

Weddings at Hyatt Regency Dallas -



300 Reunion Boulevard Dallas, TX 75207. Tel: 214 651 1234 . Fax: 214 742 8126



Celebrate your wedding day at Hyatt



and enjoy free nights on your honeymoon.

When the cost of your wedding totals the following minimum amounts*, you'll receive complimentary night at a participating Hyatt Resort of your choosing:

\$10,000 spent for wedding - complimentary 2-night stay.
\$20,000 spent for wedding - complimentary 3-night stay.

\$30,000 spent for wedding - complimentary 4-night stay.
\$40,000 spent for wedding - complimentary 5-night stay.



For the wedding you have always dreamed of, please contact any of our hotel's Wedding Specialists and reference code WEDNIGHTS. Or visit <http://hyattweddings.com> for more information on this offer. Additional days and other options can be added to this offer by contacting your Hyatt Wedding Specialist.

*Offer subject to complete terms and conditions. Visit <http://hyattweddings.com> for full details.



Restaurants/Bars

Parrino's Oven- Casual Bistro offering Italian dishes prepared in an open-air kitchen

Centennial Cafe- Serving Southwestern Cuisine in the heart of the hotel's atrium

Monduel's- Atrium Bar featuring cocktails and light fare, high-definition television screens, and wireless Internet access

Coffee's Post- Specialty coffee store featuring Starbucks beverages, fresh-baked pastries, sandwiches, salads, pizza, fresh fruit and other light fare

Guest Rooms

The Hotel offers 1120 guestrooms including 42 suites, all equipped with wireless, high-speed Internet. Enjoy city, park, or atrium views in a deluxe room featuring artwork of historic Dallas. Rich appointments include one king or two double Grand Beds with ultra-plush pillows, the softest sheeting, and down blankets all piled atop irresistible pillow-top mattresses, sitting and work areas.

Health Club

We are pleased to provide you with our state-of-the-art Hyatt Stay Fit® Gym. This facility is available to you 24 hours a day so we are ready whenever you are. Our facility features the latest in LifeFitness® cardio equipment and strength equipment, including treadmills, ellipticals and bicycles. Work out on your own schedule with free weights, resistance bands, medicine and stability balls and other fitness accessories. Other fitness amenities include cable television, headphones, chilled water and Stay Fit workout towels.

Parking

We offer both Self and Valet Parking

Self Parking Rates are:

Overnight \$10.00

Short Term self-parking is charged on a hourly basis

Valet Parking Rates are:

Short Term \$12.00

Overnight \$19.00 plus Tax

About our Chef

Executive Chef for Hyatt Regency Dallas, Hermann Hiemeyer brings 41 years of culinary experience, 30 with Hyatt Hotels & Resorts, to the table. He is responsible for leading the culinary department of 55, which services the hotels 160,000 square feet of banquet space, Centennial Cafe, Parrino's Oven, Monduel's Bar, Coffee's Post and In-room Dining.

Chef joined Hyatt Regency Dallas as Executive Chef in 1989 and prior to that he served as Executive Chef at Grand Hyatt New York. He opened both Hyatt Regency Grand Cayman and Hyatt on Capitol Square as Executive Chef. Prior to that, he served as Executive Sous Chef at Hyatt Regency Maui, having begun his Hyatt career in the same position at Hyatt Regency Singapore in 1980.

Ceremony & Reception Sites



Reunion Ballroom

Twenty-one crystal chandeliers. Crystal wall scones. Texas-sized elegance. The Reunion Ballroom is a newly renovated ballroom that provides great dining space and technologically advanced with full production capabilities. The Ballroom offers 19,400 square feet of space and may be divided into seven sections. Reunion Ballroom is located on our lobby level, and can accommodate up to 1,900 people.

Pegasus Ballroom

A Dallas icon, Pegasus Ballroom is a newly renovated ballroom that provides beautiful ceremony, reception site and technologically advanced with full production capabilities. . The Ballroom has 3190 square feet of space and may be divided into two sections. Pegasus Ballroom is located on our lobby level, and can accommodate up to 250 guest.

Your catering manager will serve as your personal wedding consultant and provide complete wedding coordination for every detail of your wedding including: Offering suggestions regarding music, decor, and photography, coordinate with all wedding vendors, orchestrate wedding rehearsal and ceremony, organize family members and bridal party for processional, implement timeline from introduction of Bride and Groom to cake cutting, and ensuring that every last detail is attended to, for the most memorable event of your lifetime.

