



2015 WEDDINGS

Menu Packages



HYATT REGENCY ST. LOUIS AT THE ARCH

315 Chestnut Street, St. Louis, MO 63102 T+1 314 655 1234
stlouisarch.hyatt.com



YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency St. Louis at The Arch. The first-rate team at Hyatt Regency will help you create the perfect celebration on your special day.

Special Service

From your arrival at Hyatt Regency in preparation for your wedding to the last toast at your wedding reception and beyond, we are committed to creating a once in a lifetime experience for you and your guests. Your wedding specialist will serve as your personal consultant and provide complete coordination for every detail of your wedding.

Pre- and Post-Wedding Events

Your Hyatt wedding experience can start with a personalized wedding shower, rehearsal dinner, bridal brunch or family brunch. Our experts will ensure every wedding event you host at Hyatt Regency is exceptional.

A Personalized Experience

From linens and lighting to a number of unique dining options and everything in between, you have the power to choose what suits your personal taste. Creating a unique experience is our goal and we look forward to helping you choose each detail to create the perfect wedding.

Hyatt Honeymoons

Celebrate your wedding day with Hyatt and enjoy free nights on your honeymoon at participating Hyatt hotels and resorts worldwide. Refer to *More Details to Consider* for specific details.



ABOUT HYATT REGENCY

Hyatt Regency St. Louis at The Arch

Give your special day every advantage for romance and ambiance nestled in vibrant downtown St. Louis. Whether you've dreamed of a lavish affair in our Grand Ballroom or an intimate evening under the stars on our Gateway Terrace, our venues feature elegant interiors and stunning views of the Arch. For the convenience of your guests, Hyatt Regency St. Louis at The Arch is located just 15 min from Lambert International Airport and accessible by all major highways. To begin planning your dream wedding contact our Catering Department at 314.342.4655 or lisa.sabin@hyatt.com.

Locations

Create an experience your guests will be sure to remember by hosting your wedding at our beautiful hotel. Whether you and your guests desire serene and calm or active and energizing our engaging yet relaxed environment will provide a memorable experience for all. Your guests will be transported by the simple elegance and relaxing environment created at our hotel and be enveloped in the celebration of you and your fiancé.

Guestrooms

Magnificent views, relaxing decor and deluxe amenities await at Hyatt Regency. Special room rates can be arranged through your wedding specialist for your bridal party and guests.

Restaurants and Bars

Red Kitchen

RED Kitchen at Hyatt Regency St. Louis at The Arch offers innovative cuisine focusing on local, fresh and flavorful dishes with an emphasis on seasonality. RED offers a daily breakfast buffet with made-to-order hot and cold items, while the lunch and dinner menu at RED offers seasonally-inspired dishes with an emphasis on healthy choices. RED can be the perfect setting for your rehearsal dinner.

Brewhouse Historical Sports Bar

Enjoy vibrant St. Louis nightlife, a huge selection of local beers, and a tasty food menu incorporating the flavors of beer. Brewhouse features HD TV's, a state-of-the-art sound system, and numerous DIRECTV sports packages and beer on tap making it one of the best sports bars in St. Louis, Missouri.

Parking

Complimentary event parking is included in all published wedding packages. Vouchers will be provided by your catering manager and available for your guests upon arrival. This does not include in/out privileges and applies to event guests only.

Attractions

Hyatt Regency St. Louis at The Arch is just moments from the famous Gateway Arch, Citygarden, Ballpark Village and Busch Stadium. We are the ideal choice for your out of town guests.



WEDDING SITES

Gateway Ballrooms

Gateway East and West Ballrooms offer 6,000 square feet of spectacular indoor and outdoor event space on our 18th floor featuring breathtaking views of the Gateway Arch. Floor to ceiling glass doors open up onto a spectacular outdoor terrace that features an uplit dance floor.

Park View

The distinguished event venue is ideal for more intimate occasions. Featuring more than 3,300 square feet of unique contemporary space. Park View offers guests beautiful arched windows and a commanding view of the famous Gateway Arch.

