

*Weddings at Hyatt Regency Greenwich -*



1800 East Putnam Avenue Old Greenwich, Connecticut 06870. Tel: 203.409.4350. Fax: 203.409.4349

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.



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 Greenwich cater to your every need. At Hyatt, no detail is too small on your special day. Feel the Hyatt Touch.®

### *Restaurants/Bars*

Located in our four-story atrium, Winfield's Restaurant offers breakfast, lunch and dinner service. Available for parties up to 140 guests, this venue offers unparalleled ambiance in a garden-like setting. Refer to your Catering Professional for details. Relax and enjoy a cocktail or light fare in the popular Gazebo Lounge, also located in the atrium.

### *Salon & Spa*

Get reacquainted with your body and soul at Enzo Riccobene Salon & Spa. Treatments range from a variety of massage techniques provided by licensed therapists, to professional estheticians and salon stylists offering a pampered affair for your bridal party.

### *Golf*

Hyatt Regency Greenwich is located in close proximity to two public golf courses in Stamford, Connecticut. The E.G. Brennan Golf Course is a 5,811 yard, par 71 golf course. Sterling Farm Golf Course is an 18-hole Bent grass course with water in play. The course was built in 1971 and designed by Geoffrey Cornish & Bill Robinson.

### *Health Club*

Available to our overnight hotel guests, the fitness center has been transformed into a state-of-the art sanctuary where your spirits are restored and your energy revitalized. Guests may enjoy cardio machines featuring personalized entertainment centers as well as strength-training machines by LifeFitness.

### *Chef Profile*

Chef Gillespie brings over 16 years of culinary experience to his position as Executive Chef of the Hyatt Regency Greenwich. As a student, Brad was awarded the Alberta Hotel Association Scholarship for his culinary ability and expertise. A veteran Chef, Brad has previously worked with and trained under many of the top Chefs in the Hyatt Corporation. In Calgary he worked and trained under the multiple Gold medal-winning Chef at the Culinary Olympics, Chef Max Labhardt.

Chef Gillespie tribute's his father for his culinary career and interest in the world of food. He was born and raised in Calgary where his family has always been involved in the restaurant business.

### *Parking*

Secured overnight self-parking and overnight guest valet parking is available at nominal rates per day. Refer to your Hyatt Wedding Consultant for details about available valet services dedicated to your wedding event.



Love is, above all else, the gift of oneself.  
–JEAN ANOUILH

### *THE REGENCY BALLROOM, FOYER & REGENCY PATIO*

Our grandest venue at Hyatt Regency Greenwich, allow this collection of unique atmospheres to envelop your guests in gracious comfort and elegance. Options abound, beginning with cocktails and hors d'oeuvres in the magnificent ballroom reception and outdoor patio areas. Followed by dinner & dancing in the eloquent splendor of the Regency Ballroom, every guest will experience an affair uniquely yours.

### *THE SUNCOURT*

Offering its own distinctive appeal uniting sophistication and unrivaled attention to detail, this seasonal setting is available May through October. Allow your guests the feel of a spectacular tented outdoor event with the convenience of a climate-controlled indoor atmosphere.

### *THE RIVERSIDE BALLROOM*

The trend-setting opulence of the Riverside Ballroom is popular to many, offering rich earth tones and exceptional cosmopolitan touches to capture a distinctive feel for your wedding.

Refer to your Hyatt Wedding Consultant for room specifications / applicable ceremony site fees. Ceremony site fee includes: set up and break down of event area, changing room, water station, gift table, unity candle table, and standard ceremony sound system comprised of a wired microphone, speakers and AV technician.

At Hyatt Regency Greenwich, our entire staff is committed to ensure your wedding day is one of the best days in your life. Dedicated to this commitment, we take pride in custom designing a wedding reception to fulfill your every dream. Let us handle the details so you can spend time on what's important... enjoying your day.

Refer to your Hyatt Wedding Consultant for special pricing available on Friday & Sunday Evenings.

## *Wedding Inclusions*

Tasting of dinner menu preferences for up to four guests, two to four months prior to your wedding date

Five-hour wedding event, beginning with a one-hour cocktail reception comprised of eight butler passed hors d'oeuvres and chilled Mediterranean Display, showcased with two specialty Action Stations. Followed by four hours of dinner and dancing

Five-hour signature brand open bar service comprised of one hour cocktail reception and four hours of dinner & dancing.

