

*Weddings at Hyatt Regency Minneapolis -*



1300 Nicollet Mall Minneapolis, Minnesota 55403. Tel: 612 370 1234. Fax: 612 370 1463





Welcome to Hyatt Regency Minneapolis.

### *Introduction.....*

Raw materials, fresh ingredients, stark contrasts, new ideas. Part intuitive, part scientific, part spontaneity, part sheer perfection. This is the evolution of the process conceived by experts who are involved in an extraordinary venture.

Our mission is a simple one...

We aspire to exceed all of your expectations, creating imaginative and memorable experiences that will delight all of your senses. Our dedicated and professional staff brings experience and desire to every event and thrives on making sure our clients and guests are extremely delighted with our services.

Inspiration. Creativity. Experience.

### *Accommodations*

We offer 533 guest rooms including 12 suites/parlors, 271 kings, 239 double/doubles, 18 accessible rooms, and 428 non smoking rooms.

Treat yourself to a stay in our Minneapolis accommodations - boasting the largest amenity offering of any downtown convention hotel. Gorgeous views of Loring Park or the stunning city skyline enhance these spacious guestrooms. Experience deluxe amenities within these Minneapolis Minnesota accommodations, including an oversized work desk, Wi-Fi, and luxurious bath with pampering Portico products.

### *Oceanaire Seafood Room*

The Oceanaire Seafood Room is an invitingly retro supper club that serves the freshest possible seafood in a setting that's sophisticated but relaxed, sleek yet warm. The 1930s-era dining room satisfies a diverse customer base with specialties ranging from high-end preparations like pan-seared Chilean sea bass to tavern style fish and chips. A rapidly rising star in the global culinary arena, Oceanaire's Chef Brian graced the setting of the third season of the popular television series Top Chef. In 2007, he was voted "Best Chef in San Diego" for his work as Executive Chef at the Oceanaire Seafood Room.

### *Taxxi: An American Bistro*

This warm, inviting bistro welcomes you with a diverse menu and a breathtaking view of Nicollet Mall. Our chefs capture the essence of American cuisine by using only the freshest ingredients. Visit Taxxi for a casual dining experience that salutes our country's culinary contributions to the world's menu of great cuisine.

### *Spike's Sports Bar*

Spike's Sports Bar and Grille is the perfect place to watch the game, relax with friends and enjoy a casual lunch or dinner. Guests also enjoy billiards, darts and more.

## *Culinary Artistry.....*

Fresh Ingredients. Aromatic Herbs and Rare Spices. Detailed Plate Design. New Ideas. Pride and Teamwork. This defines our culinary team. Culinary is an essential part of Hyatt Regency Minneapolis. We thrive on our creativity and quality. Our culinary team is driven by the success of every event and every plate that comes from the kitchen.

### Executive Chef Profile:

Born in Spain, Chef Lonnie E. Crowe spent much of his childhood by his mother's side learning how to prepare famil recipes with traditional Spanish ingredients, imbibing and intergrating into his culinary repertoire the many layers of old world flavor that enrich Spanish and Mediterranean cuisine.

In 1988, at a tender age of fifteen, Chef Lonnie Crowe met his mentor, Chef Jim Bellows, at the Grand Hyatt Washington D.C. Under the guidance of Chef Bellows, he began mastering his culinary arts management in a busy kitchen. In 1991, after graduating from Johnson & Whales University in Providence Rhode Island, Chef Crowe served as an apprentice for Chef George O'Palenick; for Chef James Griffin, of the New England Culinary Olympic Team (silver and bronze medals); and the American Culinary Federation. Chef Crowe next returned to Grand Hyat Washington D.C. as the lead line cook at the hotel's restaurant, Via Pacifica. He spent fours years in his position before moving up to the position of kitchen supervisor at Via Pacifica. In 1996, he became Sous Chefat the Chesepeake Grill at the Hyatt REgency Crystal City in Arlington, Virginia, specializing Continental/American cuisine and supervising overall kitchen and banquet oprations at the 685 room Hotel. Chef Crowe also worked as Sous Chef at the Velociy Grill, Washington D.C., and served as a Sous Chef and then ExecutiveSous Chef at the Old Ebbit Grill, also in Washington D.C. As Executive Sous Chef, he assisted in the operation of the city's top grossing restaurant, and was responsible for the management and scheduling of more than 50 employees and six Sous Chefs.