Regency Ballroom

Our Regency Ballroom boasts 16,800 square feet of elegant interior space to accommodate medium to large sized events. Divisible into six sections with an 8,700 square foot preconvene area.

Grand Ballroom

Breathtakingly spacious and elegant, the Grand Ballroom offers 20,000 square feet of well designed interior space for your large-sized events. Divisible into eight sections with 14,600 square foot preconvene area.



RECEPTION DETAILS

Dining Experience

Hyatt Regency St. Louis at The Arch offers an array of menu options to suit every need. Your wedding specialist will ensure every last detail is attended to for a seamless dining experience. From hand passed hors d'oeuvres to a champagne toast, we'll ensure service. Additionally, we welcome the opportunity to create menus especially for you. Please ask your wedding specialist for details.

Personal Touches

There are many ways to let your own personal style shine through at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour and reception.

Wedding Package Inclusions

All Packages Include:

Choice of three passed hors d'oeuvres
Four hour open premium bar
Specialty cocktail during cocktail hour
Arch view deluxe suite for the wedding couple
Event valet parking for your guests
Selection of white, ivory or black Votive candles, table numbers and stands for guest tables
Tasting for up to four people
Bandstand and dance floor
Your wedding cake to be cut and served
10% discount on additional wedding related events (not valid in restaurants)
Coat check service (seasonal)

Package Two:

Includes all of the above and a Champagne Toast

Package Three:

Includes all of the above and Wine Service with Dinner

Make Your Day Extra Special

Consider these food and beverage elements to personalize your Wedding and make it more memorable.

During Cocktail Hour:

Action Stations
Colorful Grazing Stations
Upgraded Spirits

During Dinner:

Intermezzo
Additional Course
Superior Wine Selection

Into the Evening:

Sweet Table
Ice Cream Sundae Bar
Cordial and Coffee Bar
Savory Nosh Selections



CUSTOMIZE YOUR EXPERIENCE

Hors d'Oeuvres

Selection from a number of delectable cold or hot hors d'oeuvres for you and your guests to enjoy. From wild mushroom and goat cheese on garlic crostini to apple wood smoked bacon wrapped scallops, each tiny taste is hand crafted with your special day in mind.

Dining Options

Customize your wedding dinner menu by selecting from the following options: Plated Prix-Fixe, Buffet-style and Specialty Stations. You'll select from a wide array of delicious foods, and your wedding specialist will help design the perfect dining experience for you and your guests.

Beverage Packages

There are bar packages to fulfill the needs of any celebration. Whether you choose the standard bar package or deluxe bar package, you're sure to keep the celebration going.



HORS D'OEUVRES

All Wedding Packages include your choice of any three passed hor d'oeuvres. Here's the flavorful selection.

Passed Hot Selections

Leek and gouda tart with tomato jam

Macaroni and white cheese croquette

Beef wellington with madeira demi-glace

Maryland crab cake with lemon and parsley remoulade

Apple wood smoked bacon wrapped scallops

Mama toscano toasted ravioli with marinara sauce

Tandoori spiced chicken with mint yogurt

Sambal marinated shrimp with nuoc sauce

Barbeque spiced chicken wings with honey cilantro cream

Passed Cold Selections

Black mission fig with maytag blue cheese on walnut crisp

Wild mushroom and goat cheese on garlic crostini

Cherry tomato, fresh mozzarella and basil timbale

Guacamole with roasted peppers and cojita cheese in tuile cone

Ahi poke in wonton cup with sriracha cream

Shrimp and vegetable summer roll with citrus sambal

House smoked bacon, white cheddar and scallion deviled egg

Lemon cured salmon with caper dill crème in an olive oil cup

Peppercorn beef tenderloin with horseradish cream on pretzel rustic

Displayed Selections

Vegetable display of baby carrots, celery, snow peas, radishes and broccoli, sunflower seeds and spinach ranch dip

7.50 per guest

Artisanal cheeses and assorted local cheeses with dried fruit and nuts, fig jam, and artisan crackers

9.00 per guest

Seasonal fruit display

7.00 per guest



PLATED PRIX-FIXE DINNER

A prix-fixe menu choice for your wedding allows you the flexibility to plan your wedding dinner with confidence. You'll choose from a wonderful selection of items to delight your guests' senses and palates. You will select each course from an array of delicious selections, and your Hyatt wedding specialist will guide you with their extensive experience.

