

Weddings at Hyatt Regency Princeton -



102 Carnegie Center Princeton, New Jersey 08540. Tel: 609 987 1234. Fax: 609 987 2584



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 Princeton 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 five-story atrium, Crystal Garden Restaurant offers breakfast, lunch and dinner service seven days a week. Enjoy the ambiance in a garden-like setting and relax with a cocktail or light fare in our Koi Pond Club, also located in the atrium.

Health Club

Available to our overnight hotel guests. Guests may enjoy all new cardio machines and strength-training machines by LifeFitness®, making your workout more efficient and effective. The health club is open 24-hours a day a week, and features free weights, exercise cycles, ellipticals and steam room. The indoor pool is open from 6:00 am to 11:00 pm.

Golf

Hyatt Regency Princeton is located close to two public golf courses, The Mercer Oaks Golf Course and Princeton Country Club. Open to all members of the public.

Guest Rooms

Offering 347 spacious guestrooms and 14 suites, all accommodations feature high-speed Internet access and the Hyatt Grand Bed™. In addition, our property is conveniently located midway between New York and Philadelphia.

Parking

Self-parking is complimentary for all guests. Valet parking is available at nominal rates per day. Refer to your Hyatt Wedding Consultant for details and available valet services dedicated to your wedding event.

Ceremony & Reception Sites



Regency Ballroom & Foyer

Located on our main floor, the Regency Ballroom sets the perfect stage for a memorable reception. Our 16-foot ceilings and shimmering chandeliers add an exquisite elegance to any event. In addition, the Bride and Groom will share their first dance and create lasting memories on our parquet wood dance floor.

Waters Edge Lounge

You and your guests may also sip cocktails and indulge in delectable hors d'oeuvres in our three-tier Waters Edge Lounge. Decorated with lush greenery, ornamental grasses and bamboo trees, our lounge will provide an outdoor atmosphere for your event.

Centrum Courtyard

Hyatt Regency Princeton is nestled in Carnegie Center, which offers the setting for any outdoor ceremony or reception in a beautifully landscaped courtyard.

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 wired microphone and speakers.

Your catering manager will serve as your personal wedding consultant and provide complete coordination for every detail of your wedding including: Offering suggestions regarding music, decor, and photography, coordinate with all 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.

Refer to your Hyatt Wedding Consultant for special pricing on Friday and Sunday evenings.

Includes

Tasting of dinner menu for up to four guests, three to four months prior to your wedding date (each additional guest \$35.00 per person)

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

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

Professional Maitre d'Hotel to oversee your entire wedding reception

Complimentary Bartender fees

Champagne Toast and Hyatt Select Wine Service offered Tableside during dinner

White glove service

Floor Length Linens with coordinating napkins

Mirror tile with votive candles for guest tables

Direction cards for out of town guests

Complimentary staging and Parquet Wood Dance Floor for Band or DJ

Complimentary Self Parking

SPECIAL NEW PROMOTION

We invite you to come back and celebrate your first anniversary with us! Relive all the wonderful memories from your wedding night.

We will provide a complimentary room for you and 50% off your dinner check in our Crystal Garden Restaurant (alcohol excluded).



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 vendors, orchestrate wedding rehearsal and ceremony, organize family members and bridal party for processional, implement timeline from introduction of Bride & Groom to cake cutting, and ensuring every last detail is attended to, for the most memorable event of your lifetime.

You may also wish to include at an additional cost:

Lighting Packages through our in-house technicians

Baby Grand Piano

Specialty Chairs or Chair Covers

Specialty Linens

Custom China and/or Silver

Pipe and Drape

Ice Carvings



Chilled Hors D'oeuvres

Bourbon Soaked Beef Tenderloin with Horseradish Cream
Caviar & Buckwheat Blinis
Pecan & Alouette Filo Tartlets
Eggplant Caponata Crostini
Smoked Duck & Lingonberry Canapé
Salmon Mousse with Caper on Silver Spoon
Grilled Shrimp BLT with Smoked Bacon & Tarragon Aioli
Triple Cream Brie Filled Strawberry
Coffee Seared Duck with Peach Chutney
Crisp Petite Cone filled with Tuna Tartare and Micro Shiso
Blue Cheese Filled Black Figs with Sugared Pecans
Tiny Tomato Caprese with Organic Olive Oil and Micro Basil
Charred Lamb and Cucumber Sauce on Cumin Pita & Oregano
Smoked Chicken with Mango Marmalade
Antipasto Canapés
Poached Peach on Banana Bread with Bleu Cheese
Smoked Salmon and Walnut Lollipop
Peppered Beef Tenderloin on Polenta
Bronzed Salmon over Pommes Dauphinoise

