

# HYATT WEDDING GUIDE



# Suite Luncheon

BRIDAL LUNCHEON	HIGH TEA LUNCHEON
Assorted Bagels & Cream Cheese	Assorted Scones with Lemon Curd, Jam & Whipped Butter
Sliced Seasonal Fruit	Tea Sandwiches
Crudité with Hummus & Ranch Dressing  Yogurt Parfaits with Berries & Granola	<ul> <li>Cucumber &amp; Cream Cheese</li> <li>Smoked Salmon &amp; Dill</li> <li>Egg Salad</li> <li>Chicken Salad</li> <li>Chia Seed Pudding with Berries, Slivered Almonds &amp; Toasted</li> <li>Coconut</li> </ul>
\$48 Per Person	
	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 & Horseradis	sh Aioli
Chocolate Chip Cookies	
Iced Tea & Lemonade	
\$54 Per Person	
Prices are subject to 24% taxable service charge and current Illinois sales tax of a based on availability and market conditions.	11.75%.Valid April 1, 2025 - March 31, 2026Menu pricing and selections may change
Suite Snacks	
BAKERY SHOP	MORE OPTIONS!
Einstein Bros. Bagels & Assorted Cream Cheese   \$77 Per Dozen	Seasonally Inspired Sliced Fruit   \$28 Per Person
Today's Fresh Bakeries   \$80 Per Dozen	Whole Market Fruit   \$48 Per Dozen

Muffins, Croissants & Danishes	Non-Fat Chobani Yogurts   \$6 Each
Freshly Baked Cookies   \$80 Per Dozen	Blueberry, Strawberry & Vanilla
Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia Nut & Sugar	Dry Snacks   \$64 Per Dozen  • Boom Chicka Pop Sea Salt Popcorn
Choclate Fudge Brownies   \$75 Per Dozen	<ul><li>Deep River Kettle Chips Original Salted</li><li>Rold Gold Pretzels</li></ul>
Donuts   \$74 Per Dozen Local Donuts right from Chicago!	

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Sip to Celebrate	
MORNING COCKTAILS	BEERS
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	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
	- Cr Quarter Case
ROSE	SPARKLING
McBride Sisters Brut Rose   \$80 Per Bottle	Moet + Chandon   \$130 Per Bottle
La Vielle Ferme Rose- France   \$60 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, 2025 Menu pricing and selections may change based on availability and market conditions.

# A la Carte Beverages

COFFEE & TEA	SOFT DRINKS & WATER
Freshly Brewed Coffee   \$180 Per Gallon	Pepsi, Diet Pepsi, Decaffeinated Pepsi, & Starry Soft Drinks   \$7.75
Hot Water with an Assortment of Teas   \$180 Per Gallon	
Pure Leaf Iced Teas   \$8.25 Each	Still & Sparkling Water   \$7.50 Each
Individual Cold Coffee   \$10 Each  • Starbuck's Frappuccino  • Cold Brew Coffee	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	
	redit.Beverages are replenished only at Clients Request. Prices are subject to 24% taxab December 31, 2025Menu pricing and selections may change based on availability and
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.

#### **SFTTING**

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

 $Including\ premium\ brands, imported\ and\ domestic\ beer,\ premium\ wine\ selection,\ special ty\ cocktails\ and\ non-alcoholic\ options$ 

## 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	WARM SELECTIONS
Tofu Skewer with Ginger-Honey Tofu & Mushroom <b>DF VGN GF</b>	Vegetable Quesadilla with Salsa <b>V</b>
Cranberry Bruschetta, Herbed Goat Cheese, Cranberry Chutney & Fresh Rosemary <b>V</b>	Apricot Brie Encroute <b>V</b>
	Portobello Mushroom Puff <b>V</b>
Berry Bruschetta Ricotta, Mixed Berries & Mint V	Butternut Squash Arancini <b>V</b>
Tiny Tomato, Mozzarella & Basil Caprese Skewer <b>V GF</b>	Spring Roll with Shoyu Sauce <b>DF VGN</b>
Vegetable California Roll with Firecracker Sauce <b>DF VGN GF</b>	Indian Dal Beggar's Purse with Mango Chutney <b>DF VGN</b>
Chicken Salad Mousse Deviled Eggs <b>DF GF</b>	Nashville Hot Chicken & Waffle with Honey Drizzle <b>DF</b>
Ambrosia Chicken Salad & Grape Tartelette	
Chipotle Shrimp in a Cucumber Cup <b>DF GF SF</b>	Chicken Potsticker with Ginger-Soy Sauce <b>DF</b>
Seared Tuna with Wasabi Aioli & Togarashi <b>DF GF</b>	Lemon-Pepper Chicken Brochette <b>DF GF</b>
Shrimp BLT <b>DF GF SF</b>	Lump Crab Cakes with Garlic Aioli <b>SF</b>
	Honey Sriracha Chicken Meatball* <b>DF</b>