Package One

Wedge salad with tomatoes, house smoked bacon lardons, scallions, Blue cheese dressing

Artisanal Bread Selection

Pan roasted chicken breast au poivre with Smoked brie mashed yukon gold potatoes, charred red pepper wedges, brocolini, Brandy gastric

Your wedding cake cut and served

90.00 per guest

Package Two

Spinach and frisee salad with Pink lady apples, stilton, candied walnuts, Pomegranate vinaigrette

Artisanal Bread Selection

Pan sear top sirloin with Truffle scented potato and gruyere dauphinoise, asparagus with gribiche, Veal reduction

Your wedding cake cut and served

100.00 per guest

Package Three

Arugula, frisee salad with Grapefruit, cashews, Tomatoes, hearts of palm, Ginger avocado dressing

Artisanal Bread Selection

Grilled top sirloin and Pan roasted salmon with Green cabbage house smoked bacon and sweet corn ragout Yukon gold potato mash, charred pepper puree, demi

Your wedding cake cut and served

110.00 per guest

Please contact your Hyatt Wedding Specialist for further menu options.



► BUFFET-STYLE DINNER

Buffet-style dinner offers the versatility of food options to please your guests' tastes while allowing the opportunity to meet and mingle during dinner. Our buffets feature delicious selections from Hyatt Regency's award-winning chefs. Choose from regionally inspired cuisine to customized selections, and your wedding specialist will assist you in designing the perfect menu.

Menu Option One

Mixed greens with carrots red onion, cherry tomatoes

Romaine and grilled eggplant salad feta, green grapes, chunky cucumber tomato dressing

Grilled chicken breast with charred nectarines, missouri goat cheese lemon mint pesto, zinfandel glaze, new potatoes with basil and extra virgin olive oil

Pan seared arctic char with blistered heirloom cherry tomatoes, baby fennel, rouille, bouillabaisse sauce, couscous with patty pan squash, toasted almonds, parsley and apricots

Artisan bread display with sweet butter

Your wedding cake cut and served

95.00 per guest

Menu Option Two

Classic caesar salad with parmesan and garlic croutons

Watercress salad with watermelon, sweet and sour onions, local goat cheese, simple vinaigrette

Pan seared beef sirloin with grilled asparagus, blue cheese, caramelized onions, buttery horseradish mashed potatoes with scallions

Halibut, fresh peas, yukon gold potato noisettes, tarragon, champagne buerre blanc, creamy polenta with spicy tomato jam and arugula

Artisan bread display with sweet butter

Your wedding cake cut and served

105.00 per guest



SPECIALTY STATION DINNER

Specialty Stations dining is a great choice if you desire a less formal and flowing event for your wedding day. Our executive chef will present food stations with a number of delectable meal choices. Some food items can be prepared to order while others can offer a variety of choices using the freshest of ingredients to provide options for the discerning tastes of your guests.

