

*Weddings at Grand Hyatt New York -*



Park Ave at Grand Central New York, New York 10017. Tel: 212 883 1234. Fax: 212 697 3772



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.

HYATT

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.

# About Our Hotel



## *Restaurants/Bars*

### *Manhattan Sky Restaurant*

With a superb view of one of the most exciting streets in New York, we've established a serene escape above the commotion of 42nd Street. Our Manhattan Sky Restaurant offers a daily breakfast buffet and lunch promising a fresh start to your day in the city.

### *Commodore Grill and Lounge*

Step into The Commodore Grill for the ultimate in New York dining and award-winning American Continental cuisine. The sleek atmosphere sets the tone for an evening that will delight the senses. Rich cherry oak columns are complemented by plush plum and chestnut suede high back chairs, while soft lighting creates a magical glow throughout the dining room.

### *Grand Coffee Bar*

Keep up with the pace of the rhythm of the city and turn to Grand Coffee Bar to meet your food and beverage needs. When time is of the essence, we're conveniently located on the lobby level of Grand Hyatt New York.

## *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. Open 24 hours a day, seven days a week, guests may enjoy all new cardio machines featuring personalized entertainment centers. In addition, our collection of strength-training machines by LifeFitness®, free weights, exercise cycles and ellipticals will make your workout more efficient and effective.

## *Chef Profile*

Rohan Leach brings 20 years of culinary experience to his new position as Executive Chef at Grand Hyatt New York. Rohan's most recent position was as the Executive Chef at Hyatt Regency Greenwich — a 373-room, full-service, AAA Four-Diamond hotel in Greenwich, Connecticut.

## *Parking*

Secured 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.

## *Awards*

AAA Three-Diamond Rated Hotel  
2008 Successful Meetings Pinnacle Award

## *Guestrooms*

Stunning views of the bustling streets of New York welcome you to a stylish 250-square-foot room. Our deluxe rooms feature a luxurious bath, the Hyatt Grand Bed™, wireless Internet access and Portico® bath products.

## *Shopping*

### *Local Shopping*

The hotel is within walking distance to Fifth Avenue, one of the world's most famous avenues and home to the flagship stores of many retailers. The hotel is also within walking distance of Madison Avenue, home to upscale boutiques. SoHo, Downtown and TriBeCa are a quick cab or subway ride from the hotel. Our Concierge can arrange for personal shoppers and delivery services through most area retailers.

### *Grand Central Terminal Shops*

Connected to the hotel is the world famous Grand Central Terminal. You will discover the most unique shops to be found in one location in all of New York City. Open 7 days a week, you can shop for apparel, jewelry, educational and fanciful toys, fine wines, olive oils and even unique NYC transit-related products.

### *Hotel Lobby Shops*

In our hotel lobby, you will find a variety of shops ranging from New York City gifts and decorative goods to upscale jewelry.

# Ceremony & Reception Sites



## *Empire State Ballroom*

The Empire State Ballroom, the largest of our private dining rooms, offers an impressively flexible space and privacy. Warm colors and soaring ceilings help make this versatile room ideal for Bar/Bat Mitzvahs, "Sweet 16" parties and weddings. The pre-function foyer area predates the hotel to when the Commodore Hotel was first opened in 1919, and still features the original opulent chandeliers.

## *Manhattan Ballroom*

The Manhattan Ballroom's décor is elegantly modern and features 24-foot window views of Midtown Manhattan. The Manhattan Ballroom can accommodate your intimate wedding reception of 150-300 guests. The Manhattan Ballroom Foyer, Manhattan Sky Bar and the Lobby are all available for your private cocktail reception.

Please see your Catering Manager for the applicable ceremony site fees. All ceremony sites listed above include set up and break down of event area, changing room, security, water station, gift table, unity candle table, and ceremony sound system that includes a microphone, speakers and AV technician.

