

Weddings at Hyatt Regency Austin -



208 Barton Springs Austin, TX 78704. Tel: 512 477 1234. Fax: 512 480 2069



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.

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

\$20,000 spent for wedding - complimentary 3-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

SWB, a Southwest Bistro

SWB offers regional cuisine that will delight your taste buds with fresh local, seasonal ingredients. Sophisticated diners appreciate our contemporary decor, set against a wall of glass that overlooks the spectacular Austin skyline and Lady Bird Lake.

Marker 10, Spirits and Cuisine

Marker 10 features an outdoor patio with sweeping views overlooking Lady Bird Lake and the Austin downtown skyline. At dusk, watch the buildings glow from the sunset and if you are lucky you might catch the nightly flight of the Congress Street Bridge bats.

Perks, Coffee and More

Serving Starbucks' Coffee and snacks from morning pastries to light salad for lunch. Don't forget to pick up your forgotten sundries and that UT t-shirt to remember your trip to Austin.

In Room Dining

Guests can enjoy the same innovative, award-winning cuisine complemented by flawless service in the privacy of their rooms.

Golf

- Wolfdancer at Hyatt Regency Lost Pines (45 mins), (512) 308-9653, www.wolfdancergolfclub.com
- Grey Rock Club (45 mins), (512) 288-4297, www.greyrockgolfclub.com
- Avery Ranch Club (45 mins), (512) 248-2442 www.averyranchgolf.com
- Lions Municipal (10 mins), (512) 477-6963, www.lionsgolfcourse.com

Stay Fit at Hyatt Health Club

24 hour State of the Art Fitness Center on-site with key access

Spa

- Milk Honey
www.milkandhoneyspa.com, (512) 236-1115
- Ann Kelso Spa
www.annkelsosalon.com, (512) 467-2663
- Spa Django at Hyatt Regency Lost Pines Resort,
www.lostpines.hyatt.com, (512) 308-1234



Foothills Ballroom

Located on the 17th floor, Foothills Ballroom offers panoramic views of downtown Austin's skyline, Lady Bird Lake and Congress Street Bridge. Foothills Ballroom has a nostalgic history and remains one of Austin's most popular venues for a memorable wedding

Texas Ballroom

Our premier ballroom features elegant decor and contemporary chandeliers with over 10,000 square feet of unobstructed space and 16-foot ceilings. Adding ambiance to your event, the dedicated pre-function space overlooks the atrium lobby with natural lighting.

Hill Country Ballroom

Opening onto our newly renovated Atrium Lobby, Hill Country Ballroom offers flexibility and accessibility for your wedding. Enjoy access to the Marker 10 outdoor patio as well.

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.

Includes

Cocktail Reception Hosted Bar Package, 1 Hour
Choice of 2 Tray Passed Hors d'oeuvres
Dinner Wine Service, 1 Hour

White Glove Service
Professional Banquet Captain

Selection of Hotel Linens
Mirror Tile with Votive Candles
Staging for Band or DJ
Dancefloor

SPECIAL ROOM RATES FOR OVERNIGHT GUESTROOMS

Confirm your guestroom rates in advance for 10 rooms or more. Rates and availability are dependent upon season and occupancy levels.

Contact your Sales Representative at (512) 480-2070.

REHEARSAL DINNER & WEDDING BRUNCH

Make it easy on your out of town guests by booking one or both events where they are staying. Enjoy special pricing with your booked wedding reception. Your catering representative can assist you with all your needs for your special weekend.

Enhancements



With a contracted minimum of \$10,000, the following is included:

Wedding Night Accommodation for the Bride and Groom with Turndown Service
Chilled Sparkling Wine and Hand Dipped Chocolate Covered Strawberries

With a contracted minimum of \$12,000, the following is included:

Wedding Night Accommodation for the Bride and Groom with Turndown Service
Chilled Sparkling Wine and Hand Dipped Chocolate Strawberries
Elegant Ice Carving

With a contracted minimum of \$15,000, the following is included

Wedding Night Accommodation for the Bride and Groom with Turndown Service
Chilled Sparkling Wine and Hand Dipped Chocolate Strawberries
Elegant Ice Carving
His and Hers Robes
Breakfast for the Bride and Groom

You may also wish to include at an additional cost:

Specialty Lighting and Sound Packages
Custom Decor, Linens and Chair Covers
Upgraded Floral Centerpieces



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 four-course meals with a choice of four entrees. The Bride and Groom choose the appetizer and salad in advance.

