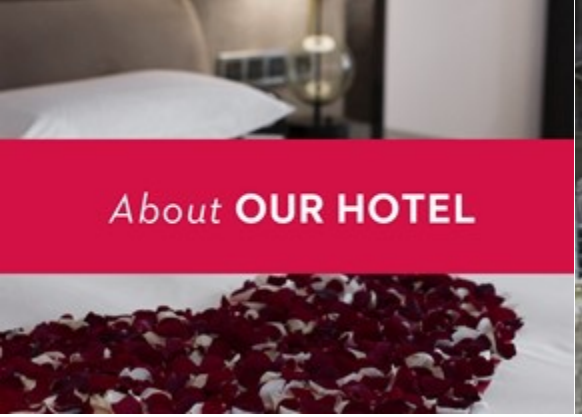
WEDDING
Menu Packages

GRAND | HYATT

Grand Hyatt Atlanta in Buckhead
3300 Peachtree Road NE, Atlanta
Georgia 30305

+1 404-237-1234 TELEPHONE
http://atlanta.grand.hyatt.com/



About OUR HOTEL

GRAND HYATT ATLANTA

Trust our tenured staff to create an experience you and your guests will never forget.

Conveniently located in the heart of Atlanta and Buckhead, our hotel is an urban retreat to rival the comfort and luxury of a resort. From your arrival in our Grand Lobby, you will be enveloped in an inspired enviroment. The soaring ceiling and windows overlooking our 30 foot waterfall are a stunning backdrop for bridal party photography. Or await your husband-to-be in our Japanese Zen Garden and capture the heartwarming moment he first lays eyes on his bride.

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.

INCLUSIONS

We believe no detail should be spared to create your Grand wedding. Our packages include:

Complimentary bridal suite for (2) nights

Complimentary suite upgrades for parents of the bride and groom

Complimentary reception venue and setup including tables, dance floor and staging

Chiavari chairs in gold or silver, white floorlength linens and votive candles

China, glassware, silverware and napkins

Private tasting with our Executive Chef to design your dinner menu *(For parties of 100 and more)*

Champagne toast for bride and groom

Custom printed menu cards

(1) Complimentary Bartender per 100 Guests with Host Bar package

Complimentary use of our waterfall patio and Japanese Gardens for photography

Complimentary green room for entertainment

Complimentary rehearsal space

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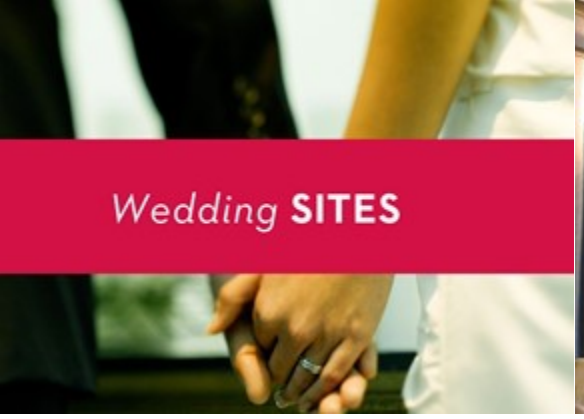

GRAND BALLROOM

Recently renovated in July 2014, our magnificent Grand Ballroom features 20-foot ceilings with crystal chandeliers, desilverized mirrors and dark mahogany doors. Soft, contemporary colors and grand architectural details create an elegant setting for your wedding vision. Grand Ballroom can be tailored to comfortably fit your ceremony and reception from 150 and up to 700 guests. accommodate up with 650 guests for a wonderful night of dinner and dancing.

HIGHLAND BALLROOM

Our new Highland Ballroom is a stunning venue featuring a spacious private foyer with floor-to-ceiling windows. This space is perfect for intimate weddings of 75 to 150.

AZALEA

This unique floorplan allows you limitless layouts to create the perfect reception space for your wedding reception for 75 - 100 guests. Featuring bay windows overlooking our Japanese Gardens, Azalea is a beautiful backdrop for a night of celebration with your closest family and friends.

JAPANESE GARDEN & TERRACE

The wonderful outdoor terrace is surrounded by a stunning 30-foot waterfall and beautiful Zen Garden. The is the perfect space for an intimate ceremony or reception. Both East and West Terrace can accommodate 200 for a ceremony or reception.

