

Weddings at Hyatt Regency Greenwich -



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Inclusions



At Hyatt Regency Greenwich, our entire staff is committed to ensure your wedding day is one of the best days in your life. Dedicated to this commitment, we take pride in custom designing a wedding reception to fulfill your every dream. Let us handle the details so you can spend time on what's important... enjoying your day.

Refer to your Hyatt Wedding Consultant for special pricing available on Friday & Sunday Evenings.

Wedding Inclusions

Tasting of dinner menu preferences for up to four guests, two to four months prior to your wedding date

Five-hour wedding event, beginning with a one-hour cocktail reception comprised of eight butler passed hors d'oeuvres and chilled Mediterranean Display, showcased with two specialty Action Stations. Followed by four hours of dinner and dancing

Five-hour signature brand open bar service comprised of one hour cocktail reception and four hours of dinner & dancing.

Champagne Toast and Hyatt Select Wine Service served tableside during dinner

Specially-designed Wedding Cake

Reserved period of one hour for pictures in the Garden Atrium (based on availability at time of request)

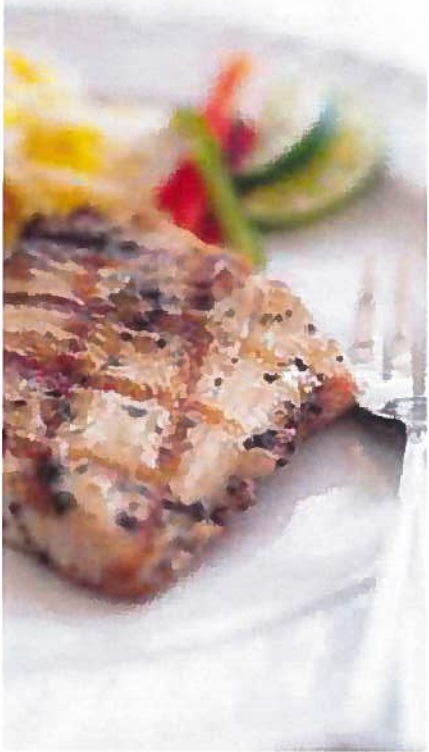
Professional Maitre d' Hotel to oversee your entire wedding reception

Complimentary votive candles, staging for entertainment and dance floor

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

Preferential room rates for overnight guests (rates and availability dependent upon season and hotel occupancy at time of request)

All Food and Beverage Pricing subject to 23% Service Charge and 6.35% State Sales Tax



The Cocktail Reception

Bride & Groom's pre-selected Variety of (8) Butler passed Hors d'Oeuvres

(Based on a total of Five Pieces per Guest)

Chilled:

Jumbo Shrimp, traditional Cocktail Sauce.

Smoked Salmon and fresh Dill, Olive Oil Bread Cup.

Vegetable Crudite served in a Shot Glass with Dipping Sauce.

Ahi Poke in a Crispy Wonton.

Charred Lamb on Cumin Pita, Oregano and Herbed Cheese.

Tiny Tomato Caprese with Organic Olive Oil and Micro Basil.

Hudson Valley Goat Cheese, Sundried Tomato on Bread Spoon.

California Rolls, Wasabi & Scallion Soy Sauce.

Heirloom Tomato Bruschetta.

Warm:

Chicken Coconut Sate, Honey Plum Dipping Sauce.

Crispy Vegetable Spring Roll, Sweet Duck Sauce.

Maryland Crab Cake, Lemon-Caper Remoulade.

Beef Wellington.

Crisp Spinach and Artichoke Filled Tortilla.

Mini Chicken Marsala Pot Pie.

Chive Potato Cake with Sour Cream.

Southwest Steak & Cheese Spring Roll, Chili Lime Dip.

New York Sirloin of Beef Sate, au Poivre Sauce.

Spanikopita.

Mediterranean Display

Elaborate Antipasto Display of Grilled & Marinated Vegetables, Roasted Mushrooms, Eggplant, Roasted Peppers. Prosciutto, Genoa Salami, Aged Provolone, Mozzarella and Asiago.

Imported Olives, Cipollini Onions, Artichoke Hearts, Plum Tomatoes with infused Olive Oil and Aged Balsamic Vinegar.