Hyatt Signature Wedding Package

Professional Banquet Captain and Serving Staff

Complimentary Black and/or White Table Linens, Napkins, and Skirting

Mirror tile with votive candles for guest tables

Complimentary Flatware, China, Glassware, Mirror Tile, and (2) Votive Candles to accent your centerpieces

Complimentary cutting and serving of your wedding cake

Complimentary staging for Band or DJ

Complimentary Bridal Suite with an elegant designed amenity (Based on Availability at Time of Booking)

Breakfast for Two Delivered to Your Room the Following Morning

Special room rates for overnight guests (Rates and availability are dependent upon season and occupancy levels)

Complimentary One-Year Anniversary Weekend-Night Stay At the Hyatt Regency Dallas (Based on Availability)

Gold Passport Points



You may also wish to include at an additional cost:
Additional Lighting and Sound Packages

Ice Sculptures- Created to fit your style

Custom Linen- unlimited selection of colors and patterns

Banquet Chair Covers with Sashes

All menus include bread service, coffee, decaffeinated coffee and herbal tea selection



PERSONAL PREFERENCE
your choice in fine dining

Guests choose their own entrée in a banquet setting.

- Better than the standard dual-entrée option, more elegant than a casual buffet.
- We feature three-course meals with a choice of four entrées. The Bride & Groom choose the appetizer and salad in advance.
- A custom printed Menu featuring four entrée selections is provided for guests at each setting.
- Specially trained servers take your guests' orders as they are seated.
- An option designed to satisfy individual tastes and preferences

All Prices Subject to 22% Service Charge and Applicable Taxes

Personal Preference



All menus include bread service, coffee, decaffeinated coffee and herbal tea selection

Bride and Groom's Choice Appetizer
Fresh Jumbo Crab Cake served over Pepper
Relish

Sliced Mushroom Strudel with Feta Cheese
and Red Pepper Coulis

Herb Gnocchi with Roasted Tomato and
Basil

Wild Mushroom Bisque, Julienne of Duck
Breast and Porcini Drizzle

Bride and Groom's Choice Salad
Heirloom Tomatoes, Red Oak and Ricotta
Salata, Walnuts And Green Tapenade
Dressing

Bibb, Oak Leaf, Frisée and Endive Salad,
Candied Nuts, Dried Cranberries and
Raspberry Dressing

Bibb Lettuce with Marinated Artichoke, Pesto
Mozzarella Pinwheel and Pisto Lemon
Chenin Blanc Vinaigrette

An option designed to satisfy individual
tastes and preferences



PERSONAL PREFERENCE

your choice in fine dining

All Prices Subject to 22% Service Charge and Applicable Taxes

Personal Preference

All menus include bread service, coffee, decaffeinated coffee and herbal tea selection

Individual Guest's Choice Entrees

(Planner chooses four items including one vegetarian option)

Pistachio Crusted Rack of Lamb with Braised Leeks and Broad Bean Mint Puree

Wild Salmon with Pan Sautéed Apples with Mixed Pepper Tulle and Ice Cider Reduction

Peppered Pork Loin with Savoy Cabbage, Caramelized Onion and Guinness Broth

Peppered Beef Tenderloin, Sweet Potato Cakes, Herb Grilled Heirloom Tomatoes and Banyuls Reduction

Herb Crusted Chicken Breast with Leek Orzo Risotto, Marjoram and Syrah Sauce

Seared Bass on Roasted Asparagus with Saffron Cream and Olive oil Mashed Potatoes

Potato Torta with Caramelized Onion and Arugula

Chef's choice of accompaniments

80.00

All Prices Subject to 22% Service Charge and Applicable Taxes



PERSONAL PREFERENCE

your choice in fine dining



All Dinners include Bread Service, Coffee and Tazo Tea

Menu One

Cold Hors d'oeuvres and Displays
Choose 2 of the Following 3 Cold Selections:
(Butler Passed During Your Guests Arrival)

Smoked Salmon & Fresh Dill in an Olive Oil Bread Cup
Pear Bruschetta with Gorgonzola and Silvered Almond
Tiny Tomato Caprese with Organic Olive Oil and Micro Basil