LIBRARY

Dark mahogany, luxurious draping and unique architecture create an intimate backdrop in this Lobby venue. Library can accommodate your rehearsal dinner or send-off brunch of up to 100 guests.

CASSIS

A unique location for your rehearsal dinner of up to 100 guests. Cassis and Cascade look on to our 30-foot waterfall and gardens and include a small outdoor patio. Cassis and Cascade provide you and your guests with a warm and inviting ambiance and a view to remember.

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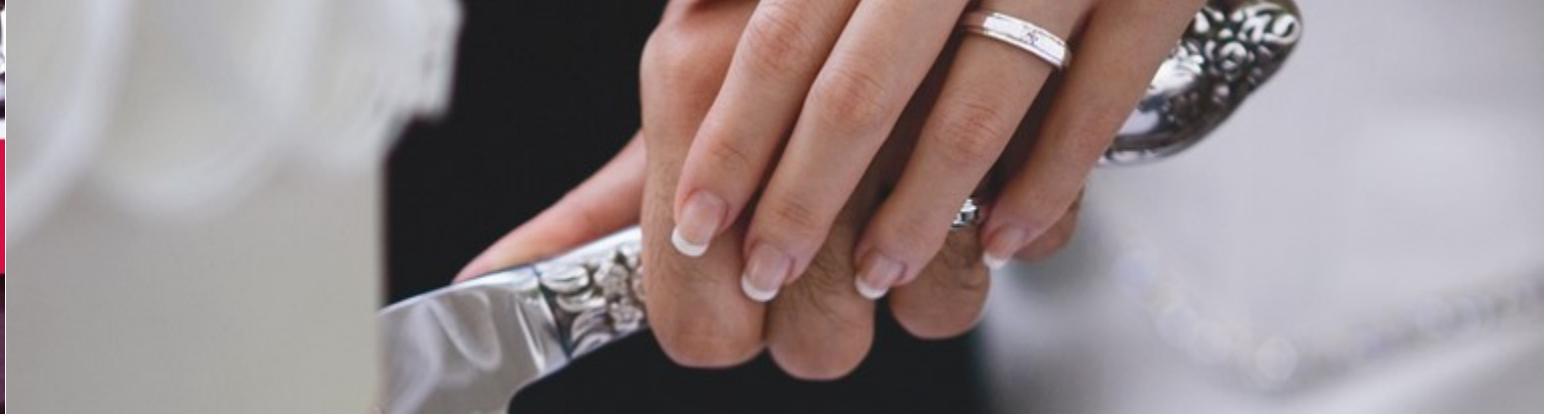
RECEPTION *Details*



DINING EXPERIENCE

Grand Hyatt Atlanta in Buckhead 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

Our crisp white floorlength linens are Included complimentary. To personalize your reception further, consider working with our preferred vendors to select a linen collection in a variety of colors and textures.

CHAIRS

Our preferred vendors can dress up your chiavari chairs even more with creative sash ties and wraps to create a cohesive and dramatic look.

LIGHTING

Transform your reception space with lighting to wash the walls, spotlight the cake table, or personalize your dance floor with a custom monogram.

FLORALS

Centerpieces can be as bold and simple or as dramatic and elaborate as you like. Our preferred vendors can help you hone your design aesthetic and create a palette that tie your vision together.

SEATING

Break with tradition and consider a unique floor plan with mixed seating and estate tables for a truly memorable setting.

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FOOD. THOUGHFULLY SOURCED. CAREFULLY SERVED.

We are on a journey to deliver food that is thoughtfully sourced and carefully served. From local ingredients that reflect the season and the local flavors.

Thoughtfully sourced to be good for our health, our communities and our planet. Carefully served, healthful offerings treated with integrity from the preparation to the plate. We have already taken many steps on this journey and are committed to doing more.

Executive Chef Jesse McDannell is proud to present you with a variety of menu options to suit your taste and style. It is what you and your guests deserve.

WEDDING PACKAGES

Our inclusive reception packages are designed to ensure you and your guests want for nothing during the evening.