Champagne Toast and Hyatt Select Wine Service served tableside during dinner

Specially-designed Wedding Cake

Reserved period of one hour for pictures in the Garden Atrium (based on availability at time of request)

All Food and Beverage Pricing subject to 23% Service Charge and 6% State Sales Tax

Professional Maitre d' Hotel to oversee your entire wedding reception

Complimentary votive candles, staging for entertainment and dance floor

Complimentary accommodations for the Bride and Groom, including special wedding amenity and turn down service

Preferential room rates for overnight guests (rates and availability dependent upon season and hotel occupancy at time of request)



Your Hyatt Wedding Professional will also 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.

*You may also wish to consider at an additional cost:*

Rehearsal dinner and morning-after breakfast events

Coat check & restroom attendants

Lighting & sound packages

Ice Sculptures

Baby Grand Piano

Plate chargers, chair covers, chivari chairs, specialty linens & napkins

Band/ DJ & Photographer Meals

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## The Cocktail Reception

### *Bride & Groom's pre-selected Variety of (8) Butler passed Hors d'Oeuvres*

(Based on a total of Five Pieces per Guest)

Chilled:

Jumbo Shrimp, traditional Cocktail Sauce.  
Smoked Salmon and fresh Dill, Olive Oil  
Bread Cup.

Vegetable Crudite served in a Shot Glass  
with Dipping Sauce.

Ahi Poke in a Crispy Wonton.

Charred Lamb on Cumin Pita, Oregano and  
Herbed Cheese.

Tiny Tomato Caprese with Organic Olive Oil  
and Micro Basil.

Hudson Valley Goat Cheese, Sundried  
Tomato on Bread Spoon.

California Rolls, Wasabi & Scallion Soy  
Sauce.

Heirloom Tomato Bruschetta.

Warm:

Chicken Coconut Sate, Honey Plum Dipping  
Sauce.

Crispy Vegetable Spring Roll, Sweet Duck  
Sauce.

Maryland Crab Cake, Lemon-Caper  
Remoulade.

Beef Wellington.

Crisp Spinach and Artichoke Filled Tortilla.

Mini Chicken Marsala Pot Pie.

Chive Potato Cake with Sour Cream.

Southwest Steak & Cheese Spring Roll, Chili  
Lime Dip.

New York Sirloin of Beef Sate, au Poivre  
Sauce.

Spanikopita.

### *Mediterranean Display*

Elaborate Antipasto Display of Grilled &  
Marinated Vegetables, Roasted Mushrooms,  
Eggplant, Roasted Peppers. Prosciutto,  
Genoa Salami, Aged Provolone, Mozzarella  
and Asiago.

Imported Olives, Cipollini Onions, Artichoke  
Hearts, Plum Tomatoes with infused Olive Oil  
and Aged Balsamic Vinegar.

Served with an Assortment of Focaccia,  
Garlic and Italian Breads.

### *Bride & Groom's pre-selected Choice of (2) Specialty Stations*

ITALIAN STATION \*

Penne Rigate with Sun Dried Tomato, Black  
Olives and Artichoke Hearts Prepared to  
Order

Focaccia and Garlic Breads

Displayed in Chafing Dishes:

Crispy Fried Calamari with Marinara Sauce  
Oven Baked Eggplant Rolatini

CARVING STATION \*

Honey Glazed Ham with Assorted Mustards  
and

Whole Apple & Fennel Roasted Breast of  
Turkey

Gourmet Mustards and Pecan-Cranberry  
Relish

Maki Sushi Roll Station

A lavish display of California, Avocado,  
Salmon, Shrimp and Tuna Rolls paired with  
Soy Sauce, Pickled Ginger and Wasabi  
(Total of 3 pieces per Guest)

Asian Station \*

Slow Roast Peking Duck with Scallion Cakes  
Dim Sum and Pot Stickers

Sui Mei and Wontons

South West Station

Chicken and Beef Quesadillas with Jalapeno  
Jack Cheese

Pico de Gallo, Salsa Verde, Sour Cream and  
Roasted Corn and Black Bean Salsa  
Crispy Fried Tortillas

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\* Prepared in view by an Attendant. Refer to your Hyatt Wedding Consultant for fees.