Served with an Assortment of Focaccia, Garlic and Italian Breads.

Bride & Groom's pre-selected Choice of (2) Specialty Stations

ITALIAN STATION *

Penne Rigate with Sun Dried Tomato, Black Olives and Artichoke Hearts Prepared to Order

Focaccia and Garlic Breads

Displayed in Chafing Dishes:

Crispy Fried Calamari with Marinara Sauce

Oven Baked Eggplant Rolatini

CARVING STATION *

Honey Glazed Ham with Assorted Mustards and

Whole Apple & Fennel Roasted Breast of Turkey

Gourmet Mustards and Pecan-Cranberry Relish

Maki Sushi Roll Station

A lavish display of California, Avocado, Salmon, Shrimp and Tuna Rolls paired with Soy Sauce, Pickled Ginger and Wasabi (Total of 3 pieces per Guest)

Asian Station *

Slow Roast Peking Duck with Scallion Cakes

Dim Sum and Pot Stickers

Sui Mei and Wontons

South West Station

Chicken and Beef Quesadillas with Jalapeno Jack Cheese

Pico de Gallo, Salsa Verde, Sour Cream and Roasted Corn and Black Bean Salsa

Crispy Fried Tortillas

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* Prepared in view by an Attendant. Refer to your Hyatt Wedding Consultant for fees.

Personal Preference Dinner



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



PERSONAL PREFERENCE

your choice in fine dining

Personal Preference Dinner Package

- Your special guests will be offered a selection of dinner entrées to choose from at the wedding dinner.
- Features five-course meal service with a choice of three entrées (including vegetarian option). Bride & Groom pre-selects the appetizer, salad and dessert courses in advance
- A custom printed menu featuring the entrée selections is provided for your guests at each setting
- Specially trained servers take your guests' orders as they are seated
- A Dinner Package designed to satisfy individual tastes and preferences

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Bride & Groom's pre-selected Appetizer Course:

Angel Hair Pasta with Chili Spiced Jumbo Shrimp
Sorrel Cream and Oven Roasted Peppers

Pan Seared Crab Cake
Shaved Fennel Salad and Citrus Vinaigrette

Oven Baked Portobello Mushroom and Mozzarella Tart
Seasoned Spinach and Red Onion Marmalade

Bosc Pear and Boursin Cheese Phyllo Triangle Crisp

Grilled Shrimp and Scallops
Heirloom Tomato Ragout and Saffron Cream

Roast Chicken, Dry Cherry and Peppered Cream Cheese Strudel
Tomato Vinaigrette

Bride & Groom's pre-selected Salad Course:

Butter Leaf Lettuce Salad
Mesculin Greens, Red and Yellow Cherry Tomato, Shaved Red Onion and Julienne Carrots and Cabernet Vinaigrette

Baby Spinach Salad
Shaved Radicchio, Toasted Pistachios, Mandarin Orange Segments and Pumpkin Seed Vinaigrette

The Regency Salad
Field Greens, Toasted Almonds, Seasonal Berry, Crumbled Goat Cheese, Baby Lentils
Wild Berry & Champagne Vinaigrette

Seasonal Greens
Feta Cheese, Dried Fruit, Candied Walnuts
Walnut Vinaigrette

Bride & Groom's pre-selected Dessert Course:

Banana Laced Tiramisu
Chocolate Walnut Biscotti, Gold Laced Ganache and Chocolate Dipped Banana

Key Lime Mousse Tart
Vanilla Bean Anglaise, Chocolate Accent, Fresh Lime Zest

Trio of Sorbets
Seasonal Berries & Whipped Cream

Raspberry Almond Tart
Whipped Cream, Shaved Dark Chocolate and Fresh Berry Garnish

Decadence Trio
Mini Chocolate Truffle Cake, Signature Berry Croustade and Caramel Ice Cream
Whipped Cream and Berry Garnish



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HYATT REGENCY GREENWICH 1800 East Putnam Avenue. Old Greenwich, CT. 06870 Phone: 203.409.4350 / Fax: 203.409.4349 January 2011

