

# 2016 WEDDING

## Menu Packages



GRAND | HYATT

Grand Hyatt New York  
109 East 42nd Street at Grand Central Terminal,  
New York New York 10017

+1 212-883-1234 TELEPHONE  
<http://grandnewyork.hyatt.com>



## YOUR Special Day

Congratulations on your engagement and thank you for your interest in Grand Hyatt New York. The first-rate team at Grand Hyatt will help you create the perfect celebration on your special day.

### ***SPECIAL SERVICE***

From your arrival at Grand Hyatt 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 Grand Hyatt 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.

#### **Grand Hyatt New York**

109 East 42nd Street at Grand Central Terminal,  
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## About OUR HOTEL

### GRAND HYATT NEW YORK

Package Inclusions:

Complimentary Suite accommodations for the bride and groom, including Champagne & Strawberries in addition to turn down.

Special room rates for overnight guests, based upon availability.

Dancefloor and staging needs, tables, glassware and dishware.

Linen selections in sage, copper, periwinkle, mocha, charcoal, ivory and white.

Votive candles.

Dinner Tasting for up to four or six guests (if including both sets of parents).

One Hour Cocktail Reception-  
Signature Open Bar, eight Butler passed  
Hors d'Oeuvres, Two Cold and One Hot  
Station

Four-hours of Dinner & Dancing-

Signature Open Bar

Plated or Buffet Dinner Service

Wedding Cake and Coffee Service

Wine Service with Dinner

Sparkling Wine Toast

### LOCATIONS

Whether you're drawn to a quiet, serene location, or a lively, energetic scene is what you're looking for, you'll find a Grand Hyatt location and environment that meets your needs. Each hotel is conveniently located, and you'll be transported by the simple elegance and relaxing environment.

### GUESTROOMS

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

### RESTAURANT/BARS

Offering two distinct dining experiences, New York Central Restaurant offers a main dining area and a spacious Wine Gallery, ideal for private parties and events.

Our Wine Gallery and Bar boast an extensive list of wines, local beers and specialty cocktails. No matter what you desire, our team will tailor an evening to your liking. Small plates of innovative dishes inspired by French, Italian and Spanish cuisine are sure to satisfy you and your guests.

### PARKING

Grand Hyatt New York offers valet parking as an added convenience for you and your guests. Refer to your Catering Manager for applicable charges.

### SPA

Let the cares of your day melt away with your utterly indulgent inroom spa services.

Treat yourself and your closets guests to a relaxing massage, a soothing manicure and pedicure, or a customized facial, all delivered in the comfort and privacy of your own suite.

### SHOPPING

Take advantage of our ideal location on the fashionable East Side. Adjacent to Grand Central Station, the Grand Hyatt New York is seconds from the city's most famous sites. Stroll down famous Fifth Avenue, walk to the luxury boutiques on Madison Avenue or catch a street fair on Avenue of the Americas. Our Concierge is happy to pre-arrange for personal shoppers and delivery services through most area retailers.

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## Wedding SITES

### **GRAND HYATT NEW YORK VENUES**

We know how important it is- for this day to be the most special and memorable in your life.

The Grand Hyatt New York offers some of Manhattan's most sophisticated wedding locations.

Each of our unique atmospheres has been carefully chosen as an ideal venue, suitable for grand ceremonies, intimate receptions, and sumptuous rehearsal dinners.

### **MANHATTAN BALLROOM**

The newly renovated Manhattan Ballroom defines classic elegance. It's one of the most upscale reception sites in New York City.

This one of a kind ballroom boasts 24' glass windows overlooking 42nd Street and Lexington Avenues. It provides an unparalleled experience with panoramic views of the city, in a warm and comfortable atmosphere styled perfectly for your affair.

The Manhattan Ballroom seats 220 guests banquet style with a dance floor, 350 banquet style for a formal dinner and 500 guests for a cocktail reception.

### **EMPIRE BALLROOM**

The recently renovated Empire Ballroom is both spectacular and spacious. Invite friends and family to experience the warm colors and traditional feel of this grand space for up to 1,700 guests.

