



CHERISH



Love is composed of a single soul inhabiting two bodies.

—ARISTOTLE

Hyatt Regency Boston
One Avenue De Lafayette, Boston, Massachusetts 02111
TELEPHONE: 617 422 5516 FACSIMILE: 617 451 0054
hyattregencyboston.com



MARCH 2008

HYATT REGENCY BOSTON WEDDINGS



It's the biggest day of your life. Make sure it's as unforgettable as you've always dreamed.

From every detail of the reception to planning the accommodations, one of our trained wedding consultants will help you create the perfect celebration for you and your guests.

Let the wedding professionals at Hyatt Regency Boston cater to your every need.

At Hyatt, no detail is too small on your special day. Feel the Hyatt Touch.®





CEREMONY & RECEPTION SITES



Love is, above all else, the gift of oneself.

-JEAN ANOUILH

CEREMONY & RECEPTION SITES



THOMAS JEFFERSON BALLROOM

Our elegant ballroom can accommodate up to 350 guests and includes a beautiful outdoor terrace and crystal chandeliers. This grand setting is ideal for wedding ceremonies and receptions.

\$1,500 Ceremony Fee.

All ceremony sites listed above include set up and break down of event area, changing room, rehearsal time, coordination, gift table and unity candle table.





WEDDING INCLUSIONS



To love is to place our happiness in the happiness of another.

—GOTTFRIED WILHELM VON LEIBNIZ

WEDDING INCLUSIONS



Our catering managers will assist you in planning the most memorable event of your life by custom designing a wedding reception to fulfill all of your dreams. Let us handle all the details so you can relax and enjoy the day with your family and guests.

INCLUDES:

Cocktail Hour

- One-hour hosted bar, deluxe brand liquors
- Selection of three passed hors d'oeuvres
- Signature Hyatt *Garde Manger* Display
- Action Station

Dinner Service

- Champagne toast
- Wine service with dinner
- Three-course dinner
- Custom designed wedding cake
- Dessert and coffee Station

Additional Items

- Chiavari chairs
- Upgraded ivory bichon linens and napkins
- White glove service
- Votive candles on all tables
- Waived bartender and attendant fees
- Preferred guestroom rate for out-of-town guests
- Overnight suite accommodations for the bride and groom
- Professional wedding coordinator and event specialist
- Personalized menu tasting
- One-year anniversary dinner for two in our restaurant, Avenue One

WEDDING ENHANCEMENTS



YOU MAY ALSO WISH TO INCLUDE
AT AN ADDITIONAL COST:

- Printed Menu Cards
- Martini Bar
- Fondue Bar
- Cappuccino Station
- Ice Cream Sundae Bar
- Raw Bar

Your catering manager will also serve as your personal wedding consultant and provide complete wedding coordination for every detail of your wedding. Services include offering suggestions regarding music, décor, and photography; coordinating with all wedding vendors; orchestrating wedding rehearsal and ceremony; organizing family members and bridal party for processional; implementing a 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.



MENU SELECTIONS



Sharing food with another human being is an intimate
act that should not be indulged in lightly.

—M.F.K. FISHER

MENU SELECTIONS



COCKTAIL HOUR

HORS D'OEUVRES OPTIONS

Select Three

COLD

Bruschetta Trio—Roasted Mushroom, Goat Cheese
and Rosemary and Cherry Tomato
Sliced Duck with Roasted Pears and Spiced Pecans
on Crisp Brioche
Smoked Chicken with Tarragon Aioli on Brown Bread
Red and Yellow Gazpacho Shots
Black Olive Tapenade, Chèvre and Preserved Lemons on Crostini
Seared Beef Tenderloin Rosette with Spicy Aioli on Crostini
Chilled Grilled Shrimp with Lemon Cream
Seared Potato Cake with Chive Foam and Caramelized Onions
Boursin Cheese Stuffed Endive with Piquillo Peppers
Smoked Salmon Canapé with Dill Cream and Soy Tobiko