## *Stay Fit Athletic Club*

The club's convenient downtown location, competitive rates, upbeat atmosphere, and top of the line fitness equipment result in taking pleasure in exercising and keeping it high on the priority list. StayFit Athletic Club's hospitality based facility offers members a unique opportunity to be a part of a club with personalized service that stays abreast of constant changes in fitness trends. Hyatt's business travelers will never have their workouts compromised with StayFit's deluxe facilities accessible. StayFit™ Athletic Club is a 43,000 square foot full-service health club that has gotten a remarkable new look with a fully updated exercise facility and \$300,000 of new Life Fitness® cardio, free weight and resistance equipment, including:

Treadmills, Elliptical Machines, & Stationary Bikes all with individual flat screen televisions  
Life Fitness Hammer Strength free weights and Olympic racks. Life Fitness Signature Series resistance equipment, Resistance bands, stability balls, and stretching mats

Our health club's makeover also included complete renovations of the men's and women's locker room, steam room, whirlpool and public areas. StayFit also offers:Indoor racquetball court, Basketball court, Heated indoor pool, Massage services, Private yoga studio, Aerobic and Spin Bike classes, and Personal Trainers.

## *Weddings.....*

We realize what an amazing experience you are about to start in your lives together and we are honored you have considered Hyatt Regency Minneapolis to be a part of it. There are so many aspects of a wedding that make it so personal to the Bride and Groom. We thrive on making both of you the center of attention and creating an "experience and memory" that will last for generations to come. Our Wedding Planners have years of experience and can assist in making your day one that will last. There is nothing more rewarding to us than seeing the warmth of your smile after your day has gone exactly the way you have asked for it.

# Ceremony & Reception Sites



## *THE NICOLLET BALLROOM*

Our largest ballroom is located on the first floor. With over 13,000 square-feet, it may accommodate up to 1,200 guests and features traditional décor with dark woodwork and chandeliers.

## *THE GREENWAY BALLROOM*

Our junior ballroom is found on the second floor. With 9,000 square-feet, it may accommodate up to 700 guests and features contemporary décor with light-colored walls and large ceiling lamps.

## *THE REGENCY ROOM*

This beloved favorite for weddings is on the second floor. It may accommodate up to 150 guests and features large windows. One of its unique features is a beautiful outdoor patio, often used as a bar area or for additional seating.

Please contact our Catering Department to set up a site visit!

p 612 596 4530

# 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 accommodations for the Bride and Groom, including champagne, strawberries, and turn down service

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

Selection of Butler-passed hot and cold hors d'oeuvres during reception hour

Complimentary one-hour reception to include Hyatt Signature Canvas Wines by Michael Mondavi

Professional Banquet Captain

White glove service

Champagne toast

Complimentary Bartender fees

Selection of linens

Mirror tile with votive candles for guest tables

Complimentary staging for Band or DJ

Complimentary Cake Cutting with Chocolate Covered Strawberries for Cake Plate

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# Enhancements



Precisely Designed. Culinary Artistry. Tailored Service. Creativity and Proven Experience. This is what to expect with Hyatt Regency Minneapolis.

You may wish to also include at an additional cost.....

