

Weddings at Grand Hyatt Denver -



1750 Welton Street Denver, CO 80202. Tel: 303 295 1234 . Fax: 303 292 2472



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.



AWARDS

Grand Hyatt Denver is the recipient of the AAA Four Diamond Award, denoting excellence in service and facilities. Only three percent of the over 32,000 properties approved by AAA achieve this prestigious distinction. According to sources at AAA, "fundamental hallmarks at this level include an extensive array of amenities combined with a high degree of hospitality, service and attention to detail". The Grand Hyatt Denver was upgraded in brand to Grand status in early 2005. It boasts 57,000 square feet of flexible meeting and banquet space including the renowned Pinnacle Club on the 38th floor of the office tower at 555 Seventeenth Street. Through floor to ceiling windows, the entire Rocky Mountain front range is clearly visible, including Pikes Peak more than 100 miles away. We are also the winner of the Meeting Professionals International Silver Plate Award. The Pinnacle Club, located on the 37th and 38th floors is the winner of the Meeting Planners International Best Special Event Venue. Most recently, it garnered national exposure in The Knot Best of Wedding 2008 Magazine. The knot has awarded the Grand Hyatt with this honor 27 years in a row. The Grand Hyatt Denver is also well-versed in kosher catering, having a fully dedicated kosher kitchen, off-premises catering and the Personal Preference menu that allows banquet guests a choice of entree.

CHEF'S PROFILE

Grand Hyatt Denver's Executive Chef John Treusein has an extensive culinary background, having begun his career in the kitchen of the 2019 room Hyatt Regency Chicago in 1984. Prior to moving to the Grand Hyatt Denver in 1996, Chef Treusein was the Executive Chef of the Hyatt Regency Bethesda. His progressive career brought him five moves in five years: Sous Chef of the Hyatt Regency Bethesda, Executive Sous Chef at Hyatt Regency Nashville, Hyatt Regency Monterey and the Grand Hyatt Washington before returning to Hyatt Regency Bethesda in 1993 as Executive Chef. In these capacities, he also serviced many off-premise events through Regency Productions, whose clients include the PGA Golf Tournament and Super Bowl. Chef Treusein grew up in the restaurant industry. He was literally raised in the business working along side his father who was a maitre'd and hotelier.

Ceremony & Reception Sites



Imperial Ballroom

If slightly larger is your preference, we have the answer in the Imperial Ballroom. Touched with cherrywood and wrought iron, the splendor of Colorado is captured in this ballroom's rich decor. With banquet seating for up to 700 people, and a spacious foyer which is the perfect complement for receptions and gatherings prior to the event.

Grand Ballroom

What could be more inviting than a ballroom adorned with four sparkling chandeliers? The Grand Ballroom is just that, providing the ideal setting for any event that needs a touch of crystal. This space also boasts a pre-function area just outside its doors. The Grand Ballroom provides generous seating for up to 400 people; but don't forget to leave some room for dancing!

Pinnacle Club Ballrooms

As inspirational as Pikes Peak itself, which you can actually see from our Pinnacle Club, the Grand Hyatt Denver is pleased to present what is truly Colorado's most unique venue. Only from this lofty perch does the entire snow-capped Rocky Mountain front range with the twinkling Denver skyline lay before you. Not only is the view unmatched, but the level of service is as well. The Pinnacle Club by Grand Hyatt is comprised of two floors of meeting and event space and features two ballrooms, Capitol Peak and Pyramid Peak. Both Capitol Peak and Pyramid Peak can accommodate 250 people with a dance floor and include pre-function space for any Grand cocktail hour.

Inclusions



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

Complimentary Suite for the Bride and Groom, including champagne, strawberries, and turn down service

Complimentary Bridal Suite the night before the wedding

Hospitality Room for Groomsmen

(2) Complimentary Room Upgrades

Personalized Wedding Cake

Special room rates for overnight guests (Rates and availability are dependent upon season and occupancy levels)

Dedicated Catering Manager and Professional Banquet Captain

White glove service

Champagne toast for all guests

Selection of floorlength linens and napkins

Votive candles for guest tables

Direction cards for out of town guests

Complimentary staging for Band or DJ, and Dance Floor

All Glassware, China, and Flatware

Customized Tasting for your Menu!

