

Weddings at Hyatt Regency Cleveland -



420 Superior Avenue Cleveland, OH 44114. Tel: 216 575 1234. Fax: 216 575 1690



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

1890 at The Arcade

Named for the year the Arcade first opened, 1890 at The Arcade is a tribute to the city's industrial past. The restaurant features Contemporary American cuisine with European influences and a focus on flavor and simplicity. Menu items include superb specialties, as well as outstanding desserts. Located on the lobby level. 1890 is open for breakfast, lunch and dinner.

1890 Lounge

Visit the 1890 Lounge and take the opportunity to unwind with one of our speciality cocktails or microbrews. Lunch, dinner and speciality appetizers are also offered in the 1890 Lounge

Spa

Marengo Luxury Spa at Hyatt Regency Cleveland offers a unique combination of luxurious services where you can be physically rejuvenated, soothingly pampered and spiritually renewed. Located in the Arcade, the Marengo Luxury Spa is just steps from your room, offering Massage Services, Body Treatments, Skin Care Treatments, Spa Nail Services as well as Hair Services and Treatments.

Health Club

Our state-of-the-art fitness center is located on the lobby level of the hotel and offers cardiovascular and Cybex strength equipment.

Parking

Valet Parking is offered and operated by Ampco System Parking from the Superior Avenue Entrance. Self-parking is offered in nearby parking garages and lots.

Ceremony & Reception Sites



Arcade

Once known as Cleveland's Crystal Palace, the Arcade has always been one of Cleveland's best known landmarks, and with its ornate brass railings, 100-foot high skylight comprised of 1,800 panes of glass and two beautifully restored marble staircases, the Arcade is the perfect setting for your wedding.

The Euclid Rotunda, with its classic circular shape and stately marble columns provides a stunning backdrop for your ceremony and photographs.

The Arcade, itself, with its famous architecture, offers dinner seating on the main level and for larger parties, you may choose to combine this with additional seating on the balcony level, surrounded by the grandeur of the hotel.

Please see your Catering Manager for any applicable ceremony site fees.

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.

Style and Accommodations

Grand Arcade Deluxe accommodations for the Bride and Groom, with a special amenity and breakfast the following morning.

Special Room Rates for Overnight Guests

Exceptional Banquet and Bar Services

White Double Clothed Linen, Framed Table Numbers and Votive Candles

Menu Tasting for Four Guests

Seasonal Coat Check

Hotel Security

Your Menu Features

Butler Passed Hors D'oeuvre

Your Wedding Cake Sliced and Served

Signature Champagne Toast with Fresh Berries *

Canvas Chardonnay and Cabernet Sauvignon with Dinner *

* Included with Bar Package



You may also wish to include at an additional cost:

Customized Ice Sculpture

Accent Lighting and Sound Packages

Speciality Linens

Chair Covers

Chiavari Chairs

Alternative China Patterns, Glassware and Flatware

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 four-course meals with a choice of four entrées. The Bride & Groom choose the appetizer, salad 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

Maximum of 150 guests

All prices subject to a 22% service charge and a 7.75% State Sales Tax. All prices subject to change.01/09

Personal Preference

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

Your Choice Appetizers

Fresh Jumbo Crab Cake served over Pepper Relish

Sliced Mushroom Strudel with Feta Cheese and Red Pepper Coulis

Sweet Corn Agnolotti with Mascarpone and Roasted Shallot Sauce

Wild Mushroom Bisque, Julienne of Duck Breast

Your Choice Salad

Local Field Greens, Goat Cheese on Brioche, Toasted Walnuts and Pomegranate Dressing

Golden Beet Salad with Composed Greens and Red Balsamic Vinaigrette

Three Endive Salad, Candied Nuts, Dried Cranberries and Raspberry Dressing

Bibb Lettuce, English Cucumber, Feta, Tomato and Lemon Basil Vinaigrette

Your Choice Dessert

Apple Galette with Spiced Cider Glaze and Caramel

Vanilla Crème Brulee with Chocolate Dipped Shortbread

Pear and Almond Frangipane Tart with Cinnamon Cream and Honey Tuile

Triple Chocolate Cheesecake



PERSONAL PREFERENCE

your choice in fine dining

Maximum of 150 guests

All prices subject to a 22% service charge and a 7.75% State Sales Tax. All prices subject to change.01/09

Personal Preference

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

Individual Guest's Choice Entrees

(Bride & Groom Choose 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 Cabernet reduction

Herb Crusted French Cut Breast of Chicken 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

75.00 Per Guest

Maximum of 150 guests



PERSONAL PREFERENCE

your choice in fine dining

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Menu Selections



Menu One

Bibb Lettuce, Red Onion, Tomato, Bleu
Cheese and Pancetta
Tarragon Mustard Viniagette

Brioche and Spinach Stuffed Chicken
with Boursin and Shiitake Mushroom Lemon
Basil Cream
Rice and Grain Pilaf