Custom Designed Wedding Cake

Customized Dessert Reception

Custom Designed Bar Menus

Customized Ice Carving

Enhanced China & Silverware

Custom Ballroom Chairs:  
Gold, White, Ecru, Mahogany, Black or Silver

Custom Plate Chargers

Chair Covers & Design

Specialty Table Linen and Coordinating Linen Napkin

Additional Lighting and Sound Packages

Theme Design

Full Custom Designed Brunch and Rehearsal Dinner Packages

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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

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# Personal Preference



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

## *Your Choice Appetizers*

Fresh Jumbo Crab Cake served over Fontina Mac & Cheese

Sliced Vegetable Strudel with Feta Cheese and Red Pepper Coulis

Oyster Mushroom Risotto, Balsamic Glaze, Fried Basil

Wild Mushroom Bisque, Julienne of Duck Breast and Porcini Drizzle

## *Your Choice Salad*

Heirloom Tomatoes, Red Oak and Ricotta Salata, Walnuts and Green Tapenade Dressing

Golden Beet Salad with Composed Greens and Red Shiso Vinaigrette

Lolla Rosa and Frisse Salad, Pine Nuts, Bleu Cheese, Lemon Dijon

Young Romaine Salad, Garlic Anchovy Dressing

## *Your Choice Dessert*

Chilled Red Currant Cheesecake, Pine Nut Crust, Pomegranate Sauce

Vanilla Crème Brulee with Chocolate Dipped Shortbread

Honey Crisp Apple Tart with Balsamic Laced Mascarpone



**PERSONAL PREFERENCE**

*your choice in fine dining*

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# 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)

Butter Poached Blue Marlin, Rose Petal infused Demi

Balsamic Seared Wild Salmon, topped with Micro Greens

Peppered Pork Loin, Caramelized Onion and Guinness Broth

Peppered Beef Tenderloin, Polenta Souffle, Juniper Berry Demi

Herb Crusted Chicken Breast , Marjoram and Syrah Sauce

Seared Sea Bass, Saffron Cream and Olive Oil Mashed Potatoes

Potato Torta with Caramelized Onion and Arugula

Chef's choice of accompaniments

59.00 Per Guest



**PERSONAL PREFERENCE**

*your choice in fine dining*

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# Menu Selections



## *Menu One*

Cream of Leek, Laced with Cognac  
Or  
Baby Arugala with Frisse, Aged Pecorino,  
White balsamic Dressing

Camabert Crusted Beef Tenderloin, Truffle  
Demi, Bleu Cheese Potato Puree and  
Buttered Long Beans

Starbucks® Coffee and Herbal Tea Selection

Champagne Toast

Complimentary Wedding Cake Cutting

Chocolate Covered Strawberries & Truffles

55.00 Per Guest

## *Menu Two*

Mixed Greens with Shallot Confit, Pinenuts,  
and Lavender Honey Vinaigrette  
Or  
Porcini Mushroom Bisque

Butter Poached Sea Bass, Dusted with  
Fennel Pollen, Creamy Corn Soufflé, Beet  
Dust

Starbucks® Coffee and Herbal Tea Selection

Signature Champagne Toast with Fresh  
Peaches, Strawberries or Raspberries

Complimentary Wedding Cake Cutting

Chocolate Covered Strawberries & Truffles

45.00 Per Guest

## *Menu Three*

Wild Mushroom Risotto, Parmesan Crisp,  
Balsamic Drizzle  
Or  
Butternut Squash Pottage

Herb Crusted Chicken Breast with Bread  
and Mushroom Stuffing

Starbucks® Coffee and Herbal Tea Selection

Signature Champagne Toast with Fresh  
Peaches, Strawberries or Raspberries

Complimentary Wedding Cake Cutting

Chocolate Covered Strawberries & Truffles

42.00 Per Guest

\* requires an attendant at \$150 each plus tax

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# Menu Selections



## Menu Four

Mixed Greens Bouquet, Caramelized Balsamic Tomatoes,  
Carrot and Beet Curls, Balsamic Reduction  
Or  
Velvety Tomato Bisque

Seared Mahi Mahi, Mango Relish, Pineapple and Ginger  
Infused Rice, Buttered Haricot Vert

