Balsamic Broken Strawberry Vinaigrette

Duet of Red Wine & Extra Virgin Olive Oil Roasted Beets &  
Poached Baby Pears  
Baby Greens, Pickled Radish, Pomegranate Lemon Vinaigrette

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### SOUP OPTIONS

Chicken Consommé  
Wonton Purse of Minced Chicken, Scallions, Carrot & Celery  
Brunoise

Crab Drop Soup with Scallions, Corn, Peas & Carrots

French Onion

Cream of Mushroom

Tomato Bisque

Vegetable Minestrone

Avgolemono

Butternut Squash Bisque

based on availability and market conditions.

## Appetizer

### APPETIZER OPTIONS

Brule Cape Cod Scallops & White Wine Carnaroli Risotto

Shrimp & Grits

Pan Seared Crabcake

Wasabi Aioli & Heirloom Cherry Tomato

Mushroom Ravioli with Vanilla Beurre Blanc & Sauteed Leeks

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## Entree

### CHICKEN ENTREE

Seared Free Range French Cut Chicken Breast, Mushrooms & Chicken Pan Jus

Chicken Riganati, Lemon, Oregano & Olive Oil Sauce

French Cut Chicken Breast Vesuvio, Mustard Seed Demi-Glace

*Starting at \$210 Per Person*

### SEAFOOD ENTREE

Salmon Sixty South, Tomato Caper Sofrito

Seasonal Sustainable Fish

*Starting at \$220 Per Person*

### DUO ENTREE

Tenderloin of Beef & Jumbo Prawns, Barolo Sauce | \$235 Per

### BEEF ENTREE

Filet Mignon, Perigourdine Sauce | \$240 Per Person Starting Price

Grilled Strip Steak, Black Truffle Veal Jus | \$230 Per Person Starting Price

Slow Braised Prime Short Ribs, Bordelaise Sauce | \$225 Per Person Starting Price

### VEGETARIAN ENTREE

Soft Corn Polenta, Sauteed Spinach, Caramelized Royal Trumpet Mushrooms & Seasonal Vegetables Parmesan Cream Sauce

Chickpea & Jasmine Rice Ragout, Japanese Eggplant, Sugar Snap Peas, Fried Tofu & Sambal Oelek Sauce

*Starting at \$210 Per Person*

### PERSONAL PREFERENCE



Person Starting Price

Beef & Chicken | \$235 Per Person Starting Price

Beef & Salmon | \$235 Per Person Starting Price

Chicken & Salmon | \$228 Per Person Starting Price

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## Dessert

### PLATED DESSERT SELECTIONS

Banana Cake

Dark Chocolate Mousse Tart

Upside-Down Pineapple Cake

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## Taste of Chicago

CHICAGO STYLE MINI HOT DOGS

**\$22** *Per Person*

CHICAGO STYLE PIZZA

**\$18** *Per Person*

GARRETT POPCORN

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## Munchies

## FINGER FOOD

Hot Pretzel Bites with Cheese Dip | \$12 Per Person

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French Fries & Tater Tots with Traditional & Spicy Ketchup | \$11 Per Person

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Chicken Tenders with BBQ Sauce, Honey & Ketchup | \$18 Per Person

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Mini Burgers with Cheese, Pickle Chip, Ketchup & Mustard | \$22 Per Person

Lightly Salted Kettle Chips

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## Lite Bites

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations.

### SUSHI

**\$12.50** *Per Piece, 100 Piece Minimum*

### SHELLFISH BAR

**\$12.50** *Per Person, 100 Piece Minimum*

### GARDEN FRESH VEGETABLES

**\$32** *Per Person*

### GRILLED HARVEST VEGETABLES

**\$34** *Per Person*

### CHARCUTERIE

**\$37** *Per Person*

### FROM THE CHEESE MONGER

**\$38** *Per Person*

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## Sweet Table

### MINIATURE PASTRIES & TARTS

Key Lime Tart

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Chocolate Tart with Dark Glaze

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### WHOLE CAKES & PIES

Cake Selections

Carrot Cake, Chocolate Cake, German Chocolate Cake, Red Velvet Cake or Tiramisu

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Cherry Crumble Tart

Chocolate Flourless Ovals

Fruit Tart with Vanilla Cream & Mixed Berries

Custard Filled Eclair

Raspberry Mousse Cup

**\$12** *Per Person, Package of 2*

**\$18** *Per Person, Package of 3*

**\$24** *Per Person, Package of 4*

CLASSIC BANANAS FOSTER\*

Vanilla Ice Cream, Homemade Rum Toffee Sauce and Whipped Cream

**\$15** *Per Person*

DESSERT BOARD

**\$26** *Per Person*

Cheesecake Selections

Traditional Cheesecake or Raspberry Cheesecake

Pie Selections

Apple Pie, Cherry Pie, Blueberry Pie, Banana Pie, or Chocolate Cream Pie

**\$16** *Per Person*

THE ORIGINAL RAINBOW CONE

**\$9.50** *Per Cup*

FLOAT STATION\*

**\$22** *Per Person*

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## Premium Bar

PACKAGE INCLUSIONS

**\$33** *One Hour Per Person*

**\$43** *Two Hour Per Person*

**\$53** *Three Hour Per Person*

**\$63** *Four Hour Per Person*

**\$10** *Each Additional Hour Per Person*

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## Platinum Bar

### PACKAGE INCLUSIONS

**\$35** *One Hour Per Person*

**\$45** *Two Hour Per Person*

**\$55** *Three Hour Per Person*

**\$65** *Four Hour Per Person*

**\$10** *Each Additional Hour Per Person*

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**DF** Dairy Free   **CN** Contains Nuts   **GF** Gluten Free   **SF** Contains Shellfish   **VGN** Vegan   **V** Vegetarian