Hyatt Resorts Honeymoon Offer

First anniversary Dinner in 1876 with a complimentary sleeping room for that particular evening.

Significant Discounts are offered through the Grand Hyatt Denvers' preferred vendors

Complimentary Custom Snack for the Bridal suite and Groomsmens Hospitality room the day of the wedding



You may also wish to include the following at an additional cost:

A celebratory horse drawn carriage ride following the ceremony

Additional lighting and sound packages

Late Night Themed Snacks

Chocolate Covered Strawberries for Cake enhancement

Grooms Cake

Upgraded Reception Package

Custom Linen and Chaircovers from Grand Hyatt Denver preferred vendors



PERSONAL PREFERENCE

your choice in fine dining

Guests choose their own entrée in a banquet setting.

- Better than the standard casual buffet, more elegant than a dual-entrée option.
- We feature four-course meals with a choice of four entrees. The planner chooses 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' order as they are seated.
- An option designed to satisfy individual tastes and preferences.

Package includes Bread Presentation and Starbucks Coffee and Tea Service
All Prices Subject to 22% Service Charge and 8.1% State Sales Tax.

Personal Preference



PERSONAL PREFERENCE
your choice in fine dining

Bride and Groom's Choice of Appetizer

Crab Cake, Avocado Horseradish Cream,
Pepper Relish

Sliced Mushroom Strudel with Feta Cheese
and Red Pepper Coulis

Herb Gnocchi with Roasted Tomato and
Basil

Wild Mushroom Bisque, Proscuitto Shard,
Porcini Dust

Bride and Groom's Choice of Salad

Heirloom Tomatoes, Red Oak and Pecorino
Cheese, Walnut and Spanish Olive
Vinaigrette

Baby Romaine Spears with Olive Crouton,
Shaved Parmesan, Red Caesar Dressing

Endive and Lola Rosa, Sugared Pecans,
Gorgonzola Crumbles and Dried Cranberries,
Raspberry Dressing

Bibb Lettuce with Marinated Artichokes and
Feta, Basil Vinaigrette

Individual Guest's Choice of Entree

(Bride and Groom choose four items
including one vegetarian option)

Pistachio Crusted Rack of Lamb with
Braised Leeks, Parsnip Puree

Roasted Salmon over Artichoke, Mushroom,
Bean and Red Pepper Sautee`

Proscuitto Wrapped Beef Tenderloin with
Fresh Mozzarella and Pesto

Herb Crusted Chicken Breast with Leek
Orzo Risotto, Marjoram and Syrah Sauce

Seared Bass on Roasted Asparagus with
Saffron Cream

Potato Torta with Caramelized Onion and
Arugula

Chef's choice of accompaniments

Package includes Bread Presentation and Starbucks Coffee and Tea Service
All Prices Subject to 22% Service Charge and 8.1% State Sales Tax.

Personal Preference



Champagne Toast

Custom Wedding Cake

Our Pastry Chef will design and make your cake based on your preferences

Personal Preference Per Person Price
78.00

Dessert Enhancements

Trio of Petite Desserts

Customized to Your Taste

or

Have Our Pastry Chef Create the Combination

6.50 Additional



PERSONAL PREFERENCE

your choice in fine dining

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All Prices Subject to 22% Service Charge and 8.1% State Sales Tax.