Seattle's Best ® Coffee

Chocolate Covered Strawberries

48.00 Per Guest

Menu Two

Ginger Risotto Cake with a Seared Scallop
and Lemongrass Sauce

Spinach, Citrus Segments, Goat Cheese and
Almonds
Pomegranate Viniagrette

French Cut Breast of Chicken with Lime
Cilantro Cream

Seattle's Best ® Coffee

Chocolate Covered Strawberries

60.00 Per Guest

Menu Three

Sweet Corn Agnolotti with Mascarpone and
Roasted Shallot Sauce

Petite Greens with Fresh Mozzarella and
Roma Tomatoes
Basil Viniagrette

Pan Seared Filet topped with Pancetta,
Shallot and Crimini Mushrooms Compote
Paired with Rosemary Roasted Chicken
Breast
Syrah Sauce

Seattle's Best ® Coffee

Chocolate Covered Strawberries

65.00 Per Guest

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Menu Selections



Menu Four

Wild Mushroom Soup with Smoked Chicken

Hearts of Romaine Salad
With Radicchio, Fennel, Tomato, Endive
Lemon Dijon Vinaigrette

Grilled Tenderloin, Balsamic Marinated Tomatoes, Cipollini
Onions

Pinot Noir Demi Glace
Chive-Horseradish Yukon Mashed Potatoes

Seattle's Best® Coffee

Chocolate Covered Strawberries

62.00 Per Guest

Menu Five

Crispy Duck Breast
Orange-Walnut Emulsion
Dried Cherry Compote

Baby Field Greens, Asparagus, Tomatoes, Toasted Pine
Nuts and Goat Cheese
Lemongrass Vinaigrette

Filet of Beef and Whole Grain Mustard Roasted Salmon
Port Wine and Sage Cream Sauce
Parsley New Potatoes with Truffle Oil

Seattle's Best® Coffee

Chocolate Covered Strawberries

59.00 Per Guest

Menu Six

Tomato and Avocado
Lime Grapeseed Vinaigrette

Chopped Salad with petite diced Cucumber, Bacon,
Onion, Red Pepper and Crumbled Bleu Cheese
White Balsamic Vinaigrette

Filet of Beef and Tarragon Crusted Halibut
Lobster Sauce
Fennel-Saffron Risotto Cake

Seattle's Best® Coffee

Chocolate Covered Strawberries

63.00 Per Guest

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Butler Passed Hors D'oeuvres

Select four

Five Spice Chicken with Orange-Ginger Dipping Sauce

Polenta and Cheese Tartlets, Season Tomatoes and Basil

Tamarind Ahi Poke in Crispy Wonton

Gruyere-Thyme Coin Topped with Camembert

Tiny Tomato Caprese with Organic Olive Oil and Micro Basil

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton

Charred Lamb with and Moroccan Vegetable Relish in Phyllo Cup

Smoked Chicken and Leek Tartlet

Smoked Salmon and Fresh Dill in an Olive Oil Bread Cup

Lobster and Tarragon Aioli, Wonton Basket

Beef Tenderloin Crostini with Horseradish Creme

Mini Braised Artichoke and Pepper Pizza

Package Enhancements

Priced Per Guest

A variety of California Rolls paired with Nigiri Salmon, Shrimp & Tuna Soy Sauce, Pickled Ginger and Wasabi
Served with Seasoned Seaweed and Edamame
10.00

Display of Chef's Choice Cheese Board
Selection of Local and International Cheeses
French Bread, Crostini, Whole Grain Crisps
Green Apple Rosemary Relish, Red Wine Dark Jam
8.00

Display of Fresh Crudites
Broccoli, Snow Peas, Celery and Carrots,
Olive and Roasted Tomato Tapenade and Spinach-Ranch Dip
Sesame Crackers and Wasa Crisps
6.00

Antipasto Display
Dry Italian Salami and Prosciutto Presentation with Marinated Vegetables; Peppers, Long Stem Artichoke Hearts, Cipollini Onions and Assorted Olives. Grilled Asparagus, Pesto Squash, Zucchini and Tomatoes
10.00

Dessert Station
Selection of Elegant Petite Pastries to include (but not limited to) Cream Puff Swans, Vanilla Creme Brulee, Chocolate Opera, Forbidden Monks, Napoleons, Lemon Curd and Fresh Fruit Tarts
Fresh Seasonal Fruit with White Chocolate Grand Marinier and Dark Chocolate Sauces
20.00

Candy Station
Selection of 5 Assorted White Candies displayed in Glass Containers
10.00

Menu Selections



Late Night Snacks

Priced Per Guest, minimum of 25 guests per selection

Serve these towards the end of the night, or in Superior Avenue Room after the Reception is over, as your guests continue to celebrate.