Hot Hors D'oeuvres

Steamed Vegetable Dumpling with Soy Ginger Sauce
Filo Tartlets Filled with Mushrooms & Chèvre Cheese
Southwest Egg Rolls
Miniature Beef Wellingtons
Shrimp Chau with Teriyaki Dipping Sauce
Chicken Sesame Skewers with Duck Sauce
Skewered Flat Iron Steak with Tomatillo Sauce
Pepper & Crab Stuffed Jumbo Mushrooms
Italian Sausage & Pepper Egg Rolls with Marinara Dipping Sauce
Tandoori Chicken Skewers with Cucumber Raita & Garam Masala
Petite Onion Tart with Gruyère and Chives
Spicy Beef Sate and Cucumber Salad
Peking Duck in Spring Roll
Virginia Bacon Wrapped Scallops with Balsamic Glaze
Spinach Spanikopita with Citrus Sauce
Lobster Mac 'n' Cheese with Chive Mascarpone in Demitasse
Petite Monte Cristo
Crab and Risotto Cake with Bistro Sauce
Vegetable Pot Stickers with Ponzu Sauce

Cold Receptions Stations

(Please select two)

Signature Artisanal Cheeses
Handcrafted Cheeses with Freshly Baked Bread Sticks, Lavosh, and Baguettes accompanied by Home Made Chutney, Organic Honey, and Roasted Nuts and Dried Fruits

Fresh Vegetable Crudité
Broccoli, Snow Peas, Celery, Carrots, Sunflower and Pumpkin Seeds served with Lentil-Bean and Spinach-Ranch Dips, Caramelized Shallots, Sesame Crackers and Wasa Crisps

Antipasto & Grilled Vegetables
Dry Italian Salami and Prosciutto presented with Marinated Manchego and Mozzarella. Marinated Vegetables to Include: Peppers, Long Stem Artichoke Hearts, Cipollini Onions and Assorted Olives, Grilled Asparagus, Pesto Squash, Zucchini and Tomatoes

Dippin Station
Pita Triangles and Toasted Crostinis served with assorted Hummus flavors, Baba Ghanoush and Bruschetta

PRICES SUBJECT TO 21% SERVICE CHARGE AND 7% SALES TAX

*MENUS CAN BE CUSTOMIZED TO FIT YOUR SPECIFIC NEEDS

Hot Reception Stations

(Please select one)

Pasta Station

Cheese Tortellini with Portabella Mushroom Alfredo Sauce
Farfalle with Plum Tomatoes, Basil and Grilled Chicken
Accompanied with Crisp Garlic Bread & Grated Locatelli Cheese

Roast Breast of Turkey

With Apple Cranberry Sauce
Accompanied with Cocktail Rolls

Carved Roast Sirloin of Beef

Accompanied with Cocktail Rolls

Yukon Gold Mashed Potato Bar

Served with your Favorite Toppings:
Sun-Dried Tomatoes, Olives, Sour Cream, Roasted Peppers, Capers, Caramelized Onions, Goat Cheese, Scallions, Roasted Garlic, and Roasted Shallots

Hot Broth Soup Station

Fresh Chicken Broth with Toppings to include Shiitake Mushrooms, Vegetable Wontons, Scallions, Matzoh Balls, Diced Chicken, Noodles, Snow Peas, Julienne Carrots, and Goldfish Crackers

Slider Station

Mini Hamburgers and Cheeseburgers
Served with your Favorite Toppings:
Lettuce, Tomato, Chopped Onions, Relish, Pickles
Ketchup, Mustard, and Wasabi Mayonnaise