# Personal Preference Dinner

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



**PERSONAL PREFERENCE**  
*your choice in fine dining*

## *Personal Preference Dinner Package*

- Your special guests will be offered a selection of dinner entrées to choose from at the wedding dinner.
- Features five-course meal service with a choice of three entrées (including vegetarian option). Bride & Groom pre-selects the appetizer, salad and dessert courses in advance
- A custom printed menu featuring the entrée selections is provided for your guests at each setting
- Specially trained servers take your guests' orders as they are seated
- A Dinner Package designed to satisfy individual tastes and preferences

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# Personal Preference Dinner



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## *Bride & Groom's pre-selected Appetizer Course:*

Angel Hair Pasta with Chili Spiced Jumbo Shrimp  
Sorrel Cream and Oven Roasted Peppers

Pan Seared Crab Cake  
Shaved Fennel Salad and Citrus Vinaigrette

Oven Baked Portobello Mushroom and Mozzarella Tart  
Seasoned Spinach and Red Onion Marmalade

Bosc Pear and Boursin Cheese Phyllo Triangle Crisp

Grilled Shrimp and Scallops  
Heirloom Tomato Ragout and Saffron Cream

Roast Chicken, Dry Cherry and Peppered Cream Cheese Strudel  
Tomato Vinaigrette

## *Bride & Groom's pre-selected Salad Course:*

Butter Leaf Lettuce Salad  
Mesculin Greens, Red and Yellow Cherry Tomato, Shaved Red Onion and Julienne Carrots and Cabernet Vinaigrette

Baby Spinach Salad  
Shaved Radicchio, Toasted Pistachios, Mandarin Orange Segments and Pumpkin Seed Vinaigrette

The Regency Salad  
Field Greens, Toasted Almonds, Seasonal Berry, Crumbled Goat Cheese, Baby Lentils  
Wild Berry & Champagne Vinaigrette

Seasonal Greens  
Feta Cheese, Dried Fruit, Candied Walnuts  
Walnut Vinaigrette

## *Bride & Groom's pre-selected Dessert Course:*

Banana Laced Tiramisu  
Chocolate Walnut Biscotti, Gold Laced Ganache and Chocolate Dipped Banana

Key Lime Mousse Tart  
Vanilla Bean Anglaise, Chocolate Accent, Fresh Lime Zest

Trio of Sorbets  
Seasonal Berries & Whipped Cream

Raspberry Almond Tart  
Whipped Cream, Shaved Dark Chocolate and Fresh Berry Garnish

Decadence Trio  
Mini Chocolate Truffle Cake, Signature Berry Croustade and Caramel Ice Cream  
Whipped Cream and Berry Garnish



**PERSONAL PREFERENCE**

*your choice in fine dining*

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# Personal Preference Dinner

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

## *Individual Guest's Choice of Entree at Dinner*

(Bride & Groom pre-select three Entrées , including One Vegetarian Option)

Roasted Apple and Fennel Stuffed Breast of Chicken with Rosemary Infused Demi

Thyme Infused French Cut Chicken Breast with Caramelized Onion Demi

Pan Roasted Atlantic Salmon Filet, Fire Roasted Pepper Coulis

Oven Baked Arctic Char Filet with Lemon Confit

Pan Seared Striped Bass with Roasted Tomato Cream

Medallion of Beef Tenderloin glazed with Boursin Cheese

Grilled Filet of Beef Tenderloin with Field Mushroom Ragout

Grilled Petite Filet of Beef and Jumbo Shrimp with Garlic Demi

Medallion of Herb Marinated Pork Loin with Roasted Apple

165.00 Per Guest

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**PERSONAL PREFERENCE**

*your choice in fine dining*



### *Wedding Package Bar*

Your special occasion wedding package includes a five-hour signature brand open bar, comprised of the one-hour cocktail reception and four-hours of dinner & dancing.

One bartender per 100 guests will be provided at your event.

At the opening of your cocktail reception, servers will welcome your guests with butler-passed champagne, wine and mineral waters.

If you would like to continue your wedding event beyond a five-hour period, refer to your Hyatt Wedding Consultant for available options. This request must be pre-arranged and cannot be provided the evening of your event.