A custom printed menu featuring four entree selections provided for guests at each setting.

Specially trained servers take your guests' order as they are seated.

Your guests enjoy the sumptuous meal and are treated to a trio of desserts which has been pre-selected by our chef.

An option designed to satisfy individual tastes and preferences.

All dinners include Bread Presentation, Seattle's Best Coffee and Tazo Tea.

All prices subject to 21% Service Charge and 8.25% State Sales Tax.



PERSONAL PREFERENCE
your choice in fine dining

Planner's Choice Appetizer

Conch Salad with Pickles Onions, Sweet Peppers and Watermelon in Martini Glass

Lobster Bisque with Chive and Creme Fraiche

Baked Goat Cheese with Garden Lettuce, Roasted Figs, Pears and Pecans
Drizzled with Balsamic Vinaigrette

Wild Mushroom Ravioli with Marinara Sauce

SWB Crab Cake with Cucumber Mint Slaw and Poblano-Tomato Salsa

Planner's Choice Salad

Baby Spinach, Avocado and Grapefruit Salad with Balsamic Vinaigrette

Field Greens with Mushrooms, Beets, "Pure Luck" Goat Cheese, Roasted Walnuts
Served with Herb-Truffle Vinaigrette

Crab and Avocado Salad
Served with Red and Yellow Pepper Coulis

Fava Bean & Frisee Heart Salad
With Grilled Baby Octopus

Lobster Salad with Grapefruit Emulsion and Tarragon Oil

Individual Guest's Choice Entrees

(Planner chooses four items including one vegetarian)

Sauteed Veal Scaloppini and Mushroom Ragout with Haricot Vert and Marsala Sauce

Sauteed Pork Cutlet with Robert Sauce
Served with Wasabi Mashed Potatoes and Baby Vegetables

Steak au Poivre
Black Pepper Crusted Beef Medallions in Cognac and Cracked Black Pepper Cream Sauce

Beef Medallions
Grilled Tenderloin of Beef with Red Wine Reduction and Roquefort Cheese

All dinners include Bread Presentation, Seattle's Best Coffee and Tazo Tea.

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Personal Preference



PERSONAL PREFERENCE

your choice in fine dining

Grilled Jerk Chicken with Pineapple Salsa
Served with a Coconut-Star Anise Rice with Baby Carrots

Filet of Snapper on a Banana Leaf
With Sweet Onions, Tomatoes, and Mojo Verde with Lemon Extract
Zest

Ancho Crusted Salmon with Yellow Mole
Served with Stewed Black Beans and Yellow Squash Noodles

Mediterranean Purse (Vegetarian)
Couscous and Fresh Vegetables in Phyllo over Fire Roasted Red
Pepper Coulis

Included:
Signature Champagne Toast
Dinner Wine Service, 1 hour

Planner's Choice Dessert

Chocolate Passion Fruit Tart with Whipped Cream and Fresh
Passion Fruit Coulis

Mission Fig Tart with Brown Butter Filling

Apple Galette with Goat Cheese Filling
Served with Lavendar Whipped Cream

Lemon Meringue Pie

Malted Banana Panna Cotta
Served with Brown Sugar Caramel Sauce and Baby Bananas

135.00

All dinners include Bread Presentation, Seattle's Best Coffee and Tazo Tea.

All prices subject to 21% Service Charge and 8.25% State Sales Tax.



Menu One

Choice of 2 Tray Passed Hors d'oeuvres

Cocktail Reception Hosted Bar Package, 1 Hour

Classic Caesar Salad with Hearts of Romaine, White Anchovies, Roasted Red Peppers and Shaved Parmigiano-Reggiano Cheese
Served with Caesar Dressing

Grilled Herb Crusted Chicken Marsala
With Lyonnaise Potatoes and Haricot Vert

Champagne Toast

Dinner Wine Service, 1 hour

75.00 Per Guest

Menu Two

Choice of 2 Tray Passed Hors d'oeuvres

Cocktail Reception Hosted Bar Package, 1 Hour

Gourmet Cheese Display

Baby Spinach Salad with Sliced Strawberries, Brie Cheese Wedges and Candied Walnuts with Berry Vinaigrette

