

Weddings at Hyatt Lodge -



2815 Jorie Boulevard Oak Brook, IL 60523. Tel: 630-568-1234 . Fax: 630-581-6629



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

Piazza- Italian
Water's Edge- Casual Marketplace Café
Hearth Lounge- Cocktails
Room Service

Guest Rooms

218 renovated guestrooms, including seven suites/parlors, 96 kings, 115 double/doubles, 9 accessible rooms and 188 non-smoking rooms; all accommodations offer: LCD flat-screen TV with remote control, cable movie channels, in-room pay-per-view movies; wireless Internet access; individual climate control; electronic door locks; full bath amenities; turndown service upon request; iron and ironing board; hair dryer, coffee maker, in-room personal safe, and I-Home alarm clocks.

Guest Services

Complimentary shuttle transportation to Oak Brook Shopping Center and within five miles of hotel, assistive devices for persons with disabilities, gift shop, valet laundry service, valet parking, and complimentary self-parking

Points of Interest

Oak Brook Shopping Center, featuring 175 specialty stores and restaurants; Brookfield Zoo; Morton Arboretum; Riverboat Casinos; Drury Lane Theatre; Frank Lloyd Wright Home & Studio; Graue Mill and Museum; Yorktown Center Mall; and Cantigny Golf Course.

Spa

Healthscape Spa located on the C Level of the Hyatt Lodge. The Spa offers special Bridal Packages from relaxing Bachelorette Spa Gatherings, to Day Before the Wedding spa packages. Let the Healthscape spa beautify and rejuvenate you for your special day. The Spa offers facials, pedicures, manicures, massages, and body treatments. Relax in the soothing atmosphere of the spa while dining on refreshments catered by our Chef. Just relax and let yourself be pampered by the professionals here at the Healthscape Spa.

Health Club

Healthscape fitness center includes state-of-the-art cardiovascular equipment, weight training, aerobics, and personal trainers. Bridal Boot Camp offered through fitness center. Heated, indoor 70-foot lap pool designed for water sports; three whirlpools, sauna and steam room; Team Challenge Adventure low ropes course; sand volleyball court; paddle boats and mountain bikes available; four miles of jogging trails (complimentary bikes at hotel).

Ceremony & Reception Sites



Need a Ceremony site? Ask your Catering Manager for the applicable ceremony site fees.

All outdoor ceremony sites include indoor weather backup locations, set up and break down of event area, water station, gift table, unity candle table, and ceremony sound system that includes a microphone, speakers and AV technician.

Grand Oaks Pavilion

For a stunning sight, experience the Grand Oaks Pavilion, encircled by floor-to-ceiling windows that afford panoramic views of the nature preserve and oak trees. The Pavilion is 3,800 square-feet and seats 200 guests and also features a large garden terrace with meticulous landscaping, a fireplace and an exquisite art collection.

Prairie Ballroom

The Ballroom provides 5,100 square-feet overlooking a secluded lake with banquet seating for 300 guests. The room and large foyer feature floor-to-ceiling windows on one side, offering a serene view. The elegant decor includes a 14-foot ceiling, fireplace, chandeliers and ample comfortable seating.

Q Room

Our Q Room provides the perfect setting for more intimate gatherings. Seating 70, this room features a beautiful outdoor balcony overlooking the forest and lake.

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 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.

Signature Wedding Package Includes:

Four Hours of Signature Brand Open Bar

White Glove Service

Complimentary Champagne Toast for all Guests

Five Course Dinner (Appetizer, Salad, Sorbet Intermezzo, Entrée and Dessert)

Wine Service with Dinner

Custom Designed Wedding Cake

Floor-length White or Ivory Tablecloth with Four Point Overlay

Mirrors and Votive Candles to Accent Your Centerpieces

Complimentary Late Evening Coffee Service

Complimentary King Guestroom for the Bridal Couple with chilled Champagne (suites are at an additional charge, based upon availability)

Discounted Guest Room Rates for your Guests

Valet Parking

\$5.00 per person based on Final Guest attendance.

*Overnight parking is a separate charge to overnight guests.

Premium Package Includes:

Four Hours of Premium Brand Open Bar

White Glove Service

Butler Passed Hors D'Oeuvres (four per person, choice of five)

Complimentary Champagne Toasts for all Guests

Five-course Dinner (Appetizer, Salad, Sorbet Intermezzo, Entrée, Dessert)

Wine Service with Dinner

Custom Designed Wedding Cake

Floor-length White or Ivory Tablecloth with Four Point Overlay

White or Ivory Chair Covers with your Choice of Colored Tie
*Cost does not go towards Food & Beverage Minimum.