Carved Beef

Sea salt crusted beef tenderloin with roasted shallot demi
Whole clove garlic rolls
Horseradish whipped potatoes
Wild mushrooms and caramelized shallots
325.00 (feeds 20 guests)

Carved Turkey

Hickory smoked turkey breast with honey bourbon sauce
Warm polenta bread with whipped butter
Potato tart with gruyere cheese
Brussel sprouts with bacon lardon and parmesan
250.00 (feeds 20 guests)

Carved Seafood

Cedar plank roasted black grouper with champagne citrus butter sauce
Nicoise olive rolls with butter
Potato gnocchi with garlic and herb oil
Grilled asparagus with roasted bell peppers
275.00 (feeds 20 guests)

Pasta Bar

Braised pork and beef tortellini with romesco sauce and goat cheese
Whole wheat penne with rock shrimp, arugula, oven roasted tomatoes
Bucotini with asparagus, cremini mushrooms and shaved romano and herb focaccia bread with balsamic vinegar and extra virgin olive oil
16.00 per guest

Taste of St. Louis

Gus's pretzels, dijon mustard and beer cheese sauce
Flatbread pizza with provolone cheese and salume beddu meats
Mama toscano toasted ravioli with marinara sauce, traditional and chocolate gooey butter cake
15.00 per guest

Sushi Station

Sushi, sashmimi, nigiri with wasabi, soy sauce and pickled ginger, seaweed salad, edamame and sesame tofu salad with soy sauce and chop sticks
10.00 per guest (3 pieces per guest)

Seafood Display

Shrimp, clams, oysters, crab claws
Grilled squid salad and marinated mussel salad with assorted sauces
18.00 per guest (6 pieces per guest)

Dessert Parfaits

Lemon and blueberries with vanilla bean cream
Peanut butter and chocolate with liquor soaked lady fingers
Strawberry with lemon sponge and rhubarb syrup
Blackberry mascarpone cheesecake
12.00 per guest

Candy Store

Assorted candy display with cheddar and butter popcorn
8.00 per guest



BEVERAGE PACKAGES

Your special day calls for a celebration. There are bar packages to choose from to suit the needs of you and your guests. Select from soft drinks, red and white wine, premium and domestic beer and cocktails.

Premium Bar

Vodka: Smirnoff
Gin: Beefeater
Whiskey: Canadian Club
Bourbon: Jim Beam
Scotch: J&B
Rum: Cruzan
Tequila: Sauza Gold

Wine: Canvas by Michael Mondavi

Beer: Budweiser, Bud Light, Heineken, Corona, Schlafly

Pepsi Product Soft Drinks

Super Premium Bar

Vodka: Absolut
Gin: Tanqueray
Whiskey: Crown Royal
Bourbon: Jack Daniel's
Scotch: Dewar's
Rum: Bacardi Gold
Tequila: Suaza Hornitos Reposado

Wine: Canvas by Michael Mondavi

Beer: Budweiser, Bud Light, Heineken, Corona, Schlafly

Pepsi Product Soft Drinks

Enhancements to Bar Packages

Additional Hour of Bar Service

6.00 per guest

Champagne Toast

4.50 per guest

Premium Champagne Toast

7.50 per guest

Wine Service with Dinner

5.00 per guest



HAND CRAFTED COCKTAILS

BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Blueberry Lemonade Cooler **14.00**

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

City Park Swizzle **14.00**

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

Pineapple Basil Cooler **14.00**

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

Sweet Arnold **14.00**

Bacardi Superior rum and raspberry puree with iced tea and lemonade

Grapefruit Delight **14.00**

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks.

Don Collins **14.00**

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

Sage Margarita 14.00

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

Paloma Fresca 14.00

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

The Don's Martini 14.00

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

Spicy Paloma 14.00

Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot.

Teato's Passion **14.00**

Tito's Handmade vodka with passion herbal infused iced tea

Tropical Sunset **14.00**

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

Watermelon Jalapeno Cooler **14.00**

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

Island Splash **14.00**

Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

Mockingbird Ginger **14.00**

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

Strawberry Mule **14.00**

Tito's Handmade vodka, muddled mint and strawberries with ginger beer



SPECIALITY WINE

Elevate your perfect day into something truly unforgettable. Hyatt's premium wine collection is crafted featuring a selection of wines to complement your menu in both value and style. From sparkling wines and crisp whites to light and full intensity reds, you're sure to find selections that will delight any palate.