Additional Reception Enhancements

Seafood Raw Bar

Jumbo Lemon Shrimp, Oysters on the Half Shell and Chilled Garlic Mussels
Served with Poivre Mignonette and Tabasco® Sauces
Cucumber Noodle and Pickled Red Onion Salad
(6 pieces per guest)
16.00

Sushi Display

Selection of California Rolls paired with Nigiri Salmon, Shrimp and Tuna
Served with Soy Sauce, Pickled Ginger and Wasabi
Seasoned Seaweed, Edamame and Tofu Salads
(6 pieces per guest)
17.00

Custom Guacamole

Customize your Guacamole with Spiced Shrimp, Tomato Salad, Caramelized Onions, Jalapeños, Cilantro Marinated Cheese, Snapper Ceviche and Roasted Chicken
Served with Homemade Tortilla Chips and Fresh Salsas
12.00

Crab Cake Station

Freshly Sautéed Crab Cakes served with Citrus & Tomato Rémolades
Accompanied by Red Potato, Corn and Black Bean Salad
15.00

Appetizers

(Please select one)

Mushroom Strudel with Sherried Mushroom Pesto

Chilled Roulade of Asparagus & Smoked Salmon with Tarragon Cream Cheese and Cucumber Noodle Salad

Tri-Color Tortellini with Basil Cream Sauce and your choice of Chicken or Shrimp, Locatelli Romano and Pine Nuts

Grilled Chicken with Saffron Risotto, Pistachios, and Roasted Red Peppers

Eggplant Ratatouille Lattice Puff Pastry with Tomato Basil Sauce

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Menu Selections



Salads

(Please select one)

Romaine & Bibb Salad

With Mandarin Oranges, Strawberries, Almonds and Raspberry Vinaigrette

Regency Salad

Seasonal Greens with Tomato Wedges, Carrots, Cucumbers, Croutons and Cabernet Vinaigrette

Wedge of Romaine

With Marinated Mushrooms, Roasted Red Peppers, Focaccia Crouton and Tomato Basil Vinaigrette

Spinach Salad

With Dried Cranberries, Yellow Raisins, Chevre Cheese and Pecans with a White Balsamic Lemon Dressing

Entrees

Breast of Chicken stuffed with Roasted Vegetables and Couscous in a Tomato Saffron Cream Sauce

112.00

Breast of Chicken stuffed with Julienne Vegetables in a Canvas Chardonnay Supreme Sauce

112.00

Turbon of Salmon

with Sole and Spinach Mousse in a Lemon Chive Sauce

117.00

Plantain Crusted Seared Fillet of Sea Bass with a Light Coconut Curry Sauce

125.00

Grilled Filet Mignon

in a Canvas Cabernet Sauvignon Sauce

125.00

Entrees accompanied by Fresh Vegetable and Starch

Oven Fresh Bakeries

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Herbal Tazo Teas

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Menu Selections



Desserts

(Please select one)

Dark and White Chocolate Mousses
with a Walnut Daquoise and Grand Marnier Anglaise Sauce

Mango & Raspberry Sorbets
topped with Chambord and Macerated Strawberries in a Martini
Glass

Warm Apple Tart
with Caramel Ice Cream and Applejack Brandy Sauce

Crème Brûlée Scented with Grand Marnier
With Biscotti and Chocolate Spoon Beverage Service

Custom Designed Signature Wedding Cake
(Included in Package Price)

Dessert Enhancements

Viennese Display
Assorted Cakes, Pies, Cookies, Italian Pastries, Tortes and Sliced
Fresh Fruit
10.00

Friandise Display
Each table receives a platter of Dried & Chocolate Covered Fruits
and Chocolate Covered Nuts
5.50

Fruit & Berry Crepe Station
Attendant Required @ \$85.00
11.00

Bananas Foster Station
with Vanilla Ice Cream
Attendant Required @ \$85.00
10.00

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Menu Selections



Kids Meal

- Fruit Cup Appetizer
- Choice of Kids Entree: Chicken Fingers & French Fries, Hamburger & French Fries or Baked Ziti
- Ice Cream Sundae Dessert

25.00 Per Person

Vendor Meal

Club Sandwich, Potato Chips and Pickle
Soft Drink

18.95 Per Person

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Five Hour Super Premium Open Bar

Your wedding package includes a five-hour super premium brand open bar, comprised of one-hour cocktail reception and four hours of dinner and 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.