### *Signature Bar Selections:*

Absolut Vodka  
Tangeray Gin  
Bacardi Silver Rum  
Jack Daniels Bourbon  
Chivas Scotch  
Seagrams V.O. Canadian Whiskey  
Jose Cuervo Especial Tequila  
Martini & Rossi Sweet & Dry Vermouth

Canvas Cabernet, or Merlot (Bride & Groom pre-select one)  
Canvas Chardonnay  
Pinot Grigio  
White Zinfandel  
Segura Vuidas Champagne

Amstel Lite  
Heineken  
Budweiser  
Coors Light

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## *AV*

Audiovisual Techniques (AVT)  
Steve Ciferri 203 409 4595  
sciferri@avt.com

Barkley Kalpak Associates, Inc.  
dramatically different event design & production  
315 West 39th Street, Studio 607  
New York, NY 10018  
212 947 1502

## *Music*

Hal Prince Music  
914 937 4700  
www.halprince.com

James Daniel Music  
203 324 6667  
914 833 2323

NBP Productions  
212 886 1966  
www.nbproductions.com

## *Decorations*

Diana Gould, Ltd.  
914 347 7134  
www.dianagouldltd.com

New York, New York Florals  
718 721 8300  
newyorknewyorkfloral@yahoo.com

Arcadia Floral Co.  
914 777 2800  
www.arcadiafloral.com

X-Quisite Flowers & Events  
914 632 8700  
xquisite@netzero.net

## *Decorations- continued*

Ruth Ridgeway Design  
203 327 7249

Flower Works, Ltd.  
203 356 8999  
www.flowerworksinc.com

## *Photography*

Studio A Photography  
203 661 3393  
914 698 2660  
www.studioadigital.com

H & H Photographers  
718 543 4000  
201 224 2266  
www.handphotographers.com

Wah Studios  
203 595 0000  
www.wahstudio.com

June Greenspan Photographers  
914 273 2332

Peter Oberc Photography, LLC  
914.835.3440  
860.354.4120

## *Additional Services*

Smith Party Rental  
914 939 5042

Cort Furniture Rentals  
203 353 0400

U.S. Limousine & Transportation  
203 327 9447

# 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](http://certificates.hyatt.com) or at the front desk of participating Hyatt hotels.



*Upgrade one Specialty Station at your Cocktail Reception, for an Additional Charge*

Seafood Bar

Jumbo Shrimp, Crab Claw, Chilled

Garlic Mussel and Little Neck Clams.

Served with Fresh Lemon, Cocktail and Tabasco® Sauces

(Based on 5 pieces/guest)

or

Sushi and Sashimi Station \*

Prepared in view by a Sushi Chef

Assorted Sushi Rolls, Variety of freshly prepared Sushi and Sashimi.

Soy Sauce, Pickled Ginger and Wasabi

(Based on 3 pieces/guest)

or

Carved Rack of Lamb \*

Garlic and Rosemary Scented Lamb Rack Carved by an Attendant

Mint Scented Fruit Chutney

15.00 Per Guest

All Food and Beverage Pricing subject to 23% Service Charge and 6% State Sales Tax

\* Prepared in view by an Attendant. Refer to your Hyatt Wedding Consultant for fees.



## *Upgrade the Dessert Course at Dinner Service, for an Additional Charge*

Dessert Crepe Station \*  
Traditional Crepes Prepared to Order  
Topped with your choice of: Dark Chocolate Sauce, Freshly Whipped Cream, Sautéed Bananas with Brown Sugar, Orange Zest, Crème Anglaise  
or

Chocolate Fountain Station  
Fresh Strawberries, Marshmallows, Pretzel Sticks, Rice Crispy Squares, Graham Crackers, and Cubed Pineapple  
or

Ice Cream Sundae Bar \*  
Scooped-to-order by an Attendant  
Vanilla, Chocolate, and Strawberry Ice Creams  
Raspberry Sorbet  
Toppings to Include:  
Crumbled Oreo Cookies, Gummy Bears, M&M's, Chocolate Chips, Caramel Sauce, White Chocolate Chips, Raspberry Coulis, Warm Chocolate Sauce

9.00 Per Guest

All Food and Beverage Pricing subject to 23% Service Charge and 6% State Sales Tax

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## *Upgrade Bar Service for your Wedding Event*

For an additional Charge, you may upgrade to the following ultra-signature bar service for the five hours of your wedding event.

### Ultra-Signature Bar Selections:

Bombay Gin  
Ketel One or Grey Goose Vodka (Bride & Groom pre-select one)  
Chivas Regal Scotch or Johnnie Walker Black (Bride & Groom pre-select one)  
Jack Daniel's Bourbon  
Seagram's VO Whiskey  
Captain Morgan Rum  
Courvoisier or Remy Martin (Bride & Groom pre-select one)  
Jose Cuervo 1800 Tequila

Budweiser, Corona, Bass Ale,  
Coors Lite, Amstel Light, Samuel Adams and Heineken

10.00 Per Guest