Menu Selections



Menu One

Tiny Tomato Caprese with Organic Olive Oil and Basil

Thai Chicken or Beef Satay with Peanut Sauce

Wild Mushroom Bisque with Crispy Shitakes

Roasted Chicken
Herb Roasted Tomato Chutney

Champagne Toast

Custom Wedding Cake

55.00 Per Guest

Menu Two

Crostini with Manchego, Cherry Shallot Chutney

Five Spice Chicken with Orange-Ginger Dipping Sauce

Endive and Lola Rosa, Sugared Pecans, Gorgonzola Crumbles and Dried Cranberries
Raspberry Dressing

Seared Salmon, Asparagus and Mushroom Sautee, Safron Sauce

Champagne Toast

Custom Wedding Cake

57.00 Per Guest

Menu Three

Half Strawberry with Brie and Pecans

Roasted Duck and Apricot Wonton, Sweet Chili Sauce

Bibb Lettuce with Marinated Artichokes and Feta
Basil Vinaigrette

Sugar and Salt Crusted Beef Medallions, Truffle Shallot Demi Glace

Champagne Toast

Custom Wedding Cake

59.00 Per Guest

* requires an attendant at \$100 each plus tax

All menus include Bread Presentation and Starbucks Coffee and Tea Service

All Prices Subject to 22% Service Charge and 8.1% State Sales Tax.

Menu Selections



Menu Four

Charred Lamb and Moroccan Vegetable Relish in a Phyllo Cup

Petite Crabcakes, Horseradish Avocado Sauce

Bibb Lettuce with Grilled Pears, Feta and Sugared Pecans
Sherry Vinaigrette

Petite Filet Mignon, Morel Mushroom Sauce

Champagne Toast

Custom Wedding Cake

68.00 Per Guest

Menu Five

Artichoke Bottom with Herbed Cheese and Roasted Pepper

Wild Mushrooms in Phyllo

Lobster Bisque with Herb Brioche Crouton

Petite Filet, Roasted Garlic Demi Glace
Paired with
Crabcake, Tomato Horseradish Relish

Champagne Toast

Custom Wedding Cake

70.00 Per Guest

* requires an attendant at \$100 each plus tax

All menus include Bread Presentation and Starbucks Coffee and Tea Service

All Prices Subject to 22% Service Charge and 8.1% State Sales Tax.

Menu Selections



Intermezzo

Champagne, Lemon or Raspberry Sorbet

3.00 Per Guest

Reception Enhancements

Crudite

Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds. Olive and Roasted Tomato Tapenade, Spinach and Ranch Dips, Sesame Crackers and Wasa Crisps

\$10.00 Per Guest

Artison Cheese Selection

Handcrafted Cheese with Lavosh and Baguettes. Red Wine Dark Fruit Chutney, Local Honey, Toasted Nuts and Toasted Fruits

\$12.00 Per Guest

Grilled and Roasted Vegetables

Marinated and Seasoned Asparagus, Zucchini, Baby Carrots, Cauliflower, Red Peppers and Shallots

Manchego Cheese Fondue

\$12.00 Per Guest

Grand Seafood Display

Jumbo Lemon Shrimp, Oysters on the Half Shell and Crab Claws

Served with Cocktail Sauce, Lemon and Lime Wedges, Assorted Hot Sauces and Dijon-Lime Horseradish Sauce

\$525.00 Per Display

(100 Pieces)

Gourmet Dips

Warm Spinach-Artichoke and Mushroom-Brie Dips Served with Pita Chips, Vegetable Chips and Artisan Breads

\$14.00 Per Guest

* requires an attendant at \$100 each plus tax

All menus include Bread Presentation and Starbucks Coffee and Tea Service

All Prices Subject to 22% Service Charge and 8.1% State Sales Tax.



Custom Dessert Trio

Trio of Petite Desserts
Customized to your Taste
Or

Have our Pastry Chef create the combination

6.50 Per Guest

The "Grand Wedding Package"

Includes Bride and Grooms Choice of Reception Items (below), Five Course Dinner and Late Night Snack (below)

Reception
Three Hors d'œuvres

Choice of:
Artison Cheese Selection
or
Display of Sushi (two pieces per person)
or
Pasta Station*
or
Crabcake Station* (two pieces per person)

Late Night
Denver Diner Station
or
Donut Factory*

* requires an attendant at \$100 each plus tax

All menus include Bread Presentation and Starbucks Coffee and Tea Service

All Prices Subject to 22% Service Charge and 8.1% State Sales Tax.

