
PARK HYATT CHICAGO®

ON WATER TOWER SQUARE



2011 Wedding Offerings

WEDDINGS AT PARK HYATT CHICAGO

THE FOLLOWING ELEMENTS WILL BE INCLUDED IN YOUR WEDDING WEEKEND:

- Complimentary suite for the night of your wedding
- Complimentary guest rooms for His & Her changing rooms from 8am-3pm on your wedding day
- Complimentary upgrade to Park View King Guest Room for Parents of Bride and Groom
- Complimentary guest room for the night of your one-year Anniversary
- Complimentary Honeymoon Nights at participating Hyatts for Weddings booked by December 31, 2011
- Exclusive use of the Grand Salon Level
- Dedicated Banquet Manager, Banquet Captain
- One server per ten guests
- Restaurant-style dining
- Monogrammed menu for each guest
- Dining table pin-spot lighting
- Menu tasting for two guests
- Complimentary use of our black, baby grand piano

SIGNATURE PACKAGE

5-hour reception

- Six varieties of passed hors d'oeuvres for one hour
- Four-hour Park Hyatt Bar
- First Course
- Entrée
- Wedding Cake or Plated Dessert
- Sommelier's selection of Red and White Dinner Wine Service
- Coffee, Decaffeinated and Assorted Tea Service

Poultry	\$175 per guest
Fish	\$179 per guest
Beef	\$187 per guest

Please add applicable tax and service charge, currently 11.0 % and 21.75% respectively, to all of the above pricing. One bartender is required at each bar for a fee of \$100 per bartender. Each additional half hour of bar is \$5 per guest. All prices are subject to change.



Photography Courtesy of Artisan Events
Photography

HORS D'OEUVRES

COOL

NoMI Selection of Sushi and Sashimi, Wasabi, Soy
Scottish Smoked Salmon, Lemon Crème Fraîche, Traditional Blini
Ponzu Marinated Tuna, Ginger Caramel
Asparagus Tartlet, Truffle Vinaigrette, Laura Chenel Goat Cheese (V)
Classic Andalusian Gazpacho Shooter (V, Available May - September)
Vegetarian Spring Wrap, Dipping Sauce (V)

WARM

Grilled Steak Crostini, Whole Grain Mustard, Shallot Confit
Seasonal Risotto, Parmigiano-Reggiano
Baby Lamb Chops, Sauce Béarnaise
Crab Cake, Garlic Aioli
Steak Diablo Skewer
Scallop Tart, Leek Jam, Parmesan Sable
Chicken Tandoori Skewer, Curry Yogurt Sauce
Chicken Spring Roll, Dipping Sauce
Truffled Macaroni and Cheese (V)
Spiced Butternut Squash Soup, Pear (V, Available September - March)
Sweet Corn and Peeky Toe Crab Chowder (Available April - September)
Spinach and Manchego Cheese Empanada, Chimichurri (V)
Traditional Emmental Gougère (V)
Miniature Croque Monsieur

(V) Vegetarian Selection

PARK HYATT BAR PACKAGE

COCKTAILS

Dewars, Makers Mark Bourbon, Ketel One Vodka, Grey Goose Vodka,
Bombay Sapphire Gin, Crown Royal Whisky, Bacardi Light Rum, Patron

WINE

Sommelier's Selection of Red and White Wines

BEER

Amstel Light, Stella Artois, 312 Goose Island

SOFT DRINKS

Assorted Sodas, Still and Sparkling Water, Fruit Juice

DINNER MENU

FIRST COURSE

SALADS

Assorted Young Lettuces And Chicories
Pine Nut Puree, Vegetable Crudités, Shallot Vinaigrette

Pear Salad
Roasted Pear, Mixed Field Greens, Candied Walnuts, Manchego Cheese, Spiced Croutons,
Sherry Vinaigrette

Spinach Salad
Baby Spinach, Goat Cheese Crouton, Candied Walnuts, Crispy Shallots, Banyuls Vinaigrette

Salad Lyonnaise
Chicories, Proscuitto, Crispy Poached Egg, Bacon Vinaigrette

SOUPS

Asparagus Soup
Soft Boiled Quail Egg, Croutons, Parmesan, Truffle Foam

Chilled Vichyssoise
Smoked Sturgeon, Caviar, Fingerling Potato

White Bean Bisque
Rosemary Cream, Garlic Chips, Truffle Oil, Grilled Crostini

Cucumber Gazpacho
Charred Shrimp, Avocado, Espellete, Pickled Radish

Clam Chowder
Little Neck Clams, Yukon Gold Potato, Slab Bacon, Pearl Onion, Chive Oil