Grilled Filet with Green Peppercorn Sauce
Served with Roasted Shallots & Garlic Mashed Potatoes with Baby Vegetables

Signature Champagne Toast with Fresh Peaches, Strawberries or Raspberries

Dinner Wine Service, 1 hour

85.00 Per Guest

Menu Three

Choice of 2 Tray Passed Hors d'oeuvres

Cocktail Reception Hosted Bar Package, 1 Hour

Gourmet Cheese or Antipasto Display

Mixed Greens with Roasted Asian Pears, Goat Cheese and Candied Pecans with Cabernet Vinaigrette

Crusted Celeriac-Mustard Halibut
Served with Caper Beurre Blanc and Spaghetti Squash

Signature Champagne Toast with Fresh Peaches, Strawberries or Raspberries

Chocolate Covered Strawberries

Dinner Wine Service, 1 hour

95.00 Per Guest

All dinners include Bread Presentation, Seattle's Best Coffee and Tazo Tea.

All prices subject to 21% Service Charge and 8.25% State Sales Tax.

Menu Selections



Menu Four

Choice of 2 Tray Passed Hors d'oeuvres

Cocktail Reception Hosted Bar Package, 1 Hour

Puree of Lentil Soup

Mixed Greens Salad with Sprouts, Jicama, Mango and Peppers with Avocado Lime Dressing

Sorbet Intermezzo

Braised Sous-Vide of Short Ribs with Yucca Mash and Morel Sauce

Signature Champagne Toast with Fresh Peaches, Strawberries or Raspberries

Chocolate Covered Strawberries

Dinner Wine Service, 1 hour

105.00

Menu Five

Choice of Two Tray Passed Hors d'oeuvres

Cocktail Reception Hosted Bar Package, 1 Hour

Signature Martini, Tray Passed during Cocktail Hour

Baby Spinach Salad with Sliced Strawberries, Gorgonzola Cheese, Candied Pecans and Berry Vinaigrette

Sorbet Intermezzo

Grilled Filet Mignon
Served with Robert Sauce and Fresh Water Lobster Tail with Mango Beurre Blanc

Signature Champagne Toast with Fresh Peaches, Strawberries or Raspberries

Chocolate Covered Strawberries

Dinner Wine Service, 1 hour

112.00

Hors d'oeuvres

COLD:

Chilled Cocktail Shrimp
Prosciutto Wrapped Asparagus or Melon
Roast Beef Roulade stuffed with Goat Cheese
Smoked Salmon Mousse with Dill Cream Cheese on Pumpernickel Toast
Triple Cream Brie Filled Strawberry
Mini Caprese
Shrimp BLT
Smoked Chicken with Chipotle Aioli
Shrimp and Onion Confit on a Toast Point

HOT:

Shrimp and Andoville Sausage Skewer
Blackened Scallops Wrapped in Smoked Bacon
Mushroom Caps with Boursin Cheese
Breaded Artichoke with Goat Cheese
Coconut Chicken Tender with Mango Chutney
Spanakopita - Mediterranean Phyllo Triangle stuffed with Spinach and Feta Cheese
Chicken Thai Strip
Roasted Petite Lamb Chop with Rosemary Mustard
Beef Tenderloin Wellington with Mushroom Duxelle

All dinners include Bread Presentation, Seattle's Best Coffee and Tazo Tea.

All prices subject to 21% Service Charge and 8.25% State Sales Tax.

Menu Selections



Buffet Menu One

Choice of 2 Tray Passed Hors d'oeuvres

Cocktail Reception Hosted Bar Package, 1 Hour

Tomato Bisque
Grilled Tomatoes topped with Seasoned Bread Crumbs and Balsamic Vinegar
Insalata Caprese topped with Basil and Organic Olive Oil, Simple Greens tossed with Basil Oil and Parmesan
Chicken Saltimbocca finished with Marsala Sauce
Penne Bolognese
Zucchini with Pine Nuts, Mint and Raisins
Pork Piccata al Limone
Bread with Garlic Butter

Signature Champagne Toast with Fresh Peaches, Strawberries or Raspberries

Chocolate Covered Strawberries

Dinner Wine Service, 1 hour

90.00 Per Guest

All dinners include Bread Presentation, Seattle's Best Coffee and Tazo Tea.