Mirrors and Votive Candles to Accent your Centerpieces

Complimentary Late Evening Coffee Service

Complimentary King Guestroom for the Bridal Couple with Chilled Chamapagne (suites are an additional charge, based upon availability)

Discounted Guestroom Rates for Your Guests



You may also wish to include at an additional cost:

Franchises

A Selection of Bite Size Sweets served on a platter at each table after dessert to enjoy with Coffee or Tea

38.00 Per Display

Cheeseburger in Paradise

Surprise your guests with a late night treat of McDonald's Cheeseburgers

Hand passed with White Glove Service on Silver Trays

\$50.00 Delivery Fee

1.50 Each

Bride and Groom Strawberry Favors

White Chocolate Dipped Strawberry "Bride" and Dark Chocolate Dipped Strawberry "Groom"

(See your Catering Manager for more Favors available)

7.50 Per Guest

Wedding Cake à la Mode

Add a scoop of ice cream when your cake is sliced and served

1.50 Per Guest

Cappuccino Bar- Action Station

Freshly Prepared Espresso, Cappucino, Mochas and Latte Drinks

Served by tuxedo-clad Baristas in Bavarian china and accompanied by a selection of Imported Syrups

*100 person minimum

8.00 Per Guest

Chair Covers

White or Ivory chair covers and your choice of colored ties. (Included in Prestige Package)

6.00 Each

Chivari Chairs

Gold Chivari Chairs with Ivory Seat Pads

*additional colors may be available, consult with your Catering Manager

10.00 Each

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 five-course meals with a choice of four entrées.
The Bride & Groom choose the appetizer, salad, intermezzo and dessert 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 Entrees are accompanied by Chef's Choice of Starch and Seasonal Vegetables
All Prices Subject to 21% Service Charge and Current State Sales Tax

Personal Preference



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

Bride and Groom Choice Appetizers

Chef's Soup du Jour with French Tureen Service

Grilled Prawn with Trofie Pasta, Tomato Confit and Pernod

Sliced Mushroom Strudel with Feta and Red Pepper Coulis

Sushi Sampler Plate: Tuna Nigiri, Dragon Roll, (2) Cucumber Rolls, Picked Ginger, Wasabi and Soy Sauce

Lobster Bisque

Bride and Groom Choice Salad

Classic Caesar Salad with Herbed Croutons

French Endive Salad with Asiago Cheese Crackers and Champagne Vinaigrette

Arugula and Roasted Pear Salad with Toasted Pinenuts and Lemon Olive Oil

Assorted Baby Greens with Mandarin Oranges, Cherry Tomatoes served with Honey Poppy Seed Dressing

Bride and Groom's Choice of Dessert

Chef's Dessert Sampler

Any Dessert from Dinner Menus



PERSONAL PREFERENCE

your choice in fine dining

All Entrees are accompanied by Chef's Choice of Starch and Seasonal Vegetables

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Personal Preference

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

Individual Guest's Choice Entrée

(Bride and Groom choose three entrées in addition to our chef's vegetarian option)

Grilled Filet Mignon with Caramelized Cipollinis and Sauce
Perigourdine

New York Sirloin Strip Steak with Horseradish Crust

Grilled Colorado Lamb Chops with Roasted Garlic, Rosemary and
Demi-Glace

Pan Roasted Amish Chicken Breast with Sweet Corn Succotash

Grilled Chicken Breast with Tomatoes, Basil, Fontina Cheese and
Pesto Cream

Filet of Salmon with Oven Roasted Tomatoes and Capers

Pan Seared Halibut with Sauteed Spinach and Ginger-Mango Salsa

Vegetarian Entree of the Day

Signature \$111

Premium \$136

All Entrees are accompanied by Chef's Choice of Starch and Seasonal Vegetables

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PERSONAL PREFERENCE

your choice in fine dining



Hors D'oeuvres

Four per person, choice of five
(included in Premium Package)
Add \$14.00 Per Guest for Signature
Package