Everything from the hors d'ouevres to the spirit selection, dinner menu to cake flavor, can be tailored to reflect your taste and style preferences.

Packages are priced by dinner style and menu and include the following:

- Choice of (4) Hors D'oeuvres for Cocktail Hour
- (2) Course Plated Dinner or Dinner Buffet
- Custom Designed Cake by Frosted Pumpkin or Baker's Man
- (5) Hour Signature Bar Package

If you prefer a reception station menu for dinner, please request a custom quote from your Event Manager.

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HORS D'OEUVRES

CHILLED HORS D'OEUVRES

Blood Orange and Sea Scallop Ceviche with Micro Lemon Basil

Poached Savannah Shrimp and Spicy Tomato Gazpacho Shooter

Smoked Salmon Flatbread with Basil Cress

Tamarind Ahi Spoon with Cucumber Radish Slaw and Wasabi Aioli

Beet Salad with Micro Greens and Pickled Onion

Spiced Shrimp on Corn Crisp with Mint Salsa

Beef Tartar in Marjoram Tuile Cone

Grilled Asparagus and Feta Cheese Tart with Candied Lemon

Mini Caprese Salad with Basil Oil and Sea Salt

Seared Tenderloin of Beef with Soy Marinade and Wasabi Cream

HOT HORS D'OEUVRES

Crab Risotto Fritter with Lemon Jam

Fried Pimento Cheese Balls

Katafi Wrapped Shrimp with Roasted Apple Chutney

Barbeque Shrimp and Grits

Caramelized Vidalia Onion Tartlet with Gruyere

Ginger Chicken Satay with Thai Peanut Sauce

Salmon Satay with Chili Lime Sauce

Crisp Vegetable Spring Roll with Plum Ponzu Sauce

Marinated Beef Skewer with Tomato Jam

Bacon and Chive Hush Puppy with Cajun Remoulade

Truffle Mac N' Cheese Balls

Spicy Pulled Pork in Steamed Bao Bun

Pecorino Crusted Artichoke with Tarragon Aioli

CHEF'S SPECIALTIES

Upgrade your selection with Executive Jesse McDannel's signature hors d'oeuvres.

CHILLED

Poached Lobster Salad with Cornbread Gremolata *+2.00 Each*

HOT

Lamb Lollipops with Mint Jelly *+2.00 Each*

Venison Satay with Maple Glaze *+3.00 Each*

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DISPLAY STATIONS

ARTISANAL CHEESES
Hand Crafted Local and Domestic Cheese Selection with Seasonal Preserves, Roasted Nuts, Artisanal Bread and Crackers, and Local Honey
18.00 per Person

LOCAL ANTIPASTA
Spotted Trotter Charcuterie, Salamis, Aged Meats and Terrines with Basil-Infused Bocconcini, House-Marinated Olives and Artisan Breads ith Local Mustards, Chutneys and Spreads
22.00 per Person

MEDITERRANEAN DISPLAY
Assorted Roasted Vegetables and Housemade Pickled Vegetables with Roasted Eggplant Baba Ganoush, Garlic and Red Pepper Hummus, Tabbouleh Salad, Marinated Feta Cheese, Assorted Olives, Crisp Lahvosh and Warm Pita with Infused Olive Oil Bar
20.00 per Guest

SEAFOOD BAR
Slow Cooked Blue Crab Salad with Tarragon Lime Aioli, Crisp Katafi Wrapped Shrimp with Golden Tomato Coulis, Bacon Wrapped Scallops, Sesame Lime Ahi Poke with Ginger Soy Glaze, Mini Lobster Rolls
26.00 per Person

CARVING STATIONS*
Your guests will love these hand-carved meats, each paired with side dishes customized with the freshest ingredients of the season. Prices below based on (25) Guests each.