# Inclusions



At Grand Hyatt New York, 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 Catering Manager for special pricing available on Friday and Sunday Evenings)

Complimentary coat check

Complimentary accommodations for the Bride and Groom

Block of 20 standard guestrooms for any of your guests wishing to stay at the hotel

Menu tasting

Ceremony on location

Selection of linens

Redeemable Hyatt Gold Passport® Points

Complimentary staging for Band or DJ

One-hour cocktail reception with premium open bar, bartenders, passed white wine and mineral waters, selection of hors d'oeuvres and canapés and three buffet stations (excludes sushi, shellfish and caviar)

Four-hour dinner dance with premium open bar, champagne toast, bartenders, white glove service, appetizer, choice of two entrées (excludes lamb or veal; vegetarian and kosher meals available), dessert, wedding cake, petits fours and coffee service

Bartenders

White Glove Service and Chef Carving Fees



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

Rehearsal dinner and morning-after breakfast events

Ice carvings

Lighting and sound packages

Plate chargers, chair covers, bamboo chivari chairs, specialty linens and napkins

Band/DJ and Photographer Meals

Restroom Attendants

Your Catering Manager will also serve as your personal wedding consultant and provide complete wedding coordination for every detail of your wedding, including offering suggestions regarding music, décor and photography; coordinating with all wedding vendors; orchestrating wedding rehearsal and ceremony; organizing family members and bridal party for processional; implementing timeline from the 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.

# Personal Preference

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

All Entrees are served with Fresh Market Vegetables



## 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

All Prices Subject to 23.0% Service Charge and 8.375% State Sales Tax

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## *Bride and Groom's Choice Soup*

Lobster Bisque

Wild Mushroom

Butternut Squash

Chicken Consommé

Caramelized Onion with Gruyère

Cioppino

## *Planner's Choice Appetizers*

Lemon and Macadamia Crusted Tuna Medallions over Asian Greens with Fresh Melon, Wasabi and Red Pepper Sauce

Sautéed Crab Cake with Red Onion Marmalade and Saffron Essence

Roasted Vegetable and Goat Cheese Ravioli with Puttanesca Sauce

Garganelli Pasta with Gulf Shrimp and Bay Scallops in Chardonnay Sauce with Roasted Peppers, Sun-Dried Tomatoes and Crimini Mushrooms.

Individual Vegetable Napoleon of Yellow and Red Tomatoes and Portobello Mushrooms served with Petite Greens, Bruschetta and Organic Olive Oil

Warm Artichoke and Goat Cheese Feuilletée with Julienne Vegetables and Basil Beurre Blanc

Sliced Long Island Duck Breast with Petite Greens, Caramelized Pecans, Sweet Corn Flan and Raspberry Vinaigrette

Roast Thai Basil Shrimp with Asian Slaw, Sweet Chili Glaze and Lotus Root Chip

Trio of Smoked Fish, Cured Pastrami and Vodka étouffé with Scottish Fennel Slaw and Pumpernickel Baguette

Atlantic Salmon Coulbiac with Wilted Spinach, Artichokes and Caperberry Vin Blanc

## *Planner's Choice Salad*

Composition Salad of Red Oak, Wild Mushroom Terrine and Red Onion Confit with Five-Red Pepper Dressing

Warm Tomato and Mascarpone Tart served on Boston Lettuce, Endive and Grilled Asparagus with White Balsamic Vinaigrette

Spears of Romaine with Shaved Reggiano, Kalamata Olives, Hearts of Palm, Artichokes, Roasted Red Peppers and Grilled Sourdough Bread with Lemon Caesar Dressing

Bibb and Endive Salad with Roasted Pears, Sun-Dried Cherries and Candied Pecans

Organic Mesclun Greens with Haricot Vert and Roasted Tomatoes

Heirloom Tomatoes and Fresh Mozzarella served on Arugula with White Balsamic Dressing



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### *Individual Guest's Choice Entrees*

(Bride & Groom Choose Three Items including One Vegetarian Option)

French Cut Capon stuffed with Apricots and Cranberries Served with Spinach, Madeira Sauce and Creamy Wild Rice

Boneless Roasted Breast Chicken stuffed with Mushrooms, Sun-Dried Tomatoes and Asparagus Served with Balsamic Demi Glace and Fresh Herb Orzo

Peppered Pork Loin with Savoy Cabbage, Caramelized Onion and Guinness Broth

Horseradish Crusted Atlantic Salmon Served with Lemon Crème and Fresh English Cucumbers

Herb Crusted Arctic Char Served with Caper, Nage and Lemon Risotto and Wilted Spinach