Known previously as the Commodore Ballroom, here President John F. Kennedy accepted the Democratic Party nomination for the Presidency in 1960.

The Ballroom also features beaded glass drapery in the entrance and an Italian marble foyer. The spectacular chandeliers are comprised of 7,000 individually hand-blown pieces of art glass, creating a "champagne cloud" and giving the ballroom a sense of contemporary New York style.

### **GALLERY ON LEX**

Far from ordinary, Grand Hyatt New York's newest event space is designed for mixing and mingling while simultaneously making your guests feel comfortable.

The Gallery offers a unique residential style set-up with comfortable furniture and food and beverage "kitchen" area with a Communal Table.

Ideal for cocktail receptions, the Gallery's versatile design, featuring two pavillions connected by an open glass reception area allows for an innovation spatial arrangement.





## RECEPTION *Details*

### **DINING EXPERIENCE**

Grand Hyatt New York 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 great 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.

### **LINENS**

Customized linens enhance any wedding set-up. Choose from floor-length 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**

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. Priced accordingly

### **CHAIR COVERS**

Chair covers can enhance the dramatic look of your table décor. Whether fancy and frilly or sleek and chic, our linen experts can help you choose the right look to enhance your table décor. Priced accordingly

### **LIGHTING**

Personalize your wedding day with your custom monogram in lights, uplighting your head table and cake table, wash the walls in a splash of color complementing your décor. The options are endless when it comes to lighting and audio visual enhancements. Ask your wedding specialist for more details and ideas to make your day even more memorable.

### **ICE CARVINGS**

Customized glistening ice carvings add drama to your place card or buffet table. Or imagine a martini luge at the bar. Let our talented chefs carve a special tribute to your day to enhance the décor and style of your wedding day. Priced accordingly.





## HORS D'OEUVRES



### *RECEPTION HORS D'OEUVRES*

Pre-Select (8) Butler Passed Hors d'Oeuvres from the offerings that follow, as part of your Wedding Package.

### *CHILLED SELECTIONS*

Tomato Bruschetta With Olive Oil and Basil

Seared Tuna with Pink Peppercorns on Sushi Rice

Smoked Salmon & Fresh Dill in an Olive Oil Bread Cup

California Rolls with Crab and Avocado

Miniature Pitas with White Bean Hummus

Classic Shrimp Cocktail

Seasonal Goat Cheese Soufflé Tart

Miniature Lobster Rolls

Spicy Crab Salad in Wonton Cup

Blackened Shrimp Mini Tacos

Seared Filet and Brie on Brioche

Marinated Crab Claws with Citrus Aioli

Pistachio and Roasted Beet Bon Bon

### *WARM SELECTIONS*

Mushroom and Truffle Rissotto Croustade

Coconut Prawns with Ginger Marmalade

Filet Mignon au Poivre on Crouton

Maryland Crab Cakes with Roasted Pepper Coulis

Peking Duck Roll Panzerotti

Rosemary Rubbed Baby Lamb Chops with Grain Mustard

Miniature Kobe Cheeseburgers

Char Grilled Chicken Skewer with Korean Barbecue Sauce

Vegetarian Potsticker with Sweet Chili

Corn and Edamame Quesadilla

Corned Beef Reuben Puffs  
Angus Short Rib Wrapped in Bacon

### *WARM SELECTIONS CONTINUED...*

Chorizo Stuffed Date Wrapped in Bacon

Maui Shrimp Spring Roll

Jack Cheese Arepa with Chipotle Tomato Coulis

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## 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.

### Unattended Reception Stations

#### SHELLFISH BAR

Jumbo Shrimp, Oysters, Steamed Chilled Little Neck Clams and Marinated Crab Claws. Served with Poivre Mignonette, Tabasco and Cocktail Sauces

#### GARDEN VEGETABLE CRUDITE AND BRUSCHETTA BAR

Broccoli, Snap Peas, Celery and Carrots, Asparagus and Cauliflower served with Olive and Roasted Tomato Tapenade, Arugula Herb Aioli, Spinach Artichoke Dip, Fresh Tomato and Basil Relish and Roasted Garlic Hummus Served with Ciabatta Croutons and Artisanal Crackers