Starbucks® Coffee and Herbal Tea Selection

Signature Champagne Toast with Fresh Peaches,  
Strawberries or Raspberries

Complimentary Wedding Cake Cutting

Chocolate Covered Strawberries & Truffles

43.00 Per Guest

## Menu Five

Baby Spinach, Grilled Onions, Blue Cheese, Honey Dijon  
Vinaigrette  
Or  
Corn and She-Crab Chowder

Garlic Crusted Sliced Sirloin of Beef, Borolo Demi, Velvet  
Potato Puree, Leek Confetti

Starbucks® Coffee and Herbal Tea Selection

Signature Champagne Toast with Fresh Peaches,  
Strawberries or Raspberries

Complimentary Wedding Cake Cutting

Chocolate Covered Strawberries & Truffles

42.00 Per Guest

## Menu Six

Creamy Lobster Broth  
Or  
Watercress and Endive Salad, Mustard Seed Vinaigrette

Leek Crusted Wild Salmon Fillet, Ginger Burr Blanc  
Parsnip Puree, Baby Carrot and Haricot Vert

Starbucks® Coffee and Herbal Tea Selection

Signature Champagne Toast with Fresh Peaches,  
Strawberries or Raspberries

Complimentary Wedding Cake Cutting

Chocolate Covered Strawberries & Truffles

44.00 Per Guest

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## *Hors D'oeuvres*

Please Select 3 of the following - Included in Package  
Additional Selections \$5.50 Per Each

Pear Bruschetta with Gorgonzola and Pistachio Dust Strawberry  
and Ambula Cheese

Tandoori Chicken with Mango Tartlette, Micro Cilantro  
Lobster and Tarragon Aioli, Wonton Basket

Thai Chicken Satay with Basil Peanut Sauce  
Snow Crab Meat and Sweet Cheese Wrapped in Crispy Wonton  
Ruby Beet and Goat Cheese Triangles

Shrimp Katafi with Orange Sauce  
Ratatouille and Artichoke Filo Cup  
Black Bean Marinated Beef Satay  
Sweet Scallops Wrapped with Bacon Tossed in Balsamic Glaze

## *Specialty Stations*

### SUSHI STATION

Chef's Selection of Sushi and California Rolls  
Served with Soy Sauce, Pickled Ginger and Wasabi  
(4 pieces per guest)

### DIM SUM THEN SOME

Chef's Selection of Hand Made Pot Stickers, Dumplings and Spring  
Rolls  
Served with Hot Mustard, Ginger-Soy Sauce and Sweet Chili Sauce  
(4 pieces per guest)

### AROUND THE WORLD PASTA STATION\*

Lobster Mac and Cheese, Ditalini Pasta, White Cheddar Sauce  
Sweet Italian Sausage and Penne, Grilled Peppers, Zesty Marinara  
Crispy Chicken and Soba Noodles, Scallions, Black Bean Stir Fry  
Sauce  
Mini Ficelles, Bread Sticks, Crispy Wontons, Parmesan

### ARTISIANAL CHEESE SELECTION

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

### BUILD A CUPCAKE

Chef's Selection of Cupcakes with a Variety of Frostings and  
Toppings to create your own Masterpiece

16.00 Per Guest

\* requires an attendant at \$150 each plus tax

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### *Dual Plate Option*

Crisp Romaine with Grilled Red Onions, Crumbled Feta, Diced Tomatoes, Roasted Corn, and Lemon Dijon Vinaigrette

Or

Creamy Asparagus Bisque

Seared Sea Bass with Caper Cream and Herb Marinated Grilled Chicken, Citrus Ginger Rice, and Sweet Butter Infused Haricot Vert

Starbucks® Coffee and Herbal Tea Selection

Champagne Toast

Complimentary Wedding Cake Cutting

Chocolate Covered Strawberries and Truffles

48.00 Per Guest

### *Dual Plate Option*

Frisse and Mixed Greens Salad, Red Grape Tomatoes, Pinenuts, and Champagne Vinaigrette

Or

Soy Bean Risotto with Aged Balsamic

Seared Filet of Beef with Chevre Demi and Mustard and Thyme Chicken Breast, Parsnip Puree, Asparagus, and Watermelon Radish

Starbucks® Coffee and Herbal Tea Selection

Champagne Toast

Complimentary Wedding Cake Cutting

Chocolate Covered Strawberries and Truffles

55.00 Per Guest

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## *Reception of Chocolate*

The International Coffee Station.....