Sparkling Wines

Pascual Toso, Brut, Argentina

Soft, fresh-smelling floral notes with light citrus fruit. 40.00

La Marca, Prosecco, Italy

On the nose, this sparkling wine brings fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit.

Split 28.00

Bottle 38.00

White Wines

Matanzas Creek, Sauvignon Blanc, Sonoma County

Aromas of white grapefruit, pumelo, nectarine and lemon thyme, hints of fresh oregano and yellow guava finish out the profile. 38.00

Frei Brothers, Chardonnay, Russian River Valley

Flavors of green apple, orange zest and apple pie, complemented by notes of butter and toast. The rich nutty flavors lead to a silky finish and plush mouthfeel. 40.00

Rodney Strong "Chalk Hill", Chardonnay, Sonoma County

Barrel fermentation in new and seasoned French oak adds toasty vanilla and spice complexities. Creamy and crisp, with abundant fruit character, mineral and oak flavors. 42.00

Red Wines

Frei Brothers, Merlot, Dry Creek Valley

Aromas and flavors of red licorice and blackberry that meld with hints of toasted oak, milk chocolate and roasted coffee. 40.00

Rodney Strong, Merlot, Sonoma County

Plum and blueberry flavors with a touch of dried herb predominate in this soft, rich merlot. Aging in small oak barrels lends flavors of spicy vanilla and berry-cream. 38.00

Silver Palm, Cabernet Sauvignon, North Coast

Soft tannins abound in this complex, plush wine with abundant ripe flavors of stone fruit, soft black cherry and hints of spice. 50.00

Rodney Strong "Alexander Valley", Cabernet Sauvignon, Sonoma County

Lush, dark berries and ripe plums dominate in the glass, while hints of cassis and cocoa play in the background. 45.00

Pascual Toso Reserva, Malbec, Argentina

Aromas of plum and quince with a slight touch of elegant oak. 40.00



VENDORS

We would recommend using a vendor from the hotels preferred vendor list. We request all vendors to deliver flowers, cakes, audio visual and any other items no sooner than two hours prior to your scheduled event. All items must be removed following the event, unless arrangements have been made with your wedding specialist. All vendors must supply their own equipment for setup.


Wedding Planners

Kristin Ashley Events

618.946.0936 

www.kristinashleyevents.com


Cosmopolitan Events

314.249.9107 

www.cosmopolitanevents.com

Specialty Linen

BBJ Linen

314.447.9200 

www.bbjslinen.com

Sitting Pretty

314.781.1400 

www.imsittingpretty.com


Connie Duglin

314.397.8636 

www.connieduglinlinen.com

Florist

Belli Fiori

314.776.2200 

www.bellifloristl.com

Artistry Florist

314.772.1305 

www.artistryflorist.com

Walter Knoll

314.633.8795 

www.wkf.com

Photography

Kelly Park Photography

314.570.7413

www.kellyparkphoto.com

Sal Cincotta Photography

800.851.0520

www.salcincotta.com

Megan Thiele Studios

573.579.5513

www.meganthiele.com

AV

PSAV

314.342.4684 www.psav.com


Bakery

Sarah's Cake Shop

363.728.1140 

www.sarahscakeshopstl.com

McArthur's Bakery

314.894.0900 

www.mcarthurs.com

Lubeley's

314.961.7160 

www.lubeleybaker.com

DJ

RockStar DJ


314.518.2407

www.rockstardjstl.com

Millennium Productions

314.918.9335 www.millenniumproductions.com

CJ's Disc Jockey Service

314.892.0329 

www.cjdiscjockeyservice.com



DETAILS MADE EASY

Linens

While Hyatt offers your choice of complimentary white, ivory or black floor length linen you may also decide to choose from specialty linens or delicate overlays to enhance the beauty of your wedding décor and individual tables. Our wedding specialist can help you select the right style and fabrics from our linen experts.