SECOND COURSE

(\$12 ENHANCEMENT)

Tomato Tart Tatin
Tomato, Caramelized Onion, Pate Brisee, Herbs, Goat Cheese (Vegetarian)

Seasonal Risotto
Parmigiano-Reggiano (Vegetarian)

Peeky Toe Crab
Avocado, Coconut, Mango Gelee, Ginger-Lime Aioli, Micro Cilantro

ENTREE

Steamed Cobia
Vermicelli, Honshimeji Mushrooms, Baby Bok Choy, Micro Basil, Lemongrass-Curry Broth

Red Snapper Escabèche
Assorted Peppers, Fennel, Tomato Confit

Catch Of The Day
Tomato, Eggplant, Olive-Almond Tapenade, Micro Herb Salad

Chicken Roulade
Spinach, Apples, Pine Nuts, Raisins, Cannellini Puree, Chorizo Jus

Roasted Breast Of Amish Chicken
Seasonal Baby Vegetables, Potato Pave, Thyme Jus

Buttermilk Poached Chicken
Pomme Fondant, Salsify, Brussels sprouts, Albufera Sauce

Roasted Club Steak
Spinach, Buttermilk Onion Rings, Sauce Béarnaise

Tenderloin Of Beef
Truffled Celery Root, Cipolini Onion, Mushrooms, Asparagus, Red Wine Sauce

Grilled Prime Club Steak
Horseradish Pomme Puree, Roasted Shallot, Watercress, Beef Jus

Roasted Milk-Fed Veal Rib Chop
Pecorino Polenta, Maitake Mushrooms, Porcini-Thyme Jus

Roasted Lamb Loin
Escarole Beans, Salsa Verde

Ricotta Cavatelli
Market Vegetables, Arugula Pesto, Pecorino Romano

Seasonal Baby Vegetables En Papillote
Assortment Of Vegetables, Israeli Couscous, Herb Pesto

Pappardelle
Asparagus, Arugula, Ricotta Salatta

DESSERT

Wedding Cake

Presentation Of Berries

Crème Anglaise

L'arabica

White Coffee Chantilly, Coffee Sponge, Caramelized Pecans

L'exotic

Pistachio Sponge, Mango Cream, Exotic Compote

Seasonal Fruit Tart

Sable Dough, Vanilla Cream, Fresh Fruit

Le Marcona

Chocolate Mousse, Almond Mousse, Almond Sponge

COFFEE

Regular and Decaffeinated Tableside Coffee Service

ENHANCEMENTS

HORS D'OEUVRES ENHANCEMENTS

NOMI SUSHI AND SASHIMI

Assorted Rolls, Sushi, Sashimi
Wasabi, Pickled Ginger, Soy Sauce
\$35 per guest (Five pieces per guest)
Action Station Option / \$100 chef fee

CHARCUTERIE

Hand-Carved Serrano Ham or Prosciutto
Chef's Selection of Pâtés
Artisan Breads, Flatbreads, Traditional Garnitures
\$22 per guest

FROMAGE

Imported and Domestic Artisan Cheese
Dried Fruit, Housemade Chutney, Artisan Breads, Lavosh
\$12 per guest

RISOTTO

Made-to-Order with Chef's Selection of Seasonal Vegetable
\$22 per guest / \$100 chef fee

PASTA

Pasta (select two): Penne, Farfalle, Capellini
Sauce (select two): Bolgnese, Marinara, Primavera, Mornay
\$22 per guest / \$100 chef fee

HAND-CARVED

Hand-Carved Black Angus Strip Loin
Sauce Bordelaise
\$30 per guest / \$100 chef fee (Minimum of 25 guests)

Hand-Carved Rack of Lamb
Moroccan Spiced with Garlic Jus
\$30 per guest / \$100 chef fee (Minimum of 25 guests)

SHELL FISH

Steamed Mussels, Beer, Onions and Bacon
Pomme Frites with Garlic Aioli
Grilled Country Bread
\$35 per guest (Minimum Of 25 Guests)