Porcini-Rubbed Grass Fed Rib Eye | **$500.00**

Balsamic Glazed Tenderloin of Beef | **$525.00**

Crisp All Natural Porchetta | **$475.00**

Spinach, Tomato & Pine Nut Smoked Pork Loin | **$450.00**

Tupelo Honey Glazed Spiral Ham | **$450.00**

Apple Cider and Ginger Brined Natural Heritage Turkey Breast | **$425.00**

Beet-Cured Warm Smoked Salmon | **$450.00**

Roast Spring Leg of Lamb **| $525.00**

ACTION STATIONS

VALENCIA PAELLA*
Saffron Carnaroli Rice, Squid Ink Arborio, Lemon Garlic Carnaroli Rice prepared with All Natural Chicken, Cured Chorizo, Halibut, Shrimp, Mussels and Clams

Crispy Gem Letuce with Marinated Olives, Roasted Red Pepper, Diced Egg, Heirloom Tomato and Aged Sherry Vinaigrette
Spanish Bread, Catalan Butter
26.00 per Person

SHRIMP & GRITS*
Stone Ground Grits prepared with Andouille Sausage Gravy and White Georgia Shrimp, White and Yellow Cheddar CHeeses, Chives, Scallions, Shallots
Buttermilk and Sweet Potato Biscuits
20.00 per Person

CHICKEN & WAFFLES*
Mini Buttermilk Waffles and Sweet Potato Waffles with Cider Brined Chicken
Savory Country Gravy, Peach Maple Syrup, Pure Maple Syrup, Whipped Butter, Orange Sage Butter, Tabasco Butter
24.00 per Person

LATE NIGHT SNACKS
Your guests will love these options to satisfy their late night cravings after and evening of drink and dance.

"TIE THE KNOT" PRETZEL RACK
Salted Soft Pretzels with Cheese, Mustard, Chocolate and Caramel Dips
12.00 per Person

"LOVE & ICE CREAM" BAR*
High Road Creamery Ice Creams with Assorted Toppings and Syrups
15.00 per Person

"WAFFLE HAUS" STATION
Waffle Wedges and Hash Browns with Assorted Toppings
15.00 per Person

"SLIDERS & SHAKES" TRAYS
Beef Sliders with Cheddar, Dill Pickle and Aioli paired with Mini Chocolate and Vanilla Shakes
12.00 per Person

Asterick denotes Chef Attendant required, $150 per Attendant

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ENTRÉES

If you prefer formal dining, we recommend a plated dinner menu served tableside by our seasoned banquet staff.

Select (1) entree or provide your guests their choice with their RSVP for an additional $5.00 per guest.

The following entrees feature seasonal, local produce and our commitment to fresh flavors and styles. Your final menu will be customized for the season and your taste preferences.

Signature Bread Service and Iced Water and Tea, Starbucks Coffee and Hot Tazo Teas are included with all dinner buffet packages.

Prices are subject to a 24% taxable service charge and 8% state sales tax.

Grilled Marinated Chicken Breast, Heirloom Tomato Cruda, Whipped Potatoes, Seasonal Vegetables, Rosemary Demi Glace
$150 per guest

Spinach and Shiitake Mushroom Stuffed Chicken Breast, Tri Color Orzo, Sautéed Broccolini, Baby Carrots, Herb Demi Glace
$155 per guest

Herb Infused Steel Head Salmon, Mascarpone and Chive Polenta, Braised Rainbow Chard, Confit Carrots, Lemon Tarragon Emulsion
$160 per guest

Seared Corvina with Citrus Salsa, Polenta, Haricot Verts and Seared Tomato
$160 per guest

Pan Seared Rainbow Trout, Sauteed Baby Spinach, Citrus Scented Couscous, Toasted Pecan Butter
$160 per guest

Caramelized Sea Bass, Shallot Sauce, Bullet Potatoes,Slow Cooked Red Onion and Rapini
$165 per guest

Red Wine Braised Beef Short Ribs, Silky Yukon Gold Potatoes, Seasonal Vegetables, Pan Jus
$160 per guest

All Natural Filet Mignon, Roasted Tri-Color Potatoes, Glazed Shallots, Sauce Pinot Noir
$170 per guest

Grilled Filet Mignon, Roasted Garlic Dauphinoise Potatoes, Heirloom Carrots, Merlot and Marrow Veal Reduction
$170 per guest

Duet of Pepper Crusted Filet Mignon with Cabernet Veal Jus and Grilled Chicken Breast with Chervil Veloute, Roasted Artichoke and Potatoes, Grilled Asparagus
$180 per guest