Artisan Cheese Selection

Crudités

Hot Buffet
Southwestern Black Bean Chicken Cigar with Tequila Lime
Beef and Scallion Twin with Spiced Pomegranate Syrup
Cozy Shrimp in Wonton Wrapper with Sweet Chili Bean Glaze
Spinach Spanakopita with Citrus Sauce

Specialty Station
Please select one of the following:

Pasta Station*
Tri Colored Penne with Tequila Turkey Sausage, Roasted Tomato and Olive Oil
Mesquite Smoked Beef Ravioli with Chipotle Cream Sauce
Gluten-Free Angel Hair, local Vegetable Strings and Epazote Herbed Broth
Hand Shaved Parmesan and Extra Virgin Olive Oil
Grilled Flat Breads

OR

Carving Station*
Ham or Turkey
Served with Cayenne Mayonnaise, Dijon

Menu Two

(Butler Passed During Your Guests Arrival)
Lemon Thyme Crab and Avocado Tart
Pear Bruschetta with Gorgonzola and Silvered Almond
Chipotle Roasted Shrimp, Pico de Gallo on Polenta Crouton

Cold Buffet
Artisan Cheese Selection

Crudités

Hot Buffet
Portobello Mushroom Puff
Macadamia Nut Crusted Chicken Tender with Cactus Pear Glaze
Skewered Flat Iron Steak with Tomatillo Salsa

Carving Station*
Black Pepper Crusted Roasted Sirloin of Beef
Caramelized Onions and Roasted Mushrooms
Chilled Asparagus Salad

Pasta Station*
Whole Wheat Pasta with Julienne Vegetables, Virgin Olive Oil and Opal Basil
Spinach Ravioli with Roasted Mushrooms and Puttanesca Sauce
Orecchiette with Spicy Shrimp, Fresh Leeks and Roasted Pepper Sauce
Served with Hand Shaved Parmesan, Fresh Pepper Grinders,
Infused Chili Oil and Pesto
Garlic Crostini

Sweets and Beverages
Display of Chocolate Dipped Strawberries
Assorted Fresh Seasonal Fruits with Apricot Devonshire Cream

Menu Three

Butler Passed Cold Hors d'oeuvres
California Sushi Rolls
Tamarind Ahi Poke in Crispy Wonton
Grilled Chicken with Mango Marmalade on Crostini

Cold Buffet
Artisan Cheese Selection

Grilled Vegetable Display

Salad Station
Medley of Field Greens
With Dried Cranberries, Slivered Almonds,
Goat Cheese Crumbles
Raspberry Vinaigrette or Aged Balsamic Vinaigrette

Hot Buffet
Artichoke Beignet with Tarragon Crème Fraiche
Savory Chicken Lollipop with Stone Grain Mustard
Skewered Flat Iron Steak with Tomatillo Salsa

Carving Station*
Please Select 1 Carving Item:

Serrano Pepper Roasted Prime Rib with Creamy Horseradish, Au Jus,
And Dijon Mustard with Assorted Petit Rolls or
Brown Sugar Roasted Pork Leg with Braised Apples, Onions and Jalapeno Confit
With Petit Grain Buns and Cheese Biscuits

Mashed Potato Bar
Yukon Gold Mashed Potatoes and Caramelized Onion Mashed Potatoes
With Grilled Portabella Mushrooms, Crumbled Blue Cheese, Crumbled Bacon,
Whipped Butter and Sour Cream Toppings

Mustard and Cranberry Relish
Assorted Petit Rolls
Sweets and Beverages
Display of Fresh Seasonal Fruits and Berries

With Warm Chocolate Fondue and Honey-
Yogurt Sauce

Sparkling Fruit Punch
Freshly Brewed Regular, Decaffeinated
Coffees and Hot Tea Selection
With Whipped Cream, Chocolate Shavings,
Lemons and Sugars

45.00 Per Guest

Sparkling Fruit Punch
Freshly Brewed Regular, Decaffeinated
Coffees and Hot Tea Selection
With Whipped Cream, Chocolate Shavings,
Lemons and Sugars

55.00 Per Guest

Sweets and Beverages
Fresh Fruits and Berries Display
With Warm Grand Marnier Chocolate Fondue
and Romanoff Sauce
Assorted Chocolate Dipped Fruits, Berries
and Shortbread Cookies

Sparkling Fruit Punch
Freshly Brewed Regular, Decaffeinated
Coffees and Hot Tea Selection
With Whipped Cream, Chocolate Shavings,
Lemons and Sugars