RAW BAR

Assortment of Individual Pieces of the Following:
Jumbo Prawn, Littleneck Clams, Oysters on the Half Shell
and Snow Crab Claws
\$6 per piece

**A chef is recommended to enhance the culinary experience for all Station Enhancements @ \$100 fee per Chef*

DINNER ENHANCEMENTS

	PER GUEST
Choice of two entrées ordered tableside	\$15
San Pellegrino or Evian poured tableside	\$5
Amuse Bouche	\$6
Sorbet Intermezzo	\$10
Artisan Cheese Course	\$16
Additional Hors d'oeuvres	\$6
Additional Course	\$12
Champagne Toast	\$10

DESSERT ENHANCEMENTS

	PER GUEST
Wedding Cake & Plated Dessert	\$12
Marble Slab Creamery Ice Cream Bar	\$18
Crepe Station	
Seasonal Jams, Nutella and Traditional Suzette (\$100 chef fee)	\$20
DESSERT TABLE (select six)	\$22
Lemon Hazelnut Glass	
Vanilla Crème Brulee	
Pistachio Raspberry Financier	
Cheesecake	
Fruit Tarts	
Citrus Madelines	
Choux A La Crème (Seasonal Flavor)	
Assorted Macarons	
Chocolate Passion Glass	

ADDITIONAL INFORMATION

Ceremonies – we can accommodate ceremonies in the hotel. Microphone(s) are available for an additional supplement. Ceremony Fee of \$750 applies.

Courtesy Hold, Contract and Deposit – it will be our pleasure to place a courtesy hold on your wedding date for a maximum of ten (10) days. During this time you will receive a Catering Contract for your review and signature. The Contract will be due a maximum of fifteen (15) days from the date the hold was initiated. An initial deposit of twenty percent (20%) of your food and beverage minimum will be required with the signed contract in the form of a check or credit card. Once the signed contract and deposit is received by the hotel and your deposit has cleared, your wedding date will be confirmed.

Final Attendance – your final guest count will be required three (3) business days prior to your event by 11am. This guaranteed number is not subject to reduction but may be increased if necessary. Park Hyatt Chicago is not responsible for service to more than 3% over the guarantee. If the guarantee is not received within the above time frame, you will be charged for the most recent estimated attendance or actual attendance, whichever is greater. Your seating chart, designated entrée selections (if choice of entrée is pre-determined), special meal requests and guest list are also due at this time.

Menu Tasting - menu tastings will be provided within three months of your event date in order to incorporate our seasonal menus. The initial appointment to discuss your preferences can be in person, via phone or e-mail. The actual tasting will be conducted in the hotel Tuesday through Thursday between the hours of 11:00 a.m.– 3:00 p.m. for a maximum of two guests. Additional guests may attend for a supplement of \$100 per guest, plus applicable tax and service charge. Tastings cannot be accommodated on weekends due to the limited availability of the culinary and service staff as they are preparing other weddings and events.

Payment – after the initial deposit is received, a second deposit of 50% of the estimated total balance will be due two months prior to the wedding. The remainder of the estimated balance will be due 10 days prior to the event with a certified check, credit card, money order or personal check.

Rehearsals – we will accommodate rehearsals on a space available basis.

Sleeping Rooms – we will be happy to reserve a block of sleeping rooms for your guests at a reduced rate. The rate will vary depending on the time of year your wedding occurs. We will begin with an initial block of up to ten (10) rooms. The rate and room block will be confirmed in your Catering Contract.

Vendors - all hired vendors by client must follow Park Hyatt Chicago Policies and Procedures. All vendors must enter through the Loading Dock of the hotel. Vendors are not allowed to enter through the front doors of the hotel. This includes all participating members of a hired group. All vendors must check in with Park Hyatt Chicago Security, provide valid photo identification and are required to wear a tag indicating that they are visitors to the hotel. The Hotel must approve all vendors that will work at your function. We strongly recommend that this be done prior to signing a contract with any vendor. A final list of vendors, including full name, company name and phone number is due to your hotel representative no later than one month prior to your event date.

Valet Parking - valet parking is available for your event for an additional supplement of \$20 per guest vehicle. Please notify your Catering representative approximately how many vehicles ten (10) days prior to your event date.

Coat Check - coat check services are available for your event for an additional supplement. Coat check services are required October through April and during days of inclement weather. Park Hyatt Chicago is not responsible for checked items.