Duet of Pan Seared Filet Mignon with Foraged Mushroom Demi Glace and Herb Crusted Halibut with Banyuls Beurre Blanc, Pea and Fava Bean Risotto, Local Harvest Vegetables
$190 per guest

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SOUPS

Puree of Celery Root Soup with Apple Mascarpone and Chive Oil

Savannah White Shrimp Bisque with Slow Roasted Prawns and Sherry Cream

Roasted Butternut Squash with Squash Pepitas

Wild Mushroom Bisque with Local Micro Greens

Local Vidalia Onion Soup with Herb Oil

Roasted Tomato Gazpacho, with Cucumber Water

Black Lentil Soup with Crispy Fried Shallots

SALADS

Organic Mixed Greens with Strawberries, Watermelon Radish, Candied Pecans, Goat Cheese and Balsamic Vinaigrette

Rocket Salad with Caramelized Shallots, Thomasville Raw, Heirloom Tomatoes, Aged Sherry and Basil Vinaigrette with Smoked Sea Salt

Arugula and Frisee Greens with Roasted Seasonal Berries, Goat Cheese, Toasted Almonds and Sweet Wine Vinaigrette

Endive and Frisee Greens with Vanilla Poached Pear, Pickled Red Onion, Pecans and Praline Dressing

Hand Picked Artisanal Greens with Maple Roasted Pecans, Pearl Bononcini and Lemon Basil Vinaigrette

ENHANCEMENTS

Upgrade your starter course with one of Executive Chef Jesse McDannel's signature salads.

Jumbo Lump Crab Salad with Grilled Asparagus, Petite Greens and Meyer Lemon Aioli
+ $5.00 per guest

Roasted Beets with Shaved Vegetables, Edible Flowers, Local Micro Greens and Citrus Oil
+ $5.00 per guest

DESSERTS

These sweet bites are the perfect end to a delicious meal. Upgrade your package to include family-style desserts for $12 per guest or buffet-style desserts for $20 per guest.

Lemon Tart with Seasonal Berries,
Chocolate Decadence,
Chocolate Pecan Pie,
Caramel Nut Tart with Whipped Cinnamon Parve Cream,
Chocolate Terrine with Layered Chocolate Sponge Cake,
Blueberry Compote
Cheesecake, Chocolate Dipped Strawberries,
Seasonal Push Pops,
Sweet Potato Pie with Caramelized Meringue,
Crème Brulee,
Peanut Butter Crunch Pie with Brown Sugar Bananas, Carrot Cake with Caramelized Walnuts,
Dark Chocolate Mousse with Hazelnut Brittle and Seasonal Whoopie Pies

WEDDING CAKE

Included in all wedding packages, you can design a custom wedding cake with one of our preferred vendors, Frosted Pumpkin *or* Baker's Man.

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BUFFET-STYLE DINNER

Buffet-style dinner offers the versatility to please every taste while encouraging mingling among your guests.

Create your perfect menu with signature dishes by Executive Chef Jesse McDannell. Select (1) Soup, (2) Salads, (3) Entrees, (1) Starch and Vegetable.

Signature Bread Service and Iced Water and Tea, Starbucks Coffee and Hot Tazo Teas are included with all dinner buffet packages.

Prices are subject to a 24% taxable service charge and 8% state sales tax.

Asterick denotes Chef Attendant required at $150 each.

S/S - Spring/Summer item
F/W - Fall/Winter item

SOUPS

Truffled Cauliflower Bisque
Roasted Butternut Squash Soup
Tuscan White Bean Soup
Vidalia Onion Bisque
Leek and Potato Soup
Roasted Tomato Bisque

SALADS

Hand Picked Field Greens with Pickled Red Onion, Shaved Pear, Candied Pecans, Goat Cheese and Champagne Vinaigrette

Select (1) of the following:

Marinated English Cucumber and Tomato Salad *(S/S)*

Heirloom Bean Salad with Goat Cheese and Pickled Red Onion *(S/S)*

Celery Root and Apple Salad *(F/W)*

Gold and Ruby Beets, Roasted Pearl Onions and Lemon-Honey Dressing *(F/W)*

Roasted Cauliflower Salad with Baby Spinach, Harvest Mushrooms, Pumpkin Seeds and Feta Dressing *(F/W)*