Artichoke Bottoms with Boursin Cheese

Roasted Tomato Caprese with Sea Salt and
Micro Basil

Ham and Cream Cheese Pinwheels

Grilled Scallop Canapé with Mango Relish

Smoked Salmon Napoleon

Beef Tenderloin with Horseradish

New Potato Rounds Baked with Cheddar
and Bacon

Crispy Shrimp Tempura with Ginger Aioli

Tuscan Chicken Fontina Bites

Chicken Satay with Peanut Sauce

Lobster Empanadas

Feta Cheese and Spinach in Phyllo

Brie en Croûte with Raspberries

Appetizer Selections

French Tureen Soup Service
Choice of Roasted Tomato Bisque, Wild
Mushroom Bisque, Cream of Asparagus,
Consomme Celestine, Italian Wedding Soup
or Chilled Vichyssoise

Wild Mushroom Strudel
With Feta Cheese and Red Pepper Coulis

Gorgonzola Purses and Raviolettis
With Pecorino Romano, Pancetta and Peas

Homemade Lobster Bisque
with Cognac and Cream, served "En Croute"
under a pastry Dome
\$1.00 Additional per Guest

Grilled Lamb Chop
Served on a bed of Rosemary Scented Cous
Cous with Roasted Garlic Jus
\$3.00 Additional per Guest

Jumbo Crab Cake
Handmade Maryland Crab Cake Served over
Pepper Relish
\$3.00 Additional per Guest

Iced Jumbo Shrimp Cocktail
With Horseradish, Cocktail Sauce and Lemon
\$6.00 Additional per Guest

Seafood Ceviche Served in Martini Glass
\$2.00 Additional per Guest

Salads

Caesar Salad
Romaine Lettuce, Croutons and Parmesan
Cheese
Served with Creamy Caesar Dressing

Endives
Four Endives with Roasted Almonds and
Mustard Vinaigrette

Fresca Salad
Romaine Lettuce with Cucumbers,
Tomatoes, Onions, Kalamata Olives, Feta
and Red Wine Vinaigrette

Spinach Salad
With Gorgonzola, Spiced Walnuts, Dried
Strawberries and Balsamic Vinaigrette

Iceberg Salad
With Pancetta, Tomatoes, Avocado, Onions
and Blue Cheese Dressing

Mimosa Salad
Assorted Baby Greens with Mandarin
Oranges, Cherry Tomatoes served with
Honey Poppy Seed Dressing

All Entree are accompanied by Chef's Choice of Starch and Seasonal Vegetables
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Menu Selections



Intermezzo Sorbet

A Refreshing Palate Cleanser of Lemon Sorbet

Poultry Entrees

Herb Crusted Chicken

Breast of Chicken with Marjoram and Syrah Sauce

Signature \$91

Premium \$116

Chicken Sicily

Pan Seared Chicken Breast with Parma Ham, Artichokes and Mushrooms in a Light Lemon Butter Sauce

Signature \$94

Premium \$119

Grilled Chicken Breast

With Roasted Tomato Concasse and Herb Jus

Signature \$94

Premium \$119

Prairie Chicken

Boneless Chicken Breast with Rosemary Jus

Signature \$94

Premium \$119

Chicken Florentine

En Croute with Gorgonzola Cream Sauce

Signature \$95

Premium \$120

Beef Entrees

Aged Prime Rib of Beef

A Hearty 10 ounce Cut of Seasoned, Slow-Roasted

Prime Rib served Au Jus and Horseradish Sauce

Signature \$99

Premium \$124

Roasted Beef Tenderloin

Roasted and Hand-Carved with Roasted Mushroom Demi Glace

Signature \$104

Premium \$129

New York Strip Steak

Grilled Sirloin Strip Steak with Thyme Bordelaise

Signature \$103

Premium \$128

Filet Mignon

Herb Grilled Filet Mignon with Sauce Rustica

Signature \$106

Premium \$131

All Entree are accompanied by Chef's Choice of Starch and Seasonal Vegetables

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Menu Selections



Seafood Selections

Pan Roasted Halibut
Served with Saffron Cream
Signature \$99
Premium \$124

Herb Seared Salmon
Served with Lemon Caper Butter
Signature \$97
Premium \$122

Combination Selections

Chicken and Sea Bass
Grilled Breast of Chicken with Natural Jus and Flaky Sea Bass with
Roasted Tomatoes and Olives
Signature \$100
Premium \$125

Chicken and Beef
Horseradish Crusted 4oz Filet Mignon and Grilled Chicken Breast
with Tomato Confit
Signature \$105
Premium \$130