HOT

Bacon Wrapped Scallops with Balsamic Drizzle
Thai Vegetable Spring Rolls with Soy-Balsamic Dipping Sauce
Seared Crab Cakes with Romesco Sauce
Dijon Crusted Roasted Lamb Chops with Mint Jus
Sesame Chicken Tenders with Sweet and Sour Sauce
Crab Stuffed Crimini Mushrooms with
Spinach Parmesan Hollandaise
Chicken and Pineapple Brochette with Hot Pepper Sauce
Andouille Sausage en Croûte with Grain Mustard Dip
Butternut Squash Shots with Candied Ginger
Mushroom Spring Stick with Soy Sauce
Miniature Chicken Wellingtons with Cabernet Reduction
Peking Duck Rolls with Hoisin Sauce
Tandoori Chicken Satay with Cucumber Raita
Chili Salmon Satay with Lime Scallion Cream



All Prices Subject to 22% Additional Charges and 5% State Sales Tax

MENU SELECTIONS



COCKTAIL HOUR

SIGNATURE HYATT GARDE MANGER DISPLAY

Chef's Selection of Imported and Domestic Cheeses
Garnished with Fresh Fruit

Seasonal Vegetable Crudit  Display with Assorted Dips
Assorted Tapas of Sliced Cured Meats, Sausage and Cheeses
with Roasted Grilled Vegetables and Olives

Red Pepper Hummus and Baba Ghanoush with Baked Pita Chips,
Sliced Crostini, Lavosh and Specialty Crackers

ACTION STATION

Made to Order, Freshly Seared Chicken with
Mushrooms, Cream, Shallots and Brandy
Presented in Miniature Puff Pastry Cups



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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 entrées. The bride and 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.

YOUR FIRST COURSE *Select One*

Classic Lobster Bisque with Brandy, Shallots and Crème Fraîche
Crab and Corn Chowder with Thyme Broth
Mushroom and Spinach Strudel with Watercress and Lemon Oil
Lobster Ravioli in Tomato Vodka Cream with Chive Oil and Fried Leeks
Portobello Napoleon with Fresh Mozzarella and Pesto Drizzle
Chilled Poached Shrimp with Micro Greens, Cured Tomatoes and Spiced Oil
Cavatelli with Crisp Pancetta, Pear Tomato Salsa and Basil Cream

YOUR SECOND COURSE *Select One*

Baby Arugula and Frisée Salad with Fresh Mozzarella,
Red and Yellow Hot House Tomatoes and Balsamic Dressing
Cucumber Bundle with Shaved Fennel, Grilled Asparagus
and Warm Tomato Dressing
Radicchio Cup with Baby Spinach, Sun Dried Cranberries,
Candied Pecans, Sliced Gorgonzola and Strawberry Dressing
Baby Red and Green Romaine with Crouton Crisp, Shaved Parmesan
and Basil Caesar Dressing
Baby Greens with Red and Yellow Pear Tomatoes, Dried Strawberries,
Chèvre Crouton and White Balsamic Dressing



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your choice in fine dining

THE MAIN COURSE

Bride and groom choose four items, including one vegetarian option

Pistachio Crusted Swordfish
with Charred Pineapple Barbecue Chutney

Roasted Halibut
with Yellow Tomato and Roasted Red Pepper Salsa and Garlic Oil

Roasted Atlantic Salmon
with Caramelized Fennel, Thyme and Onions

Panko Crusted Chicken
with Sweet 100 Tomatoes, Artichokes and Portobello Ragout

Grilled Filet Mignon
with Traditional Bordelaise and Lemon Gremolata

Roasted Pancetta Wrapped Chicken
stuffed with Fontina Cheese and Porcini Scented Marsala Sauce

Grilled New York Sirloin Steak
with Mushroom and Onion Confit

Bleu Cheese Crusted Petite Filet and Poached Lobster Tail
with Cabernet Reduction and Saffron Emulsion

Petite Filet
with Herb Bordelaise and Crab Stuffed Shrimp Stack with Garlic Oil

Roasted Vegetable Strudel
with Beet Reduction and Braised Leeks

DESSERT

*Along with Wedding Cake and Coffee, enjoy our fine selection
of Miniature Pastries and Cookies*

Coffee Station
Cinnamon Sticks, Chocolate Swizzle Sticks and Flavored Syrups

All menus include Chef's Choice of Seasonal Vegetable,
Choice of Starch, Assorted Breads, Starbucks® Coffee and Tazo® Teas