#### HUDSON VALLEY CHEESE

Adirondack Cheddar, Old Chatham Hudson Valley Camembert, Berkshire Jersey Cow Blue, and Sprout Creek Madeline Goat Cheese Dark Fruit and Apricot Chutney, Local Honey, Tom Cat Breads, Lavosh and Water Crackers

#### MEZZALUNA OLIVE BAR

Fresh Mozzarella and Tomatoes  
Marinated Artichokes, Roasted Seasonal Vegetables with Fresh Herbs and Balsamic, Mixed Imported Olives, Stuffed Grape Leaves and Feta Cheese  
with Mini Pitas, Lavosh Crackers and Bread Sticks  
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#### CUSTOMIZED MAC & CHEESE BAR

Classic Three Cheese Ditalini, "Momma's Style" Elbows and Cavatappi with Smoked Gouda Sauce Served with Choice of Toppings to Include Crispy Bacon, Blue Cheese, Sundried Tomatoes, Sliced Asparagus, Truffle Oil, Roasted Mushrooms and Jalapenos

#### MEATBALLSLIDER BAR

A Trio of Meatballs, Beef, Veal and Prosciutto Stuffed Chicken, with Complimentary Sauces and Roasted Peppers, Arugula Fennel Salad, Fresh Mozzarella, Whipped Ricotta and Spicy Pesto with Brioche Rolls and Crusty Italian Bread

#### Chef Attended Presentation Stations

##### UPTOWN SLIDER STATION

Angus Beef and Smokey Pulled Pork with Martin's Potato Buns  
Fried Onion Strings, Bread and Butter Pickles, Chipotle Mayo, Ketchup, BBQ Sauce, Crumbled Bleu Cheese and NY Sharp Cheddar with Spiced Wedge Fries

##### Carving Stations - Select One From Below

- Peppered Beef Tenderloin with Red Wine and Chilled Horseradish Sauce
- Pastrami Rubbed Sirloin, Peppercorn Sauce and Grain Mustard
- Housemade Corned Beef Brisket with Spicy Mustard and Sauerkraut
- Smoked Pork Belly with Maple Barbecue and Honey Mustard

Each Accompanied by Sides and Rolls

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#### PASTA STATION

(Pre-select 3 to be served with Parmesan Cheese, Cracked Pepper and Focaccia Bread Sticks):  
Penne Arrabiata  
Gemelli Sweet Sausage and Peppers  
Rigatoni A laodka  
Farfalle Pesto Cream with Asparagus and Sweet Peas  
Truffled Cheese Ditalini  
Goat Cheese Ravioli in Tomato Olive Ragout  
Orecchiette with Garlic Shrimp and Lobster Sauce

#### CALI-ASIAN TACO TRUCK

Korean Barbeque Skirt Steak, Coconut Curry Chicken, Sriracha Honey Glaze Tilapia with Guacamole, Chili Lime Mayo, Cucumber Kimchi, Ginger Cabbage Slaw, Sliced Jalapenos, Limes, Toasted Peanuts and Crunchy and Soft Tacos

#### THE BACON BAR

Thick Cut Bacon with Barbeque, Maple and Honey Mustard Glaze served with BLT Fixins' and Rolls  
Bacon Stuffed Meatballs in Smokey Tomato Sauce and Bacon Cracker Jack Cups

#### MARYLAND CRAB CAKES

Freshly Sauteed Crab Cakes Served with Tarragon Remoulde and Shaved Fennel Slaw

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## Personal PREFERENCE

Allow your guests to personalize their dining experience at your wedding. They will be treated to an elegant four course meal with their choice of four different entrées. Guests will be presented with a custom printed menu at their place setting and your specially trained servers will take their order ensuring them an extra special experience. Your Hyatt wedding specialist will help you design the options to satisfy their individual tastes.