Mini Cuban Panini's

Roasted Pork, Ham, Swiss and Pickles with Mustard Herb Dip
8.00

Flatbread Caprese Pizza

Fresh Mozzarella, Roasted Tomato and Basil Oil
6.00

Chicken Quesadilla

Roasted Tomato Salsa and Sour Cream
6.00

Mini Beef Burgers or BBQ Pork Sliders

8.00

Late Night Snack cont...

Killer Queso Cheese Dip

Warm Tortilla Chips
6.00

Grilled Mini Reubens

Thousand Island Dressing
8.00

Focaccia Pizza Squares

6.00

Assorted Chicken Wings

Caribbean Jerk with Pineapple Relish

Traditional Buffalo Style

House Made BBQ

Celery and Bleu Cheese Dressing

8.00

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Host Sponsored Bar Package

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

Four Hour Bar Package	31.00
Each Additional Hour	6.00
Children's Beverage Bar.....	12.00
ages 12-20	

Bar Package Specialty Upgrades

Add a personal flair to your celebration with one of the selections below. These additions are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

Diamond Series Martini Bar.....	6.00
Bride & Groom's choice of 3 Martini's	
Butler Passed Wine during Cocktail Hour	4.00
Canvas Chardonnay and Cabernet Sauvignon with Sparkling Water	
Butler Passed Signature Cocktail during Cocktail Hour.....	3.50
Sunset Sangria, Pineapple Mojito or Bride & Grooms Selection	

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Spirits & Wine



Host Sponsored Bar Per Drink

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

	Signature
Cocktails	6.00
Domestic Beer	4.50
Premium and Imported Beer	5.00
Select Wine	6.00
Mineral Water/Juices	3.50
Soft Drinks	3.50
Cordials	7.50
Champagne (by the glass)	6.00

Cash Bars

Full Bar Setups are included. Labor Charges for Cash Bar Service apply.

	Signature
Cocktails	6.50
Domestic Beer	4.50
Premium and Imported Beer	5.00
Select Wine	6.00
Mineral Water/Juices	3.00
Soft Drinks	3.00
Cordials	9.00
Champagne (by the glass)	6.00

Labor Charges for Cash Bar Service

Bartenders:.....	100.00
each up to three (3) hours	
Cashiers	50.00
each up to three (3) hours	

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Spirits & Wine



Hyatt's Signature Select Wines

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

Canvas by Michael Mondavi, Chardonnay, California	28.00
Canvas by Michael Mondavi, Merlot, California	28.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California	28.00

Blush & Light To Medium- Intensity White Wines

Beringer, White Zinfandel, California	28.00
Clean Slate, Riesling, Germany	35.00
Fish Eye, Pinot Grigio, California	29.00
Danzante, Pinot Grigio, Italy	34.00
Clos du Bois, Pinot Grigio, Sonoma	42.00
Benziger Family Winery, Sauvignon Blanc, North Coast	35.00
Rock Rabbit, Sauvignon Blanc, Central Coast	31.00
Meridian Vineyards, Chardonnay, Santa Barbara	37.00
Robert Mondavi, Private Selection Chardonnay, California	35.00
l'M, Isabel Mondavi, Chardonnay, Sonoma	38.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California	41.00
Chalone, Chardonnay, Monterey	42.00

Light To Full- Intensity Red Wines

Beaulieu Vineyard, Coastal Estates Pinot Noir, France	35.00
A by Acacia, Pinot Noir, California	43.00
Spellbound, Petite Sirah, California	39.00
St. Francis Vineyards, Red, Sonoma	35.00
Concannon Selected Vineyards, Merlot, Central Coast	33.00
Blackstone, Merlot, Napa Valley	31.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	34.00
Red Truck, Cabernet Sauvignon, California	34.00
Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast	39.00
Wolf Blass, Shiraz, Australia	40.00
Ravenswood, Zinfandel, Napa Valley	35.00

Bubbles & Fizz

Segura Viudas, Brut Reserva Sparkling, Spain	31.00
Perrier Jouet, Grand Brut Champagne, Epernay, France	80.00

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Preferred Vendors



Audio Visual

VAE- 216.776.4580

Linen and Specialty Equipment Rental

L'Nique Linen - 216.986.1600

Event Source - 216.901.0000

Music

Jerry Bruno Productions - 216.986.1808

Redline - 330.757.8752

Strings Ohio - 216.371.7606

Sound Advice - 440.323.3705

Floral

Stephen Tokar Floral - 216.431.0578

Pieter Bouterse - 216.765.0700

Studio Floral - 216.522.0222

Fresh Tendrils - 440.937.4350

Flowerville - 216.932.7550

HeatherLily - 216.862.2864

Wedding Cakes

White Flower Cake Shoppe - 216.514.2253

Wild Flour Bakery- 410.331.2950

Phyllis Lester Designs - 440.248.4382

Mary Pisanelli - 216.475.9022

Photography

LCD Photography - 440.266.1970

Thomas & Thomas West Shore Studio - 440.835.4707

New Image Photography - 216.464.8959

Genivieve Nisly - 330.705.3484

Easywind Studio - 216.712.6763

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.