



HYATT REGENCY CHICAGO

## HYATT WEDDING GUIDE



# Suite Luncheon

## BRIDAL LUNCHEON

- Assorted Bagels & Cream Cheese
- Sliced Seasonal Fruit
- Crudit  with Hummus & Ranch Dressing
- Yogurt Parfaits with Berries & Granola
- Coffee Service

**\$48** Per Person

## HIGH TEA LUNCHEON

- Assorted Scones with Lemon Curd, Jam & Whipped Butter
- Tea Sandwiches
  - Cucumber & Cream Cheese
  - Smoked Salmon & Dill
  - Egg Salad
  - Chicken Salad
- Chia Seed Pudding with Berries, Slivered Almonds & Toasted Coconut
- Brownie Bites
- Coffee Service

**\$52** Per Person

## GROOM'S LUNCHEON

- Kettle Chips & Onion Dip
- Turkey Sandwich with Cheddar Cheese, Lettuce & Tomato
- Roast Beef Sandwich with Arugula, Pickled Red Onion & Horseradish Aioli
- Chocolate Chip Cookies
- Iced Tea & Lemonade

**\$54** Per Person

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# Suite Snacks

## BAKERY SHOP

- Einstein Bros. Bagels & Assorted Cream Cheese | \$77 Per Dozen
- Today's Fresh Bakeries | \$80 Per Dozen

## MORE OPTIONS!

- Seasonally Inspired Sliced Fruit | \$28 Per Person
- Whole Market Fruit | \$48 Per Dozen

Muffins, Croissants & Danishes  
.....  
Freshly Baked Cookies | \$80 Per Dozen  
Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia  
Nut & Sugar  
.....  
Choclate Fudge Brownies | \$75 Per Dozen  
.....  
Donuts | \$74 Per Dozen  
Local Donuts right from Chicago!  
.....

Non-Fat Chobani Yogurts | \$6 Each  
Blueberry, Strawberry & Vanilla  
.....  
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 & VodkaLemons, Limes,  
Assorted Cheese, Celery Sticks, Celery Salt, Hot Sauces & A1  
Sauce  
.....  
Mimosa Station | \$70 Per Bottle, Serves up to 5 People  
Sparkling Wine, Orange Juice, Pineapple Juice and Grapefruit  
JuiceWhole Strawberry Garnishes  
.....

BEERS

Local Craft & Imported Beers | \$234 Per Full Case | \$117 Per Half  
Case | \$58.50 Per Quarter Case  
.....  
Domestic Beer | \$210 Per Full Case | \$105 Per Half Case | \$52.50  
Per Quarter Case  
.....

ROSE

McBride Sisters Brut Rose | \$80 Per Bottle  
.....  
La Vielle Ferme Rose– France | \$60 Per Bottle  
.....

SPARKLING

Moet + Chandon | \$130 Per Bottle  
.....  
Segura Viudas Aria Brut | \$70 Per Bottle  
.....  
Mionetto Avantgard Prosecco | \$66 Per Bottle  
.....  
Saracco Moscato | \$60 Per Bottle  
.....

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, 2025Menu pricing and selections may change based on availability and market conditions.

A la Carte Beverages

COFFEE & TEA

- Freshly Brewed Coffee | \$180 Per Gallon
- Hot Water with an Assortment of Teas | \$180 Per Gallon
- Pure Leaf Iced Teas | \$8.25 Each
- Individual Cold Coffee | \$10 Each
  - Starbuck's Frappuccino
  - Cold Brew Coffee

SOFT DRINKS & WATER

- Pepsi, Diet Pepsi, Decaffeinated Pepsi, & Starry Soft Drinks | \$7.75 Each
- Still & Sparkling Water | \$7.50 Each
- Assort Bubly Sparkling Water | \$7.75 Each

MORE OPTIONS!

- Red Bull Energy Drinks | \$8.50 Each
- Regular, Sugar Free, Blueberry, Watermelon and/or Tropical
- 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 PersonMenu 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 Hor 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.

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

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.

OPEN BAR

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

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**
- Cranberry Bruschetta, Herbed Goat Cheese, Cranberry Chutney & Fresh Rosemary **V**
- Berry Bruschetta Ricotta, Mixed Berries & Mint **V**
- Tiny Tomato, Mozzarella & Basil Caprese Skewer **V GF**
- Vegetable California Roll with Firecracker Sauce **DF VGN GF**
- Chicken Salad Mousse Deviled Eggs **DF GF**
- Ambrosia Chicken Salad & Grape Tartelette
- Chipotle Shrimp in a Cucumber Cup **DF GF SF**
- Seared Tuna with Wasabi Aioli & Togarashi **DF GF**
- Shrimp BLT **DF GF SF**

WARM SELECTIONS

- Vegetable Quesadilla with Salsa **V**
- Apricot Brie Encroute **V**
- Portobello Mushroom Puff **V**
- Butternut Squash Arancini **V**
- Spring Roll with Shoyu Sauce **DF VGN**
- Indian Dal Beggar's Purse with Mango Chutney **DF VGN**
- Nashville Hot Chicken & Waffle with Honey Drizzle **DF**
- Chicken Potsticker with Ginger-Soy Sauce **DF**
- Lemon-Pepper Chicken Brochette **DF GF**
- Lump Crab Cakes with Garlic Aioli **SF**
- Honey Sriracha Chicken Meatball\* **DF**

- 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 RomanoBlack Garlic Caesar Dressing
- Heirloom Tomato & Fresh Mozzarella  
Frisse & Baby WatercressDark Balsamic Vinaigrette
- Roasted Apples on Artisan Greens  
Feta Cheese, & House CrispsChampagne Dressing
- White Truffle Scented Wisconsin Burrata Cheese over Lolla Rosso & Lolla Verde Leafs  
Vanilla Baked Plums & Fresh Herb Roasted MushroomsChampagne Vinaigrette
- Salad of Circus Frisée, Butter & Leaf Lettuces  
Strawberries, Basil Pesto, Ciligiene Mozzarella CheeseWhite Balsamic Broken Strawberry Vinaigrette
- Duet of Red Wine & Extra Virgin Olive Oil Roasted Beets & Poached Baby Pears  
Baby Greens, Pickled Radish, PomegranateLemon Vinaigrette

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

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# 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

## 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

## SEAFOOD ENTREE

Salmon Sixty South, Tomato Caper Sofrito

Seasonal Sustainable Fish

Starting at \$220 Per Person

## 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

## DUO ENTREE

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

## 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

.....

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

.....

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

.....

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

.....

Chocolate Tart with Dark Glaze

.....

WHOLE CAKES & PIES

Cake Selections

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

.....

- 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