### APPETIZERS

(Pre-select One)

Marinated Baby Beets with Coach Farms Goat Cheese and Mache

Asparagus Coulubiach with Roasted Tomatoes and Mushrooms

Sesame Nori Crusted Tuna with Pickled Daikon and Wasabi Aioli

Petite Crab Cake with Fennel apple Slaw and Classic Remoulade

Artisanal Smoked Salmon with Shaved Fennel, Crème Fraiche and Salmon Caviar

Warm Goat Cheese Fritter with Seasonal Squash and Roasted Pepper Vinaigrette

Butternut Squash Ravioli with Candied Pecans and Spiced Pumpkin Veloute

Burrata with Marinated Tomatoes, Black Olives, Artichokes and Ciabatta Crouton

Classic Lobster Bisque en Croute

Wild Mushroom Bisque en Croute

### SALADS

(Pre-select One)

Arugula and Mesclun with Roasted Seasonal Fruit, Candied Pecans and Blue Cheese

Goat Cheese Panna Cotta with Roasted Seasonal Squash, Bibb Lettuce and Sherry Walnut Vinaigrette

Baby Kale with Poached Pear, Grilled Brie, Smoked Almonds and Cherry Pomegranate Vinaigrette

The Grand Caesar with Parmesan, Marinated Olives, Roasted Peppers and Ciabatta Crouton  
Grilled Asparagus with Crisp Pancetta, Frissee, Tomato, Hard Boiled Egg and Lemon Dijon Vinaigrette

### ENTREES

(Pre-select 2 Entrée Proteins and 1 Accompaniment. All Entrees Served with Seasonal Vegetables)  
Herbed Filet Mignon and Madeira Jus

Malbec Braised Short Ribs

Porcini Rubbed Filet with Madeira Jus  
Basil Marinated Atlantic Salmon With White Wine Sauce  
Cilantro and Mint Crusted Striped Bass and Citrus Beurre Blanc

### Entrees Continued...

Grilled Swordfish with Fennel Tomato Jus  
Herb Marinated French Cut Chicken with Roasted Tomato Chicken Jus

Spinach Artichoke Stuffed Chicken with Lemon Caper Butter Sauce  
Vegetarian, Vegan, Gluten Free, Kosher Meals Available Upon Request

### Accompaniments

Scalloped Potatoes  
Sweet Potato Puree  
Creamy Wild Rice with Toasted Walnuts  
Coconut Basmati Rice  
Wild Mushroom Risotto  
Smoked Gouda Mashed Potatoes  
Truffled Fingerling Potatoes

### DESSERT

Custom Wedding Cake Provided by a Premier New York Bakery  
Friandese Platter of Choice of Four Types of Miniature Desserts Served on Each Table  
Coffee and Tea Service

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## 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.

### **SIGNATURE BAR PACKAGE**

Smirnoff Vodka  
Beefeater Gin  
Dewar's Scotch  
Canadian Club Whiskey  
Cruzan Rum  
Budweiser  
Miller light  
Heineken Light  
Select Wines  
Mineral Water, Juices and Soft Drinks

### **BRIDE AND GROOM SIGNATURE DRINK**

Two to Tango



### **TOP-TIER BAR PACKAGE**

Grey Goose  
Bombay Sapphire Gin  
Johnny walker Black  
Maker Mark Bourbon  
Bacardi Rum  
Crowne Royal Whiskey  
Budweiser  
Miller light  
Heineken Light  
Corona  
Brooklyn Lager  
Select Wines  
Mineral Waters, Juices and Soft Drinks  
\$15.00 Additional Per Person for Five Hours

### **BRIDE AND GROOM SIGNATURE DRINK**

Blushing Bride Martini

### **BAR ENHANCEMENTS**

**Martini Station**  
Selection of sultry vodkas, including a full line of diverse flavors to create classic and contemporary martinis.

**Mojito Station**  
Selection of flavored tropical rums that will refresh and sparkle with bits of mint and bubbles.

**New York City Classics**  
Selection of classic New York cocktails to include Manhattan, Tom Collins, and Cosmopolitan  
\$15.00 Additional Per Person for Each Station During Cocktail Hour Only



## 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**  
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

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

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

**Sweet Arnold**  
Bacardi Superior rum and raspberry puree with iced tea and lemonade

**Grapefruit Delight**  
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

Per Person Upgrade 5.00 Each  
**DON JULIO BLANCO**

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

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

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

**The Don's Martini**  
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

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

Per Person Upgrade 7.00 Each  
**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 still, just like fine single malt scotches and high-end French cognacs.