Filet and Shrimp
Grilled 4oz Filet Mignon with Shiitakes and (3) Ginger Shrimp
With Pineapple Salsa
Signature \$110
Premium \$135

All Entree are accompanied by Chef's Choice of Starch and Seasonal Vegetables
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Menu Selections



Vegetarian Options

Friday

Butternut Squash Ravioli with Roasted Beets, Walnuts and White Truffle Oil

Saturday

Goat Cheese Agnolotti with Sun Dried Tomato Pesto and Roasted Peppers

Sunday

Cranberry and Wild Rice Risotto Cake with Sweet Potato Puree and Apple-Micro Green Salad

Dessert Selections

New York Cheesecake with Strawberry Compote

Death by Chocolate Cake

Fresh Fruit Tart with Creme Anglaise

Liquid Chocolate Creme Brulee

Ice Cream Turtle Pie with Chocolate and Caramel Sauces

Chocolate Raspberry Bomb

Sweet Table

Assorted Delectable Bite Size Pastries.

Based on Three (3) Pieces Per Guest

\$12.00 per person

The Candy Shoppe

A Variety of Colorful Candies for Your Guests to Mix & Match in Small Take-away Bags

\$6.00 per person

All Entree are accompanied by Chef's Choice of Starch and Seasonal Vegetables

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Signature Bar Package

Vodka: Smirnoff
Gin: Beefeater
Scotch: J&B
Rum: Cruzan
Whiskey: Canadian Club
Tequila: Sauza Gold
Bourbon: Jim Beam
Cognac: Hennessy VS
Liqueurs: DeKuyper Peach Schnapps, DeKuyper Amaretto, Carolyn's Irish Cream

Canvas by Michael Mondavi, Chardonnay
Canvas by Michael Mondavi, Cabernet Sauvignon
Danzante, Pinot Grigio
Beringer, White Zinfandel
Segura Viudas, Sparkling Wine

Beer: Miller Light, Budweiser, O'Doul's (NA), Heineken, Corona, and Goose Island Honkers Ale

Bride and Groom Specialty Drink*

Premium Bar Package

Vodka: Absolut
Gin: Tanqueray
Scotch: Johnny Walker Red
Rum: Bacardi
Whiskey: Crown Royal
Tequila: Sauza Hornitos
Bourbon: Makers Mark
Cognac: Courvoisier VSOP
Liqueurs: DeKuyper Peach Schnapps, DeKuyper Amaretto, Baileys Irish Cream

Robert Mondavi, Private Select, Chardonnay
Robert Mondavi, Private Select, Cabernet Sauvignon
Danzante, Pinot Grigio
Beringer, White Zinfandel
Segura Viudas, Sparkling Wine

Beer: Miller Lite, Budweiser, O'Doul's (NA), Heineken, Corona, and Goose Island Honkers Ale

Bride and Groom Specialty Drink*

*Specialty Drinks based on Bar Package chosen.
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Executive Bar Package

Vodka: Grey Goose
Gin: Bombay Sapphire
Scotch: Glenfiddich- 10 yr old
Rum: Captain Morgan Spiced Rum
Whiskey: Jamesons, Crown Royal
Tequila: Sauza Tres Generaciones Plata
Bourbon: Maker's Mark
Cognac: Courvoisier VSOP
Liqueurs: DeKuyper Peach Schnapps, DeKuyper
Amaretto, Baileys Irish Cream

Robert Mondavi, Private Select, Chardonnay
Robert Mondavi, Private Select, Cabernet Sauvignon
Danzante, Pinot Grigio
Beringer, White Zinfandel
Segura Viudas, Sparkling Wine

Beer: Miller Lite, Budweiser, Goose Island Honkers Ale,
O'Doul's (NA), Heineken, and Corona

Upgrade at an Additional
\$14.00 Per Guest with Signature Package
\$9.00 Per Guest with Premium Package

Martini Bar

Give your first hour of cocktails a little style.
Served with Ketel One or Grey Goose Vodka:
Cosmopolitans
Appletinis
Chocolate Martinis
Dirty Martinis
Vodka Martinis with Assorted Stuffed Olives

\$12.00 Per Guest (One-Hour Limit)

Custom Cocktail

Want a custom cocktail to reflect the Bride and Groom?
See your Catering Contact to Design.

*Specialty Drinks based on Bar Package chosen.