Bay Scallop Ceviche with Jalapeno, Lime, & Cilantro <b>DF GF SF</b>	Shrimp Shu Mai with Ginger-Soy Sauce <b>DF SF</b>
Lobster Salad in a Phyllo Cup with Avocado Crema <b>SF</b>	Coconut Shrimp with Apricot Dipping Sauce <b>DF</b>
Salami & Provolone Roll-up <b>GF</b>	Italian Beef Spring Roll
Havana Bite, Crostini Ham, Swiss & Dijon Mustard	Beef Souvlaki with Tzatziki Sauce <b>DF GF</b>
Melon & Parma Wrap <b>DF GF</b>	Pork Al Pastor Kabob <b>DF GF</b>
Beef Tenderloin with Cilantro Creme & Pickled Red Onion <b>GF</b> On a Gluten free Crostini	

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# Soup or Salad

SALAD OPTIONS	SOUP OPTIONS
Roasted Beets & Goat Cheese on Petite Greens Pomegranate Vinaigrette	Chicken Consommé Wonton Purse of Minced Chicken, Scallions, Carrot & Celery Brunoise
Grilled Romaine Lettuce Hearts  Roasted Tomato, Shaved Watermelon Radish, Garlic Croutes &  Shaved Pecorino RomanoBlack Garlic Caesar Dressing	Crab Drop Soup with Scallions, Corn, Peas & Carrots
Heirloom Tomato & Fresh Mozzarella Frisse & Baby WatercressDark Balsamic Vinaigrette	French Onion  Cream of Mushroom
Roasted Apples on Artisan Greens Feta Cheese, & House CrispsChampagne Dressing	Tomato Bisque  Vegetable Minestrone
White Truffle Scented Wisconsin Burrata Cheese over Lolla Rosso & Lolla Verde Leafs Vanilla Baked Plums & Fresh Herb Roasted MushroomsChampagne Vinaigrette	Avgolemono
	Butternut Squash Bisque
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	

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

# 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	BEEF ENTREE
Seared Free Range French Cut Chicken Breast, Mushrooms & Chicken Pan Jus	Filet Mignon, Perigourdine Sauce   \$240 Per Person Starting Price
Chicken Riganati, Lemon, Oregano & Olive Oil Sauce	Grilled Strip Steak, Black Truffle Veal Jus   \$230 Per Person Starting Price
French Cut Chicken Breast Vesuvio, Mustard Seed Demi-Glace	Slow Braised Prime Short Ribs, Bordelaise Sauce   \$225 Per
Starting at \$210 Per Person	Person Starting Price
SEAFOOD ENTREE	VEGETARIAN ENTREE
Salmon Sixty South, Tomato Caper Sofrito	Soft Corn Polenta, Sauteed Spinach, Caramelized Royal Trumpet Mushrooms & Seasonal Vegetables Parmesan Cream Sauce
Seasonal Sustainable Fish	
Starting at \$220 Per Person	Chickpea & Jasmine Rice Ragout, Japanese Eggplant, Sugar Snap Peas, Fried Tofu & Sambal Oelek Sauce
	Starting at \$210 Per Person
DUO ENTREE	PERSONAL PREFERENCE

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

Porcon Starting Price

#### 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

CHICAGO STYLE PIZZA

\$22 Per Person

\$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   \$	il8 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, features.	uring unique possibilities from exceptional cheeses to locally inspired food stations.	
SUSHI SHELLFISH BAR		
\$12.50 Per Piece, 100 Piece Minimum	\$12.50 Per Person, 100 Piece Minimum	
GARDEN FRESH VEGETABLES	GRILLED HARVEST VEGETABLES	
\$32 Per Person	<b>\$34</b> Per Person	
CHARCUTERIE	FROM THE CHEESE MONGER	
\$37 Per Person	\$38 Per Person	
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Sweet Table		
MINIATURE PASTRIES & TARTS	WHOLE CAKES & PIES	
Key Lime Tart	Cake Selections	

Chocolate Tart with Dark Glaze

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	Cheesecake Selections Traditional Cheesecake or Raspberry Cheesecake
	Pie Selections Apple Pie, Cherry Pie, Blueberry Pie, Banana Pie, or Chocolate Cream Pie
Custard Filled Eclair	
Raspberry Mousse Cup	\$16 Per Person
\$12 Per Person, Package of 2	
\$18 Per Person, Package of 3	
<b>\$24</b> Per Person, Package of 4	
CLASSIC BANANAS FOSTER*	THE ORIGINAL RAINBOW CONE
Vanilla Ice Cream, Homemade Rum Toffee Sauce and Whipped Cream	<b>\$9.50</b> Per Cup

DESSERT BOARD

FLOAT STATION\*

\$26 Per Person

\$15 Per Person

*\$22* Per Person

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## Premium Bar

## PACKAGE INCLUSIONS

This package is included in your overall package pricing, the prices below are noted for any non-standard wedding events what would like to add a 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

This is an upgrade from the standard wedding package and additional fees will apply in which you can consult with your wedding specialist for those prices.

The prices below are noted for any non-standard wedding events what would like to add a 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

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