**TeaTo's Passion**  
Tito's Handmade vodka with passion herbal infused iced tea

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

**Watermelon Jalapeno Cooler**  
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

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

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

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

Per Person Upgrade 5.00 Each



## Specialty 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.

Included in Package for Toast

*Villa Sandi, 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.

Per Person Upgrade 5.00

### 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.

Per Person Upgrade 5.00

*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.

Per Person Upgrade 3.00

*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.

Per Person Upgrade 10.00

### 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.

Per Person Upgrade 3.00

*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.

Per Person Upgrade 10.00

*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.

Per Person Upgrade 3.00

*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.

Per Person Upgrade 10.00

*Pascual Toso Reserva, Malbec, Argentina*

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

Per Person Upgrade 5.00

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## VENDORS

We 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.

### **AV**

Encore Event Technologies  
646-213-6635  
Email: [simon.gardner@encore.com](mailto:simon.gardner@encore.com)

### **DECOR**

Floralia Decorations  
Mark Elliot  
Tel: 212.759.6910

### **FLORIST**

Ariston Floral Boutuque  
Theodore  
212.867.8880

### **MUSIC**

BAND  
Hank Lane Music  
Ian Magid  
Tel: 212.767.0600

### **DJ**

VT Pro Solutions, LLC. (DJ/Percussion)  
Virgil Tabje  
Tel: 971.952.3334

### **FURNITURE RENTAL**

CORT  
Kerri Lagurtta  
Tel: 201.867.5253 ext. 15

### **PIANO TUNER**

Andrew Brandt  
Tel: 715.271.2670

### **PHOTOGRAPHY**

5th Avenue Digital  
Elizabeth Beskin  
Tel: 212.741.6427

### **WEDDING CAKES**

Cake Alchemy  
Lauri DiTunno  
Tel: 212.255.0584

### **KOSHER CATERER**

Foremost Caterers  
Tel: 201.664.2465

### **INDIAN CATERER**

Bukhara Grill  
212.888.2839

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## DETAILS *Made Easy*

### **CEREMONY INFORMATION**

The Grand Hyatt New York can offer onsite ceremonies up to (600) guests. A ceremony fee applies based on the size of the wedding.

### **CONFIRMATION OF SPACE AND DEPOSITS**

An initial non-refundable deposit of thirty percent (30%) of estimated charges is required to confirm your date along with a signed contract..

### **GUEST ACCOMMODATIONS**

A room block may be set-up for guests attending your event at the Grand Hyatt New York.

Check in time is 4:00pm, and check out time is 12 noon.

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 given out to your guests at the Front Desk or delivered to their guestrooms:

One Page Generic Flyer / Envelope at Front Desk \$4.00 each

One Generic Item at Front Desk or delivery \$4.00 each

One Personalized Item at Front Desk or delivery \$5.00 each

### **LINENS**

The following table linen colors are available: White, Ivory, Mocha, Charcoal, Sage and Periwinkle.

Available napkin colors include White, Ivory, or Chocolate.

### **FINAL PAYMENT**

Final payment in the form of a cashier's check, money order, credit card or cash is due at least ten (10) business days prior to the wedding date.

A refundable 20% overage deposit will be collected with the final payment, to cover charges and/or incidentals 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.

### **SECURITY**

Grand Hyatt New York 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 catering manager. Please ensure someone from your wedding party secures any gifts left at your wedding. The hotel will not be responsible for gift removal. This includes all vendor equipment on property.

### **HYATT HONEYMOONS**

Celebrate your wedding day at Grand Hyatt 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](http://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](http://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](http://hyattgiftregistry.com).

#### **Grand Hyatt New York**

109 East 42nd Street at Grand Central Terminal,  
New York New York 10017

+1 212-883-1234 TELEPHONE

<http://grandnewyork.hyatt.com>

*Prices are subject to 24% taxable Service Charge and State Sales Tax. Menus valid through April 2016*



# Photo GALLERY



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