All Prices Subject to 21% Service Charge and Current State Sales Tax

Hyatt's Signature Select Wines

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

Canvas by Michael Mondavi, Chardonnay, California	33.00
Canvas by Michael Mondavi, Merlot, California	32.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	33.00

Blush & Light To Medium- Intensity White Wines

Beringer, White Zinfandel, California	32.00
Clean Slate, Riesling, Germany	36.00
Pighin, Pinot Grigio, Italy	42.00
Danzante, Pinot Grigio, Italy	32.00
Silver Birch, Sauvignon Blanc, New Zealand	37.00
Bonterra, Sauvignon Blanc, California.....	42.00
~Organically Grown Grapes~	
I'M Chardonnay, California	46.00
Robert Mondavi Private Selection, Chardonnay, California	36.00
Franciscan, Chardonnay, Napa Valley, California	44.00

Light To Full- Intensity Red Wines

De Loach, Pinot Noir, California	39.00
MacMurray Ranch, Pinot Noir, California	42.00
Robert Mondavi Private Selection, Cabernet Sauvignon, California	36.00
Razor's Edge, Shiraz, South Australia	36.00
Robert Mondavi Private Selection, Merlot, California	36.00
Rodney Strong, Cabernet Sauvignon, California	44.00
Napa Cellars, Merlot, Napa Valley, California	45.00
Marchesi di Frescobaldi, Chianti Rufina, Italy	51.00
Medusa, Zinfandel, California	44.00

Bubbles & Fizz

Segura Viudas, Brut Reserva Sparkling, Spain	32.00
Veuve Clicquot, Brut, Champagne "Yellow Label", France	99.00

*Specialty Drinks based on Bar Package chosen.

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Preferred Vendors



Music

Crestline Entertainment - 630.766.9898
David Rothstein Music - 773-224-1239
Standing Room Only (band) - 630-771-0212
Landini Entertainment - 630.860.1099
Premier Events - 630.226.9966
Sounds Abound - 630.718.1152
Kathie Nicolet (Pianist) - 630.830.2345

Linen

Carousel Linens - 800.238.8182
Tabletoppers - 800-826-9576
Covered Affairs - 708-452-8334
M&M Special Events - 630-871-9999

Florists

Jane's Blue Iris, Ltd. - 630.325.2983
O'ClE - 630.898.0227
Diane Michelle's Floral - 708.715.6159
Stylish Stems - 630.928.1070
Elizabeth Wray Design - 630-232-1975
Phillips Flowers - 708-579-2255

Photography

Edward Fox Photography - 773.736.0200
Fred Fox Studios - 630.833.5300
Photography by Fender and Donisch - 630.769.1912
Trademan Photography - 630.377.8001
Timothy Whaley & Assoc. - 630-271-1737
TVS Digital Video - 312-829-8871

Transportation

Chicago Mini Bus - 847.671.9080
My Chauffeur - 847.376.6169

Other Services

Engaging Events by Ali (Wedding Planner) - 773.777.2299
Tying the Knot (Wedding Planner) - 630.794.0825
Classic Party Rental - 708.352.6305
Nadeau's Ice Sculptures - 708.366.3333
Thia & Co. (Invitations) - 630.510.9770
Sharon Daniel Salon - 630.715.1325
Chicagoland Photobooth - 630-542-6684

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.



Thank you for considering the Hyatt Lodge for your special day.

The Hyatt Lodge offers several unique venues for the ultimate wedding experience. Whether you choose to have a sunset ceremony at one of our outdoor ceremony sites, or an elegant wedding reception in one of our spectacular ballrooms, you will be inspired by our award winning service, exquisite culinary creations and our unparalleled views.

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

Executive Chef, Stephen Langlois and his team have creative a delicious arrangement of menu options for your guests. For your event, Chef Langlois will utilize local ingredients and classic techniques to develop cutting edge menus with influences in regional and ethnic styling.

Chef Langlois has been with the Hyatt Lodge for many years and has taken our culinary experiences to a new level. Previous to the Lodge, Langlois was the Executive Chef and creator of the Prairie Restaurant, which featured cuisine of the heartland. Langlois has been hailed as one of the Midwest's most important chefs. Langlois has received many awards for his creations including the Bronze Medal in the 1982 National Restaurant Association Culinary Art Salon and a Team Gold Medal in the 1993 New York Show Culinary Arts Salon. He is a member of the Alumni Association of the Culinary Institute of America. He is also the author of a cookbook entitled Prairie: Cuisine from the Heartland.