ENTREES

Apple Cider Brined Fudge Farms Portk Loin with Whole Grain Mustard Demi-Glace

Herb Crusted Chicken Breast with Roasted Brussel Sprouts and Basil Pesto Vinaigrette

Honey Brined Tanglewood Farms Chicken Breast

Braised Chicken Thighs with Fennel and Herb Jus
Pomegranate Glazed Salmon

Lemon Poached Organic Salmon with

Pan Seared Mahi Mahi with Blood Orange Vinaigrette

Pan Roasted Snapper with Lemon Confit

Pan Caramelized Snapper with White Wine and Saffron Shellfish Stew

Honey Brined Tanglewood Farms Chicken Breast

Peppered Roast Beef Sirloin with Roasted Mushrooms and Baby Onions

Rosemary Braised Beef Short Rib with Natural Red Wine Jus

Oven Roasted Beef Flat Iron with Shiraz Demi-Glace

Carved-to-Order* Slow Roasted All Natural Prime Rib, Natural Shallot Jus +$10 per guest

Carved-to-Order* Herb Infused Beef Tenderloin with Roasted Cipollini and Red Pepper Ragout +$10 per guest

SIDE DISHES

Smoked Gouda Whipped Potatoes
Spring Onion and Farro Risotto
Herb Roasted Fingerling Potatoes
Celery Root and Gold Potato Puree
Caramelized Potato Gnocchi

Sugar Snap Peas with Garlic and Mint
Bean and Vegetable Succotash
Squash Melange
Grilled Vegetable Medley

$165 per guest

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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

Our signature bar selection is included in all wedding packages for (5) hours of service. The following spirit brands are included.

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

Wine: Canvas by Michael Mondavi Chardonnay and Cabernet Sauvignon

Beer: Sweetwater, Monday Night Brewing, Budweiser, Miller, Heineken, Corona

Assorted Soft Drinks, Juices and Bottled Water

PREMIUM BRANDS

Upgrade your spirits to our premium bar selection for an additional $14.00 per guest. You may also upgrade individual spirits at $4.00 each.

Vodka: Tito's or Absolut
Scotch: Dewars
Bourbon: Jack Daniel's
Whiskey: J&B Scotch
Gin: Tanqueray or Beefeater
Rum: Bacardi Superior
Tequila: Jose Cuervo Gold

Wine: Lapostolle Sauvignon Blanc and Cabernet Sauvignon

SUPER PREMIUM BRANDS

Upgrade your spirits to our premium bar selection for an additional $28.00 per guest. You may also upgrade individual spirits at $8.00 each.

Vodka: Grey Goose
Scotch: Crown Royal or JW Black
Bourbon: Bulleit
Whiskey: Glenlivit 12 Yr
Gin: Bombay Sapphire
Rum: Captain Morgan Spiced Rum
Tequila: 1800 Resposado
Wine: Simi Chardonnay and Rodney Strong Cabernet Sauvignon

CONSUMPTION BAR PACKAGE

If you expect your guests to only enjoy a casual cocktail during your reception, a consumption bar package may be more cost effective for you. Final charges are based on the number of drinks poured.

Signature Cocktails | $10.00
Premium Cocktail | $12.00
Super Premium Cocktails | $14.00
Cordials | $15.00
Domestic Beer | $6.50
Premium and Imported Beer | $7.50
Local Craft Beer | $8.50
Signature Wine | $10.00
Premium Wine | $12.00
Soft Drinks, Water, Juices | $5.50

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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. Bottle $44.00

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. $45.00

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. $52.00

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. $46.00

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. $52.00

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. $45.00

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. $56.00

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. $56.00

Pascual Toso Reserva, Malbec, Argentina
Aromas of plum and quince with a slight touch of elegant oak. $44.00

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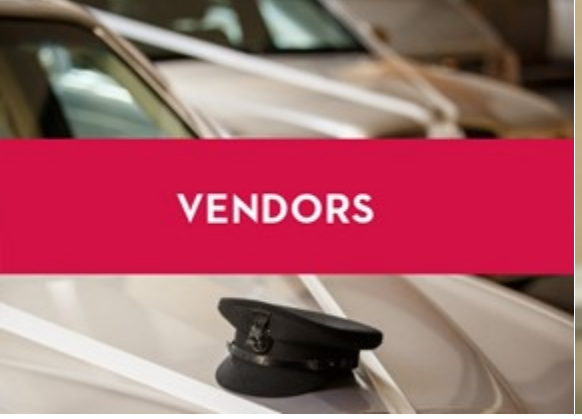

VENDORS

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.