A delightful selection of Freshly Brewed Starbucks Coffee & Tazo Teas

Enhanced with a Variety of Flavored Syrups

Presented with Fresh Whipped Cream, Shaved Belgian Chocolate, Cinnamon Sticks and Sugar Stirrers

Chocolate Madness

Dark Chocolate Fudge Brownies

Crunchy Chocolate Petit Fours

Cheesecake Squares

Fresh Fruit served with Orange-White Chocolate Fondue

SPICED!

Chef selection of hand rolled spiced chocolate truffles

20.00 Per Guest

## *COLORS Dessert Reception*

Tri - Color Martini Station

Selection of three colorful flavored martinis to be offered on a separate station from the bar. Colors and flavors are determined by Catering Team and Client. Most common are Red, Green, and Blue.

M & M Martini Grazing Station

A selection of colorful M & M set aside in over sized Martini glasses paired with nuts and dried fruits.

Tropical Fruit Bar!

A Selection of hand cut tropical fruit paired with chef's selection of petite fours

Colorful Truffle POPS!

A selection of flavorful and colorful Truffle Pops

25.00 Per Guest

\* requires an attendant at \$150 each plus tax

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### *Around the World Dessert Station*

Allow our Chef to create a decadent display of worldly desserts inspired by the season and custom made for you special day.

16.00 Per Guest

\* requires an attendant at \$150 each plus tax

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*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.

Signature

First Hour .....	14.00
Second Hour .....	10.00
Each Additional Hour .....	9.00

*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 .....	5.75
Domestic Beer .....	5.00
Premium and Imported Beer .....	6.00
Select Wine .....	6.50
Mineral Water/Juices .....	4.00
Soft Drinks .....	4.00
Cordials .....	7.50
Champagne (by the glass) .....	7.00

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### *Bride And Groom Specialty Drinks\**

Two to Tango!

Blushing Bride Martini

Ball and Chain Champagne Punch

Sunset Sangria

10.00 Per Cocktail

### *Cash Bars\**

This package includes a Full Bar Setup

Cocktails .....	6.75
Domestic Beer .....	5.00
Premium and Imported Beer .....	6.00
Select Wine .....	7.00
Mineral Water/Juices .....	4.25
Soft Drinks .....	4.25
Cordials .....	8.00
Champagne (by the glass) .....	7.50

Signature

### *Labor Charges\**

Bartenders:.....	150.00
each up to three (3) hours	
Cashiers .....	125.00
each up to three (3) hours	
Waiter Fee: .....	125.00
each up to three (3) hours	

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## Hyatt's Signature Select Wines

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

Canvas by Michael Mondavi, Chardonnay, California .....	30.00
Canvas by Michael Mondavi, Merlot, California .....	31.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California .....	30.00
Canvas by Michael Mondavi, Old Vine Zinfandel, California .....	32.00

## Blush & Light To Medium- Intensity White Wines

Beringer, White Zinfandel, California .....	30.00
Clean Slate, Riesling, Germany .....	35.00
Fish Eye, Pinot Grigio, California .....	31.00
Danzante, Pinot Grigio, Italy .....	34.00
Clos du Bois, Pinot Grigio, Sonoma .....	37.00
Benziger Family Winery, Sauvignon Blanc, North Coast .....	37.00
Rock Rabbit, Sauvignon Blanc, Central Coast .....	34.00
Meridian Vineyards, Chardonnay, Santa Barbara .....	38.00
Robert Mondavi, Private Selection Chardonnay, California .....	36.00
l'M, Isabel Mondavi, Chardonnay, Sonoma .....	39.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California .....	41.00
Chalone, Chardonnay, Monterey .....	35.00