65.00 Per Guest

*Stations require Attendant(s); \$100 per Attendant, plus Tax
All Prices Shown are Subject to a 22% Service Charge and Current Sales Tax

Menu Selections



All Dinners include Bread Service, Coffee and Tazo Tea

Plated Dinner One

Smoked Corn Poblano Chowder
Apple, Endive and Feta Salad
Lemon Thyme Vinaigrette
Filet Mignon topped with Apple Cider-Pearl Onion Ragout,
Mushrooms
And Celery Root Puree

66.00 Per Guest

Plated Dinner Two

Achiote Roasted Gulf Shrimp and Sea Scallop
Creamy Polenta, Plum Tomato and Lemon Oil
Arugula, Pear and Reggiano Salad
With Chives Pine Nut Pesto
Herb Crusted Chicken Breast with Leek Risotto
Marjoram, Syrah Sauce

59.00 Per Guest

Plated Dinner Three

Beef Tenderloin Medallion, Cognac Cream, Mushroom
Relish
Spicy Greens with Chick Peas and Parmesan
Preserved Lemon Vinaigrette
Seared Sea Bass on Roasted Asparagus, Saffron Cream
Mashed Potatoes

68.00 Per Guest

*Stations require Attendant(s); \$100 per Attendant, plus Tax

All Prices Shown are Subject to a 22% Service Charge and Current Sales Tax

Menu Selections



All Dinners include Bread Service, Coffee and Tazo Tea

Plated Dinner Four

Local Roasted Five Onion Soup
Southwestern Caesar with Cornbread Crouton, Crisp Tortilla Strips
Black Beans and Manchego Cheese
Ancho Caesar Dressing
Apple Bacon Wrapped Pork Tenderloin, Llano Wine Reduction
Roasted Garlic Polenta

62.00 Per Guest

Plated Dinner Five

Charred Zucchini and Eggplant Bisque, Crispy Barley and Cumin
Lone Star Baby Greens with Goat Cheese Crostini and Sugar
Coated Pecans
Pomegranate Vinaigrette
Rosemary Crusted Custom Cut of Chicken with Thyme Bordelaise
Truffle Mashed Potatoes

57.00 Per Guest

*Stations require Attendant(s); \$100 per Attendant, plus Tax
All Prices Shown are Subject to a 22% Service Charge and Current Sales Tax



WINE LIST

*Host Sponsored Bar Per Person**

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

	Signature
First Hour	16.00
Second Hour	11.00
Each Additional Hour	7.00

*Host Sponsored Bar Per Drink**

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

	Signature
Cocktails	7.75
Domestic Beer	6.25
Premium and Imported Beer	7.75
Select Wine	8.00
Mineral Water/Juices	4.50
Soft Drinks	4.50
Cordials	10.00
Champagne (by the glass)	7.00

All Prices Shown are Subject to a 22% Service Charge and Current Sales Tax

WINE LIST

*Cash Bars**

This Package includes a Full Bar Setup

Cocktails	8.00
Domestic Beer	6.50
Premium and Imported Beer	7.00
Select Wine	8.25
Mineral Waters/Juices	4.50
Soft Drinks	4.50
Cordials	10.25
Champagne (by the Glass)	7.25

*Specialty Drinks**

Martini Bar	10.25
Selection of Gin and Vodka Martinis	
Margarita Bar.....	10.25
Specialty Margaritas served "On the Rocks" or Frozen	
Champagne Station.....	9.00
Made to Order Bellinis, Kir Royales, Poinsettias and Mimosas	

Labor Charges

Bartenders:.....	100.00
Each up to three (3) hours; \$25.00 per additional hour	
Cashiers:.....	100.00
Each up to three (3) hours; \$25.00 per additional hour	
Waiter:.....	100.00
Each up to three (3) hours; \$25.00 per additional hour	

All Prices Shown are Subject to a 22% Service Charge and Current Sales Tax

WINE LIST

HYATT'S SIGNATURE SELECT WINES

By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

Canvas by Michael Mondavi, Chardonnay, California	34.00
Canvas by Michael Mondavi, Merlot, California	34.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	34.00

CHAMPAGNE & SPARKLING WINES

Moet & Chandon, Champagne	83.00
Santa Margherita, Prosecco di Valdobbiadene, NV, Italy	52.00
Segura Viudas, Brut, Cava, Reserva NV, Catalonia, Spain	33.00
Domaine Chandon, Pinot Noir, Sparkling Rose, California	45.00
Taittinger, Brut, Champagne, "Cuvee Prestige", NV, France	69.00