Menu Selections



Five Course Dinner

Wild Mushroom Bisque
Crispy Shitake's

Composed Organic Greens with Roasted Apples and Pecans and
Medallion of Haystack Mountain Goat Cheese
Fig Vinaigrette

Intermezzo

Petite Filet and Lobster Tail
Truffle Sauce and Drawn Butter
Asparagus and Baby Carrots
Dauphinaus Potatoes

Custom Wedding Cake
Plated with Sliced Apples and Caramel Sauce

Champagne Toast

150.00 Per Guest

Late Night Enhancements

The Donut Factory
Freshly made Miniature Donuts topped with Chocolate Sauce,
Powdered Sugar and Cinnamon-Sugar
White and Chocolate Milk "Shooters"
Coffee Presentation
\$13.00 Per Guest

Denver Diner Break

Miniature Hamburger Sliders with Cheese and Special Sauce
Corn Dogs with Mustard
Tater Tots served in Paper Cones
Chocolate Milkshake "Shooters"
Assorted Soft Drinks
\$16.00 Per Guest

* requires an attendant at \$100 each plus tax

All menus include Bread Presentation and Starbucks Coffee and Tea Service

All Prices Subject to 22% Service Charge and 8.1% State Sales Tax.



*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.

Children under the age of 21, that order adult meals, will be included in the guarantee for the bar package.

Children under the age of 21, that order Kids meals, will not be included in the guarantee for the bar package.

Signature

First Hour	13.00
Second Hour	8.00
Each Additional Hour	7.00

Premium Bar Packages available upon request
 All Prices Subject to 22% Service Charge and 8.1% State Sales Tax.

*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	6.50
Domestic Beer	4.50
Premium and Imported Beer	5.00
Select Wine	7.00
Mineral Water/Juices	3.00
Soft Drinks	3.00
Cordials	8.00
Champagne (by the glass)	7.00

Spirits & Wine



Cash Bar

Full Bar Setups are complimentary. Each individual will be responsible for their own charges.

Cocktails	7.00
Domestic Beer	5.50
Premium and Imported Beer	6.00
Select Wine	7.50
Mineral Water/Juices	3.50
Soft Drinks	3.50
Cordials	8.00
Champagne (by the glass)	8.00

Specialty Drinks

Mango Mojito	11.00
Cruzan Mango Rum with Muddled Mint, Lime and Saily's Bar Syrup, Topped with Soda Water	
Cosmopolitan	11.00
Ketel One Citroen, Cointreau, cranberry Juice, Daily's Bar Syrup with Fresh Squeezed Lime and Orange Juices	
Pina Colava	11.00
Bacardi Superior Rum, Daily's Carribean Strawberry and Daily's Pina Colada	

Labor Charges

Bartenders	125.00
Each up to three (3) hours	

Premium Bar Packages available upon request

All Prices Subject to 22% Service Charge and 8.1% State Sales Tax.



AV

VAE is proud to be the in-house Audio Visual company for the Grand Hyatt Denver. VAE is a full service production company capable of handling all of your production needs.

Linen

Chair Covers and linen: Tamara: 303.586.9308: chaircovers.net

Music

ABC Music Video Photography: Delane Robinson: 303.987.0303

Starkey Productions: Shannon Rodriguez: 303.750.6111:
starprousa.com

DJ farrell Woods: 303.981.6771
www.asharpdjservice.com

Florals

Cherry Creek Custom Florals: Jae and Edward Kim:
303.331.9611:www.cherrycreekflorist.com

Diz's Daisys Flower Shop: Julia: 303.977.7229

Newberries: Paula: 303.322.0443

Photography

ABC Music Video Phothraphy: Delane Robinson: 303.987.0303

Glass Photgraphy: Steve Glass: 970.214.7100

Grant Oakes: grantoakes.com: 303.667.7503

Creative Focus Photography: Everett Stout: 303.683.7879

Rick Giase: rgiase@earthlink.net: 720.951.1143

Spa Services

Jon'Ric International Salon and Day Spa: 303.972.1112

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.