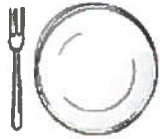
Personal Preference Dinner



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Individual Guest's Choice of Entree at Dinner

(Bride & Groom pre-select three Entrées , including One Vegetarian Option)



PERSONAL PREFERENCE

your choice in fine dining

Roasted Apple and Fennel Stuffed Breast of Chicken with Rosemary Infused Demi

Thyme Infused French Cut Chicken Breast with Caramelized Onion Demi

Pan Roasted Atlantic Salmon Filet, Fire Roasted Pepper Coulis

Oven Baked Arctic Char Filet with Lemon Confit

Pan Seared Striped Bass with Roasted Tomato Cream

Medallion of Beef Tenderloin glazed with Boursin Cheese

Grilled Filet of Beef Tenderloin with Field Mushroom Ragout

Grilled Petite Filet of Beef and Jumbo Shrimp with Garlic Demi

Medallion of Herb Marinated Pork Loin with Roasted Apple

165.00 Per Guest

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Wedding Package Bar

Your special occasion wedding package includes a five-hour signature brand open bar, comprised of the one-hour cocktail reception and four-hours of dinner & 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, wine and mineral waters.

If you would like to continue your wedding event beyond a five-hour period, refer to your Hyatt Wedding Consultant for available options. This request must be pre-arranged and cannot be provided the evening of your event.

Signature Bar Selections:

Absolut Vodka
Tangeray Gin
Bacardi Silver Rum
Jack Daniels Bourbon
Chivas Scotch
Canadian Club Whiskey
Sauza Tequila
Martini & Rossi Sweet & Dry Vermouth

Canvas Cabernet, or Merlot (Bride & Groom pre-select one)
Canvas Chardonnay
Pinot Grigio
White Zinfandel
Segura Vuidas Champagne

Amstel Lite
Heineken
Budweiser
Coors Light

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Menu Upgrades



Upgrade one Specialty Station at your Cocktail Reception, for an Additional Charge

Seafood Bar

Jumbo Shrimp, Crab Claw, Chilled
Garlic Mussel and Little Neck Clams.
Served with Fresh Lemon, Cocktail and Tabasco® Sauces
(Based on 5 pieces/guest)
or

Sushi and Sashimi Station *

Prepared in view by a Sushi Chef
Assorted Sushi Rolls, Variety of freshly prepared Sushi and Sashimi.
Soy Sauce, Pickled Ginger and Wasabi
(Based on 3 pieces/guest)
or

Carved Rack of Lamb *

Garlic and Rosemary Scented Lamb Rack Carved by an Attendant
Mint Scented Fruit Chutney

15.00 Per Guest

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Menu Upgrades



Upgrade the Dessert Course at Dinner Service, for an Additional Charge

Dessert Crepe Station *

Traditional Crepes Prepared to Order

Topped with your choice of: Dark Chocolate Sauce, Freshly Whipped Cream, Sautéed Bananas with Brown Sugar, Orange Zest, Crème Anglaise
or

Chocolate Fountain Station

Fresh Strawberries, Marshmallows, Pretzel Sticks, Rice Crispy Squares, Graham Crackers, and Cubed Pineapple
or

Ice Cream Sundae Bar *

Scooped-to-order by an Attendant

Vanilla, Chocolate, and Strawberry Ice Creams

Raspberry Sorbet

Toppings to Include:

Crumbled Oreo Cookies, Gummy Bears, M&M's, Chocolate Chips, Caramel Sauce, White Chocolate Chips, Raspberry Coulis, Warm Chocolate Sauce

9.00 Per Guest

Upgrade Bar Service for your Wedding Event

For an additional Charge, you may upgrade to the following ultra-signature bar service for the five hours of your wedding event.

Ultra-Signature Bar Selections:

Bombay Gin

Ketel One or Grey Goose Vodka (Bride & Groom pre-select one)

Chivas Regal Scotch

Jack Daniel's Bourbon

Johnnie Walker Red

Captain Morgan Rum

Courvoisier or Remy Martin (Bride & Groom pre-select one)

Patron Reposado Tequila

Budweiser, Corona, Bass Ale,

Coors Lite, Amstel Light, Samuel Adams and Heineken

10.00 Per Guest

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