Chairs

Hyatt is pleased to offer a contemporary squareback chocolate upholstered banquet chair with silver accents. Do you desire a different look for your guests to sit on during your ceremony, cocktail hour or reception? Our style experts can help you choose a chair that is elegant and enhances the style and décor of your wedding.

Chair Covers

Whether fancy and frilly or sleek and chic, our linen experts can help you choose the right look to compliment your table décor.

Lighting

Personalize your wedding day with a custom monogram, uplighting or wash the walls in a splash of color complimenting your decor. Contact our inhouse AV Company, PSAV, at 314.342.4684 to get your personalized quote.

Draping

Create an intimate setting in one of our ballrooms by adding floor to ceiling draping in either velour or whimsical voile. Pair this with a lighting package to create a stunning signature event.

Guest Accommodations

A room block may be established for guests attending your event at the Hyatt Regency St. Louis at The Arch. Check in time is 3:00pm, and check out time is 12:00pm. If you would like to set up a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered.

Welcome Packets and Gift Bags

The following prices apply to any gifts delivered to guestrooms.

One Generic Item **4.00**

One Personalized Item **5.00**

Confirmation of Space and Deposits

An initial non-refundable deposit of twenty percent (20%) of estimated charges is required to confirm your date along with a signed contract.

Final Payment

Final payment in the form of a cashier's check, money order, check, credit card, or cash is due at least fourteen (14) business days prior to the wedding date. A refundable 20% overage deposit will be collected with the final payment to cover any incidental charges incurred during and following the wedding.



MORE DETAILS TO CONSIDER

Guarantee

A final guarantee is due by 11:00am three business days prior to your event. Once received this number may not be reduced. We will be prepared to serve 3% over the guaranteed number.

Food and Beverage

No Food and Beverage may be brought in the hotel by the guests or persons attending the function. All food and beverage will be provided by the hotel.

Security

Hyatt Regency St. Louis will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following your ceremony or reception. Should you wish to hire security services, suggestions are available through your wedding specialist. A member of the hotel staff will deliver any gifts left at your wedding to the bride and grooms suite. The hotel will not be responsible for any damages.

Hyatt Honeymoons

Celebrate your wedding day at Hyatt Regency and enjoy free nights on your honeymoon. When the cost of your wedding totals below the minimum amounts*, you will receive complimentary Gold Passport points to redeem for free nights at any Hyatt hotel and resort worldwide. Offer subject to terms and conditions. Visit hyattweddings.com for full details.

\$10,000 USD earns 60,000 Hyatt Gold Passport points or a minimum of two free nights

\$20,000 USD earns 90,000 Hyatt Gold Passport points or a minimum of three free nights

\$30,000 USD earns 120,000 Hyatt Gold Passport points or a minimum of four free nights

\$40,000 USD earns 150,000 Hyatt Gold Passport points or a minimum of five free nights

Hyatt Gift Cards

Easy for them. Unforgettable for you. Hyatt gift cards are a convenient and elegant way to extend your Hyatt wedding. They can be redeemed for a variety of services, such as award-winning dining, green fees, rejuvenating spa treatments or overnight stays. Purchase them as a reward for yourself, receive them as gifts to use on your honeymoon or give them as gifts to help your special guests personalize their experience while at your Hyatt wedding. Hyatt gift cards can fit any budget with a range of denominations. Visit certificates.hyatt.com.

Hyatt Gift Registry

For the couple who want to share their travel plans and/or dreams with their friends and family and provide a way to help you get there, Hyatt Gift Registry is the perfect choice. For couples planning their honeymoon who do not want or need traditional gifts, or who want to provide alternate options for gift giving, Hyatt Gift Registry provides a great alternative. Creating a Hyatt gift registry is fun, easy, and 100% customizable. Visit hyattgiftregistry.com.

PHOTO GALLERY



315 Chestnut Street,
St. Louis, Missouri. USA, 63102

T + 1 314-655-1234
<http://www.stlouisarch.hyatt.com>