Citrus Glazed Tilapia with Heirloom Peanut Potatoes

Churrasco Rubbed Double Lamb Chops Served with Pommes Dauphinoise, Chimichurri Sauce and Apricot Chutney

Porcini Crusted Filet Mignon Served with Roasted Garlic Duchess Potatoes, Tomato Confit and Cognac Cream

Fig Glazed Filet of Beef Served with White Truffle Duchess Potatoes and Port Demi Glace

Roasted Angus Filet Mignon Served with Chanterelle Sauce and Fingerling Potatoes

Dual Entrée of Filet of Beef and Brown Butter Crumb Crusted Boston Cod Served with Yukon Gold Potatoes and Traditional Condiments

Duet of Honey-Almond Chicken with Maryland Crab Cake Served with Green Pea Risotto

Medallions of Veal with Granny Smith Apple Crust Calvados Brown Sauce and Parpadelle alla Carbonara

### *Planner's Choice Dessert*

White Chocolate Shadow  
Layers of Chiffon and White Chocolate Mousse with Raspberry Preserves

Macadamia Chocolate Charlotte  
Vanilla Sponge Cake with Praline Crème

Key Lime Beehive  
Key Lime Mousse with Lemon Gelée Center served on a Short Bread Cookie and covered with Italian Meringue

Black Forest Torte  
Chocolate Sponge Cake and Chocolate Ganache Finished with Grand Marnier and Cherry

Mona Lisa Raspberry Torte  
Raspberry Mousse layered with Dacquoise over a Crisp Sweet Dough

Tropical  
Roasted Banana Madelines with Passion Cream Filling Layered with Vanilla Mousse

Caramel Chocolate Almond Cake  
Layers of Almond Sponge Cake and Caramel-Chocolate Mousse Finished with Chocolate Velvet Mist

Sweet Sensations Trio  
Chocolate Hazelnut Dome, Cappuccino Cheesecake and Apple Tart

Red Currant Cheesecake  
Served with Pine Nut Crust and Pomegranate Sauce

All menus include Rolls and Butter, Coffee, Decaffeinated Coffee and Herbal Tea Selection



**PERSONAL PREFERENCE**

*your choice in fine dining*



## *Bistro Table*

Large Baskets with a Bountiful Display of Vegetables  
Presented with Fresh Fruit, Green Ivy and Multicolored Linens

Carrots, Zucchini, Yellow Squash, Asparagus Spears, Celery, Radishes and Mushrooms  
Served with Hummus, Caramelized Onion and Arugula Herb Dips

Fresh Bocconcini with Basil, Cacio di Roma, Montrachet in Olive Oil, Gruyère, Reggiano and Bel Paese garnished with Fresh Fruit

Warm Artichoke and Spinach Dip in a Sourdough Wheel  
Served with Sun-Dried Tomatoes and Oil Cured Black and Green Olives, Lentils with Crisp Pancetta and Roasted Loin of Tuna with Israeli Couscous

Baskets of Homemade Rosemary Focaccia, Raisin Pumpernickel Loaves, Lavosh and Baguettes

## *Action Stations*

Select two of the following Action Stations with Uniformed Chef Service

**Peking Duck**  
Served with Chinese Pancakes and Hoisin Sauce. Assorted Dim Sum and Dumplings with Scallion-Soy Sauce and Chopsticks

**Pasta Station**  
Choice of Penne, Farfalle and Gorgonzola Focchetti Prepared with Marinara, Creamy Parmesan, Primavera Vegetable and Pesto Sauces, Cracked Pepper, Parmesan, Focaccia and Breadsticks

**Iced Seafood Bar**  
Assortment of Jumbo Shrimp, Bluepoint Oysters, Crab Claws, Alaskan King Crab and Littleneck Clams. Served with Brandy and Cocktail Sauces

**Sushi and Sashimi Bar**  
Made to Order Yellowtail, Eel, Shrimp, Salmon, Vegetable and California Rolls. Served with Pickled Ginger, Wasabi and Scallion-Soy Sauce (Additional \$15.00 Per Guest)