If you would like to continue your wedding celebration beyond a five-hour period, refer to your Hyatt Wedding Consultant for available options.

Signature Bar Selections:

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

Canvas Cabernet or Merlot
Canvas Chardonnay
White Zinfandel
Segura Vuidas Champagne

(Please select three)

Budweiser
Bud Light
Coors Light
Heineken
Sam Adams
Corona
Miller Lite
Yuengling
Blue Moon
Amstel Light

Bride And Groom Signature Drink (Optional)

Classic Mojito

Sunset Sangria

4.00 Per Guest

Blush & Light To Medium- Intensity White Wines

Beringer, White Zinfandel, California	30.00
Clean Slate, Riesling, Germany	34.00
Fish Eye, Pinot Grigio, California	34.00
Danzante, Pinot Grigio, Italy	35.00
Clos du Bois, Pinot Grigio, Sonoma	39.00
Benziger Family Winery, Sauvignon Blanc, North Coast	35.00
Rock Rabbit, Sauvignon Blanc, Central Coast	36.00
Meridian Vineyards, Chardonnay, Santa Barbara ...	35.00
Robert Mondavi, Private Selection Chardonnay,	37.00
California	
I'M, Isabel Mondavi, Chardonnay, Sonoma	42.00
Kendall-Jackson, Vintner's Reserve Chardonnay, ..	43.00
California	
Chalone, Chardonnay, Monterey	38.00

Light To Full- Intensity Red Wines

Beaulieu Vineyard, Coastal Estates Pinot Noir,	38.00
France	
A by Acacia, Pinot Noir, California	41.00
Spellbound, Petite Sirah, California	41.00
St. Francis Vineyards, Red, Sonoma	40.00
Concannon Selected Vineyards, Merlot, Central Coast	35.00
Blackstone, Merlot, Napa Valley	39.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California	38.00
Red Truck, Cabernet Sauvignon, California	37.00
Sterling, Vintner's Collection Cabernet Sauvignon, ..	42.00
Central Coast	
Wolf Blass, Shiraz, Australia	39.00
Ravenswood, Zinfandel, Napa Valley	38.00



The Hyatt Regency Princeton proudly recommends these vendors...

Audio / Visual

PSAV 609 452 2622

Linen

Select Event Rentals

Telephone: 267 784 1598

Music

Best of Both Worlds

Telephone: 800 607 2378

Sound Choice DJs

Telephone: 609 737 6865

Elite Entertainment

Telephone: 888 235 4833

Primetime Entertainers

Telephone: 732 548 5480

DJ Raj

Telephone: 973 614 1585

Ultrax

Telephone: 800 858 7291

Pulse Entertainment

Telephone: 215 579 0740

City Sounds Entertainment

Telephone: 732-761-0566

Decorations

Princeton Flower Shop

Telephone: 609 586 5130

Monday Morning Flowers

Telephone: 888 497 7363

Jardinière

Telephone: 609 924 9339

Elegant Affairs

Telephone: 973 650 2394

Platinum Parties

Telephone: 609 936 3754

Annalisa's

Telephone: 732 390 1303

Photography

Pravada Photography

Telephone: 856 340 1643

Lifetyme Photo & Video

Telephone: 732 247 6622

Acme Video Productions

Telephone: 732 972 0202

Transportation

A1 Limousine

Telephone: 609-919-2037



THE MORNING AFTER...

Classic Breakfast Buffet

The perfect ending to a perfect weekend. Treat your friends and family to breakfast the following morning. Our wedding consultant will arrange for a private room with dedicated waiters to serve your guests breakfast the morning after your wedding. This final touch will allow you to reminisce about the wedding and wish everyone farewell before your honeymoon.

Selection of Chilled Juices
Sliced Fresh Fruit and Berries
Assorted Boxed Cereal
Selection of Freshly Made Bakeries
Freshly Scrambled Eggs
Crisp Bacon and Link Sausage
Cheese Blintzes with Berry Compote
Sweet Butter, Jams, Preserves and Cream Cheese
Freshly Brewed Seattle's Best® Regular and Decaffeinated Coffee
Assorted Herbal Tazo® Teas

27.50 Per Guest