\$136.00 Per Guest



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MENU SELECTIONS



FIRST COURSES *Select One*

- Classic Lobster Bisque with Brandy, Shallots and Crème Fraîche
- Crab and Corn Chowder with Thyme Broth
- Mushroom and Spinach Strudel with Watercress and Lemon Oil
- Lobster Ravioli in Tomato Vodka Cream with Chive Oil and Fried Leeks
- Portobello Napoleon with Fresh Mozzarella and Pesto Drizzle
- Chilled Poached Shrimp with Micro Greens, Cured Tomatoes and Spiced Oil
- Cavatelli with Crisp Pancetta, Pear Tomato Salsa and Basil Cream
- Baby Arugula and Frisée Salad with Fresh Mozzarella,
Red and Yellow Hot House Tomatoes and Balsamic Dressing
- Cucumber Bundle with Shaved Fennel, Grilled Asparagus and
Warm Tomato Dressing
- Radicchio Cup with Baby Spinach, Sun Dried Cranberries, Candied Pecans,
Sliced Gorgonzola and Strawberry Dressing
- Baby Red and Green Romaine with Crouton Crisp, Shaved Parmesan
and Basil Caesar Dressing
- Baby Greens with Red and Yellow Pear Tomatoes, Dried Strawberries,
Chèvre Crouton and White Balsamic Dressing

MENU SELECTIONS



ENTRÉES

Panko Crusted Chicken with Sweet 100 Tomatoes, Artichokes and Portobello Ragout
\$114.00 Per Guest

Roasted Vegetable Strudel with Beet Reduction and Braised Leeks
\$114.00 Per Guest

Roasted Atlantic Salmon with Caramelized Fennel, Thyme and Onions
\$120.00 Per Guest

Roasted Pancetta Wrapped Chicken stuffed with Fontina Cheese and Porcini Scented Marsala Sauce
\$120.00 Per Guest

Grilled New York Sirloin Steak with Mushroom and Onion Confit
\$120.00 Per Guest

Pistachio Crusted Swordfish with Charred Pineapple Barbecue Chutney
\$123.00 Per Guest

Roasted Halibut with Yellow Tomato and Roasted Red Pepper Salsa and Garlic Oil
\$123.00 Per Guest

Petite Filet with Herb Bordelaise and Crab Stuffed Shrimp Stack with Garlic Oil
\$123.00 Per Guest

Grilled Filet Mignon with Traditional Bordelaise and Lemon Gremolata
\$123.00 Per Guest

Bleu Cheese Crusted Petite Filet and Poached Lobster Tail with Cabernet Reduction and Saffron Emulsion
\$127.00 Per Guest

All menus include Chef's Choice of Seasonal Vegetable,
Choice of Starch, Assorted Breads, Starbucks® Coffee and Tazo® Teas



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MENU SELECTIONS



STARCHES

Select One

Roasted Garlic Mashed Potatoes

Herb Couscous

Wild Rice Pilaf with Toasted Pecans and Dried Cranberries

Saffron Basmati Rice with Scallions

Roasted Red Pepper Mashed Potatoes

Tomato and Basil Risotto

Lemon and Thyme Risotto

Mashed Sweet Potato with Honey and Nutmeg

Artichoke Mashed Potatoes

Pesto Roasted Red Bliss Potatoes

Gorgonzola Yukon Gold Smashed Potatoes

Roasted Fingerling Potatoes with Lemon and Rosemary

Asian Sticky Rice with Coconut Essence

SPIRITS



DELUXE BAR PACKAGE

Your package includes

Absolut
Jack Daniel's
Dewar's
Jameson
Tanqueray
Bacardi Superior
Patrón Silver
Crown Royal
Domestic and Imported Beer Selection
Hyatt Signature Canvas Wines by Michael Mondavi

\$35.00 Per Guest for Additional four hours of Hosted Bar

WINE



Wine service with dinner can be added on a bottle consumption basis to add a special, elegant touch to your event.