BLUSH & LIGHT TO MEDIUM-INTENSITY WHITE WINES

Beringer, White Zinfandel, California	32.00
Sokol Blosser, Oregon	43.00
Pighin, Pinot Grigio, Friuli Grave, Friuli-Venezia Giulia, Italy	39.00
Erath Vineyards, Pinot Gris, Oregon	40.00
Silver Birch, Sauvignon Blanc, Marlborough, New Zealand	36.00
Wild Rock, Sauvignon Blanc, Marlborough, New Zealand	40.00
Albino Armani, Pinot Grigio, Valdadige, Veneto Italy	48.00
Michel Redde, Sancerre, Loire, France	58.00
Louis Jadot, Pouilly-Fuisse, Burgundy, France	58.00
I'M, Isabel Mondavi, Chardonnay, Sonoma County, California	43.00
Robert Mondavi Private Selection, chardonnay, California	37.00
Sonoma Cutrer, Chardonnay, Sonoma Coast, California	47.00
Franciscan, Chardonnay, Napa Valley, California	41.00

LIGHT TO FULL-INTENSITY RED WINES

De Loach, Pinot Noir, "Winemaker Blend", California	39.00
La Crema, Pinot Noir, Sonoma Coast, California	47.00
MacMurray Ranch, Pinot Noir, Sonoma Coast, California	42.00
Becker, Merlot, Texas	38.00
Castello Banfi, Chianti Classico, Riserva, Tuscany, Italy	43.00
Razor's Edge, Shiraz, South Australia	39.00
J. Lohr, Merlot, "Los Osos", Paso Robles, California	41.00
Markham, Merlot, Napa Valley, California	56.00
Lyeth, Cabernet Sauvignon, Sonoma County, California	36.00
Vaza, Crianza, Rioja, Spain	38.00
Rodney Strong, Cabernet Sauvignon, Sonoma County	44.00
St Francis Vineyards, Zinfandel, Sonoma County, California	54.00
Layer Cake, Primitivo, "Zinfandel", Puglia, Italy	45.00
Abadia Retuerta, Sardon de Duero, Castilla Y Leon, Spain	39.00
Napa Cellars, Merlot, Napa Valley, California	46.00
Beaulieu Vineyards, Cabernet Sauvignon, Napa Valley	45.00
Chateau Mont-Redon, Chateauneuf-du-Pape, France	82.00
Marchesi di Frescobaldi, Chianti Rufina, Tuscany, Italy	52.00
Medusa, Zinfandel, Amador County, California	49.00
Freemark Abbey, Cabernet Sauvignon, Napa Valley	74.00

Vendors



AV

AVT Event Technologies
Telephone: 214-712-7088

Linen

BBJ Linen
Telephone: 214-651-9020

Music

Outstanding Productions
Telephone: 214-350-6282

Fun Factory Events
Telepone: 972-271-7444

Ultimate Ventures
Telephone: 972-732-8433

Decorations

Louis Andrade Designs
Telephone: 214-289-1278

Petal and Stems
Telephone: 972-233-9037

Out of the Garden
Telephone: 817-424-9123

Gift Card



Easy for them. Unforgettable for you.

Let your loved ones help send you on your honeymoon with the Hyatt Gift Card,™ the gift that proves big things really do come in small packages. Redeemable at Hyatt Hotel and Resort locations in the U.S., Canada and the Caribbean for hotel stays, award-winning dining, rejuvenating spa visits and more.

Hyatt Gift Cards are a convenient and elegant way to extend your Hyatt experience, even after the big day is over. Even better, Hyatt Gift Cards do not require a reservation, and you do not need to be a guest of the hotel to enjoy their benefits.

Add Hyatt Gift Cards to your registry now, and be sure to let your wedding party, family and friends know Gift Cards are available for purchase online at certificates.hyatt.com or at the front desk of participating Hyatt hotels.

Optional



Hyatt offers several unique venues for the ultimate wedding experience. Whether you choose to have a sunset ceremony, or an elegant wedding reception, you will be inspired by our award winning service, and our exquisite culinary creations in a breathtaking scenery.

Our packages have been created to offer you choices and options that combine with an original flare for presentation and our unique location.