All prices subject to 21% Service Charge and 8.25% State Sales Tax.

Buffet Menu Two

Choice of 2 Tray Passed Hors d'oeuvres

Cocktail Reception Hosted Bar Package, 1 hour

Jicama, Red Pepper and Watercress Salad with Lemon-Orange Vinaigrette
Black Bean, Titi Shrimp and Papaya Salad
Root Vegetable and Chorizo Salad
Petite Steak with Morel Sauce
Marinated Jerk Chicken with Pineapple Relish
Fresh Water Lobster Trails with Mango Beurre Blanc
Roasted Garlic-Rosemary Purple Potatoes
Truffle Yukon Potatoes

Signature Champagne Toast with Fresh Peaches, Strawberries or Raspberries

Chocolate Covered Strawberries

Dinner Wine Service, 1 hour

105.00 Per Guest



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.

| | |
|----------------------------|-------|
| First Hour | 15.00 |
| Second Hour | 10.00 |
| Each Additional Hour | 8.00 |

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 | 7.00 |
| Domestic Beer | 5.00 |
| Premium and Imported Beer | 5.50 |
| Select Wine | 7.00 |
| Mineral Water/Juices | 3.00 |
| Soft Drinks | 3.00 |
| Cordials | 8.50 |
| Champagne (by the glass) | 7.50 |

Beverage service time not to exceed four hour maximum.

All prices subject to 21% Service Charge and 8.25% State Sales Tax.

Spirits & Wine



Deluxe Liquor Upgrades

Choose 1 for Upgrade @ \$2.00 per person for Package
Bar or \$9.00 per Drink for Individual Request

Grey Goose, Vodka
Belvedere, Vodka
Dripping Springs, Vodka
Kettle One, Vodka
Tanqueray, Gin
Patron Anejo, Tequila
Cazadores Reposado, Tequila
Cabo Wabo, Tequila
Glenlivet, 12 Year, Single Malt Scotch
Crown Royal, Canadian Whiskey
Maker's Mark, Whiskey
Bailey's, Liqueur
Kahlua, Liqueur
Starbucks Coffee, Liqueur

Beverage service time not to exceed four hour maximum.

All prices subject to 21% Service Charge and 8.25% State Sales Tax.



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SWANK AUDIO VISUALS

Let Swank set the mood for your special night with a Specialty Lighted Monogram on the Dancefloor, or Videography to capture the memories forever.

(512) 480-2047

Linen/Decor/Equipment Rental

Marquee Linen and Event Rental, (512) 491-7368

BBJ Linens, (512) 310-1131

Platinum Linens, (877) 212-1206

Strong Events, (512) 832-9192

Lounge 22, (512) 786-0011

Premiere Party Central, (512) 292-3900

Music

DJ - Penquin Entertainment, (512) 448-3037

DJ - Complete Music, (512) 458-3535

Live Entertainment - David Perkhoff, (512) 458-3400

Music Discovery, (512) 923-7380

DIVISI Strings, (512) 299-2374

Wedding Cakes/Dessert Favors

Michelle's Patisserie, (512) 736-6771

Simon Lee Bakery, (512) 990-4888

Cake by Bridges, (512) 826-4824

Baby Cake Truffles, (512) 466-5500

Delysia, (512) 413-4701

Florals

Always & Forever, (512) 302-9969

Floral Renaissance, (512) 394-9959

Vella, (512) 418-8385

Verbena, (512) 420-0720

Westbank Florals, (512) 327-3374

Photography

Servando Sanchez, (512) 663-0249

Aimage (Lisa Shepard), (512) 300-2252

Bill Bastas, (512) 444-5424

a la Vie (Pam Hults), (512) 913-3304

TheFotoBooth, (512) 674-5992

Wedding Coordinators



CREATIVE CONSULTANTS
www.creative-intl.com
(512) 478-7975

CLINK EVENTS
www.clinkevents.com
(512) 236-0396

CAPLAN MILLER
www.caplanmiller.com
(512) 610-7700

RED VELVET EVENTS
www.redvelvetevents.com
(512) 380-9688

WEDDINGS BY KENNEDY
www.kennedycreative.com
(512) 899-8991

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.