**Churrasco Station**  
Featuring Carved Sirloin with Chimichurri Sauce. Pork Paisano Arepas with Avocado Salsa

**España Grande Spanish Tapas**  
Selection includes Marinated Olives with Chiles, Roasted Mushroom and Pepper Salad, Spinach and Potato Frittata, Seafood and Chicken Paella, Citrus Smoked Salmon Wrapped in Hearts of Palm, Octopus and Fennel Salad, Vegetable Ceviche, Breaded Artichoke with Goat Cheese, Saffron Bread, Crusty Rolls and Spanish Olive Oil (Chef not required)

## *Carved to Order*

Smoked Salmon and Gravlox of Salmon  
Served with Capers, Red Onions, Egg Whites and Black Bread

Roasted Tenderloin of Beef  
Served with Tomato Aioli, Horseradish and Béarnaise Sauce. Sliced Tuscan Grain Breads and Baguettes

Sliced to Order Marinated Grilled Flank Steak  
Served with Warm Garlic Bread and Mustard Sauce

Roasted Turkey Breast  
Served with Silver Dollar Rolls, Pommery Mustard and Hickory Sauce

Sea Salt Crusted Wild Striped Bass with Vin Blanc Sauce  
Jerk Spiced Lamb Shoulder  
Served with Platanos Tostones, Mango Chutney and Cucumber Raita

# Menu Selections



## *Hor's D'Oeuvres Options*

8 Total (4 Cold/ 4 Hot)

### COLD

Truffle and Goat Cheese Panna Cotta on Ficelle  
Scottish Salmon Pinwheel  
Seared Filet of Beef with Brie  
Lobster Salad with Pineapple in Pastry  
California Crab Maki Roll with Pickled Ginger  
Smoked Duck Breast on Cranberry Bread  
Citrus-Lobster Gazpacho Shooter  
Tomato and Basil Bruschetta  
Tomato Caprese with Organic Olive Oil and Basil  
Vegetarian Maki Roll  
Grilled Vegetable Napoleon  
Hudson Valley Foie Gras Mousse  
Prosciutto Wrapped Melon  
Poached Pear and Roquefort in Phyllo

### HOT

Coconut Prawn with Ginger Marmalade  
Lobster and Mango Crisp  
Filet Mignon au Poivre on Crouton  
Peking Duck Roll with Apricot Sauce  
Chicken and Duxelle Wellington  
Maryland Crabcake with Lemon-Caper Sauce  
Tandoori Chicken Satay  
Rosemary Rubbed Baby Lamb Chop with Grain Mustard  
Petite Monte Cristo with Tomato Purée  
Shrimp and Chive Dumpling with Sweet Chili Sauce  
Portobello and Goat Cheese Puff  
Roasted Cilantro-Pesto Crusted Scallop  
Spinach Spanakopita

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### *Premium Bar Package*

These packages include Full Bar Setups and are designed to assist your budget guidelines.

- Gin: Beefeater .....
- Scotch: Dewar's .....
- Whiskey: Seagram's 7 .....
- Brandy: The Christian Brothers .....
- Beer: Budweiser, Coors Light, Amstel Light, Heineken .....
- Hyatt Select Red and White Wines .....
- Vodka: Ketel One .....
- Bourbon: Jim Beam .....
- Rum: Bacardi .....
- Tequila: Jose Cuervo Gold .....

### *Bar Package Enhancements*

Upgrade to the following ultra-premium bar service for the first five hours of your wedding event. (Additional \$10 per guest)

- Gin: Tanqueray .....
- Scotch: Chivas Regal .....
- Whiskey: Seagram's VO .....
- Brandy: Christian Brothers .....
- Beer: Budweiser, Corona, Becks, Bass Ale, Guinness, Amstel .....  
Light, Heineken
- Hyatt Select Red and White Wines .....
- Vodka: Absolut or Smirnoff .....
- Bourbon: Jack Daniel's .....
- Rum: Bacardi .....
- Tequila: Jose Cuervo 1800 .....

## *Bride And Groom Specialty Drinks*

Include a Specialty Drink to be offered at all premium bars for your event

(Additional \$6 per Guest)

(Select one of the Following)

Two to Tango! .....

Ball and Chain .....

Sunset Sangria .....

Blushing Bride Martini .....

Champagne Punch .....

# 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.