WEDDING CONSULTANTS

Special T Events
Contact: Terry Saxe
Tel: 404.216.7515
www.special-t-events.com

TOAST Events
Contact: Lindsay Pike
Tel: 678.459.4931
www.toast-events.com

Tori Williams Events
Contact: Tori Williams
Tel: 770.776.8394
www.toriwilliamsevents.com

LINENS

Graceful Tables
Contact: Dee Lane Eades
Tel: 615.891.7469
www.gracefultables.com

MUSIC

Atlanta Bands and DJs
Tel: 770.993.8688
www.atlantabands.com

East Coast Entertainment
Tel: 404.351.2263
www.eastcoastentertainment.com

DECOR

Bold American Events
Contact: Barbara Roos
Tel: 404.733.7984
www.boldamericandesign.com

EventScapes
Contact: Wilbur Smith
Tel: 404.733.6763
www.eventscapesatlanta.com

Tony Brewer & Company
Contact: Cayla Priest
Tel: 404.627.1666
www.tonybrewer.us

OH!ccasions
Contact: Carol Thurman
Tel: 404.277.0771
www.ohccasions.com

PHOTOGRAPHY

The Decisive Moment
Tel: 404.275.5684
www.thedecisivemoment.com

Sharon Wheaton Photography
Tel: 706.499.0199
www.sharonwheaton.com

TRANSPORTATION

Ambassador Global Chauffer
Tel: 404.621.2544
www.atlanta-limos.com

WEDDING CAKES

Frosted Pumpkin
Tel: 770.205.7998
www.frostedpumpkin.com

Baker's Man
Tel: 770.664.9669
www.bakersmaninc.com

DEPOSIT

A signed contract agreement and 25% deposit based on your estimated charges is required to confirm your date.

GUARANTEE

A final guarantee is due by 11:00 AM (3) 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. Your final charges will be based on your guarantee or total number served, whichever is higher.

FINAL PAYMENT

Final payment in the form of a cashier's check, money order, check, credit card or cash is due at least ten (10) business days prior to the wedding date. A refundable 20% contingency deposit will be collected with the final payment to cover added charges, such as incidentals or additional guests.

SPECIALTY MEALS

Simplified menus are available to accommodate your vendors and children guests at $36.00++ per person.

We are happy to accommodate vegetarian and allergy-free requests as needed.

GUEST ACCOMMODATIONS

A room block may be setup for your guests traveling for the occasion. Ask your Catering Manager for current availability and rates.

Check-in time is 3:00 PM and Check-out time is 11:00 AM.

WELCOME GIFT BAGS

An added touch of hospitality, treat your overnight guests with a welcome gift. We are happy to offer delivery services at the following rates:

At Front Desk
Generic: 2.00 | Personalized: 3.00

To Guest Room
Generic: 4.00 | Personalized: 5.00

PARKING

We are pleased to offer reduced rates for event-only parking at $10 for self-parking and $15 for valet. Overnight parking accommodations are available for $24 for self-parking and $36 for valet.

SECURITY

Grand Hyatt Atlanta 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. 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.

Grand Hyatt Atlanta in Buckhead
3300 Peachtree Road NE, Atlanta Georgia 30305

+1 404-237-1234 TELEPHONE
http://atlanta.grand.hyatt.com/

All Prices Subject to Service Charge and Applicable State Sales Tax.

MORE DETAILS *To Consider*

PRE AND POST EVENTS

Relish every moment with your closest friends and family by hosting your rehearsal or send-off brunch at Grand Hyatt Atlanta. Choose from a variety of venue settings and rest easy knowing our trusted professionals will making planning easy.

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 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.

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Photo GALLERY

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