## Light To Full- Intensity Red Wines

Beaulieu Vineyard, Coastal Estates Pinot Noir, France .....	34.00
A by Acacia, Pinot Noir, California .....	39.00
Spellbound, Petite Sirah, California .....	39.00
St. Francis Vineyards, Red, Sonoma .....	36.00
Concannon Selected Vineyards, Merlot, Central Coast .....	32.00
Blackstone, Merlot, Napa Valley .....	36.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California .....	37.00
Red Truck, Cabernet Sauvignon, California .....	36.00
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 .....	30.00
Perrier Jouet, Grand Brut Champagne, Epernay, France .....	100.00

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## *Florists*

Richfield Flowers & Events  
6515 Nicollet Ave. Richfield, MN 55423  
Phone: (612) 866-8416 Fax: (612) 866-9706  
M-F 9AM-6PM Sat 9AM-4PM

## *Stems & Vines*

401 N. Robert St. Skyway Level St. Paul, MN 55102  
Phone: (651) 224-9641 Fax: (651) 224-7801  
www.stemsandvines.com  
Other Locations: Mpls, Grand Ave, West St. Paul, University Ave

## *Linen*

Studio 6  
9819 Valley View Road  
Eden Prairie, MN 55344  
Phone: 952-934-7339  
Fax: 952-934-9339  
Email: info@studio6specialtylinen.com

## *Event Lab, LLC*

7251 Washington Ave. S  
Minneapolis, MN 55439 [Map]  
T: 952.224.8558  
F: 952.224.8559  
jnoble@eventlab.net

## *Music*

Adagio Entertainment  
2803 Lincoln Drive, Suite 201 Roseville, MN 55113  
Phone: (651) 490-7992 or (763) 706-6478  
Web: www.adagioinc.com

## *Midwest Sound & Light Shows*

970 Raymond Avenue, Suite G70 St. Paul, MN 55114  
Phone: (651) 644-4111  
Web: www.midwestsound.com

## *G.L. Berg Entertainment*

325 33rd Avenue N, Suite 106 St. Cloud, MN 56303  
Toll-Free: (888) 654-6901  
Web: www.glberg.com

## *Decorations, Design and More*

MetroConnections  
1219 Marquette Ave. Suite 110 Minneapolis, MN 55403 Valerie Toder  
Phone: (612) 333-8687/(800) 747-8687 Fax: (612) 333-4169  
Email: info@metroconnections.com www.metroconnections.com

## *Bellagala Minneapolis*

289 E. 5th Street Suite 205 St. Paul, MN 55101  
Phone: (651) 227-1202 Fax: (651) 293-1009  
www.bellagala.com

## *Transportation*

Premier Transportation  
4225 Hiawatha Ave. S Minneapolis, MN 55406  
Phone: (612) 331-RIDE (7433) Fax: (612) 724-1268  
www.premiertrans.com

## *Wedding Cakes*

Buttercream Collection  
682 Transfer Rd. St. Paul, MN 55114  
Phone: (651) 642-9400 Fax: (651) 642-1283  
Email: info@buttercream.info www.buttercream.info



# 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.



A Place for all occasions.....

### *Brunch & Rehearsal Dinner Packages*

A beautifully folded, crisp linen napkin. Fresh-cut, fragrant flowers. A perfectly mixed cocktail. A first course, a classic accoutrement and a last cognac.

Ultimately, a spectacular memory.

Hyatt Regency Minneapolis can handle any event. Let us do the planning. Please contact any of our Catering Associates to help you create the perfect addition to your wedding. We offer full Brunch Packages and Rehearsal Dinners.

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