HYATT'S SIGNATURE SELECT WINES

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

- Canvas by Michael Mondavi, Chardonnay, California 38.00
- Canvas by Michael Mondavi, Merlot, California. 38.00
- Canvas by Michael Mondavi, Cabernet Sauvignon, California. 38.00

CHAMPAGNE & SPARKLING WINES

- Segura Viudas, Brut Reserva Sparkling, Spain 40.00
- Perrier Jouet, Grand Brut Champagne, Epernay, France 125.00

BLUSH & LIGHT TO MEDIUM-INTENSITY

WHITE WINES

- Beringer, White Zinfandel, California 38.00
- Clean Slate, Riesling, Germany 44.00
- Fish Eye, Pinot Grigio, California 40.00
- Danzante, Pinot Grigio, Italy 43.00
- Clos du Bois, Pinot Grigio, Sonoma 63.00

- Benziger Family Winery, Sauvignon Blanc, North Coast 48.00
- Rock Rabbit, Sauvignon Blanc, Central Coast 40.00
- Meridian Vineyards, Chardonnay, Santa Barbara. 44.00
- Robert Mondavi, Private Selection Chardonnay, California 40.00
- I'M, Isabel Mondavi, Chardonnay, Sonoma 63.00
- Kendall-Jackson, Vintner's Reserve Chardonnay, California. 48.00
- Chalone, Chardonnay, Monterey 48.00

LIGHT TO FULL-INTENSITY RED WINES

- Beaulieu Vineyard, Coastal Estates Pinot Noir, France 48.00
- A by Acacia, Pinot Noir, California. 58.00
- Spellbound, Petite Sirah, California. 53.00
- St. Francis Vineyards, Red, Sonoma 46.00
- Concannon Selected Vineyards, Merlot, Central Coast. 42.00
- Blackstone, Merlot, Napa Valley 53.00
- Robert Mondavi, Private Selection. 40.00
 - Cabernet Sauvignon, California
- Red Truck, Cabernet Sauvignon, California 46.00
- Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast . . . 50.00
- Wolf Blass, Shiraz, Australia 40.00
- Ravenswood, Zinfandel, Napa Valley 58.00



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PREFERRED VENDORS



Love is an irresistible desire to be irresistibly desired.

—ROBERT FROST

PREFERRED VENDORS



LIGHTING & PRODUCTION

VAE-Visual Aids Electronics
617 422 5467
ksinausky@vaecorp.com

Ten 31 Productions
401 421 8811
futureaffairs.com

VDA Productions
617 628 1200
vdaproductions.com

LINEN
Rentals Unlimited
781 341 1600
rentals-unlimited.net

CEREMONY OFFICIANTS
Elizabeth Gemelli, Justice of the Peace
781 322 1177

STATIONARY/INVITATIONS

PhiloSophie's
617 970 8226
sophiesphilosophies.com

LIVE EVENT PAINTINGS

Gail Fitzpatrick
978 369 6292
liveeventpaintings.com

MAKE UP

Katrina Hess
781 710 6865
katrinahess.com

ENTERTAINMENT

Entertainment Specialists
508 230 8157
entertainmentspecialists.com

Groove Entertainment
877 476 6837
grooveentertainment.com



PREFERRED VENDORS



FLORISTS

Madison Floral
617 625 7500
madisonfloral.com

Tangerine Creations
617 852 9072
tangerinecreations.com

Faxon Green
617 697 9868
greensgardens.com

PHOTOGRAPHY

Brian Phillips Photography
617 821 1084
brianphillipsphoto.com

Demetri Productions
617 387 8202
demetriproductions.com

Dom Miguel Photography
617 764 0644
dommiguel.com

A Dream Picture
781 830 9988
adreampicture.com

The Nourses
781 828 6675
nourses@aol.com

TRANSPORTATION

Discover Boston Trolley Tours
617 742 2194

Old Town Trolley
617 269 8912

Localmotion
617 558 5454
localmotionofboston.com

VIDEOGRAPHY

Black Tie
781 229 0920
blacktievideo.com



HYATT REGENCY BOSTON



To love is to receive a glimpse of heaven.

-KAREN SUNDE

HYATT REGENCY BOSTON

At Hyatt Regency Boston, you'll discover everything in one place —
a breathtaking central Boston location, award-winning cuisine and personalized support. Events of all sizes
can be comfortably accommodated in our magnificent Grand Ballroom, the only ballroom in Boston
with an attached outdoor terrace. Whether it is your engagement party, rehearsal dinner or your honeymoon,
Hyatt Regency Boston will make every moment unforgettable.

