

HYATT REGENCY
MCCORMICK PLACE



LET'S CELEBRATE!

Congratulations on your engagement and thank you for your interest in Hyatt Regency McCormick Place. Our wedding specialists will help you create the perfect celebration, taking care of every detail to flawlessly execute the day of your dreams. Have an idea in mind to really “wow” your guests? We’ll tailor the entire experience for a wedding that truly shines.

At Hyatt, no detail is too small on your special day.

FROM LARGE SCALE GORGEOUS AFFAIRS, TO STUNNING INTIMATE GATHERINGS, WE HAVE THE PERFECT VENUE TO CAPTURE YOUR UNIQUE VISION OF THE PERFECT DAY.

Regency Ballroom

Traditional elegance and soaring ceilings make this ballroom perfect for up to 700 seated guests. The adjacent private foyer flooded with natural light provides an intimate setting for cocktails before dinner.

Prairie

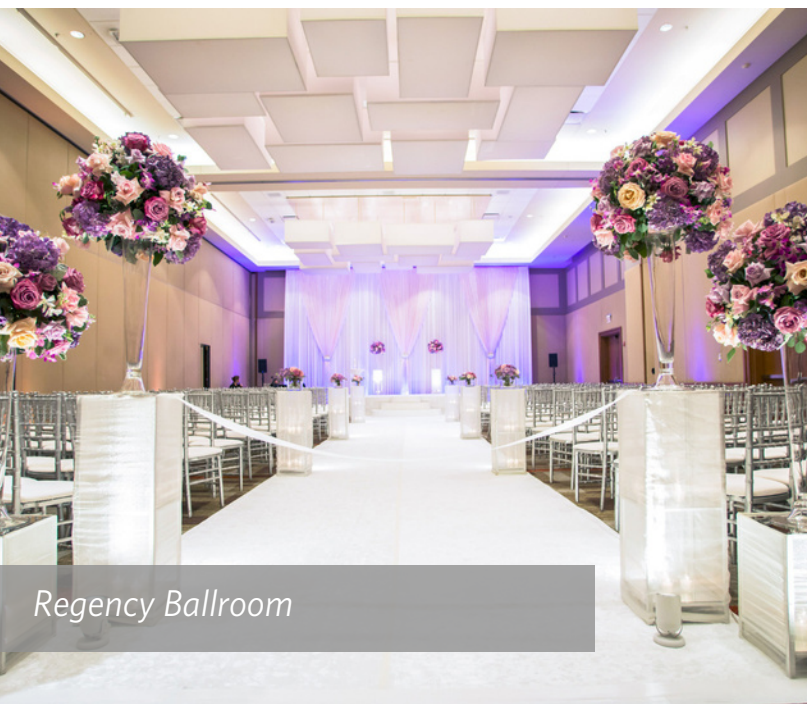
Designer lighting, floor to ceiling windows, and elegant wood finishes make this room ideal for up to 200 seated guests. This premier space boasts a private foyer and adjacent lobby perfect for a cocktail hour.

The TAP

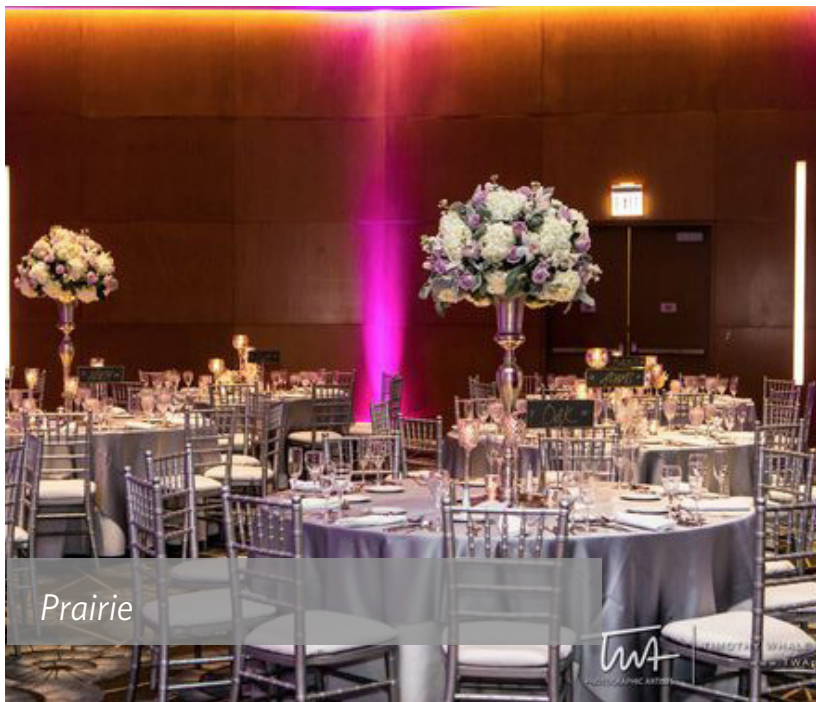
Modern lounge finishings, unique personalized lighting, and an elegant bar, THE TAP is the ultimate location for Rehearsal Dinner, Cocktail Hour, and Morning After Brunch for up to 300 guests.

ABC Building

Adjacent to Hyatt and connected via skybridge, this historic and raw space offers an industrial feel with exposed ceilings, concrete fixtures, and windows throughout. The ideal location for a modern wedding of up to 100 guests.



Regency Ballroom



Prairie

INCLUDED WITH YOUR PACKAGE

FOOD & BEVERAGE

- Four-hour signature open bar package
- Selection of butler passed hors d'oeuvres to be served during cocktail hour
- Champagne toast for all guests
- Four-course dinner to include: appetizer or salad, entrée, wedding cake, & late-night snack
- Wine & Coffee service with dinner
- Custom designed wedding cake
- Menu tasting for up to four guests after contract signing

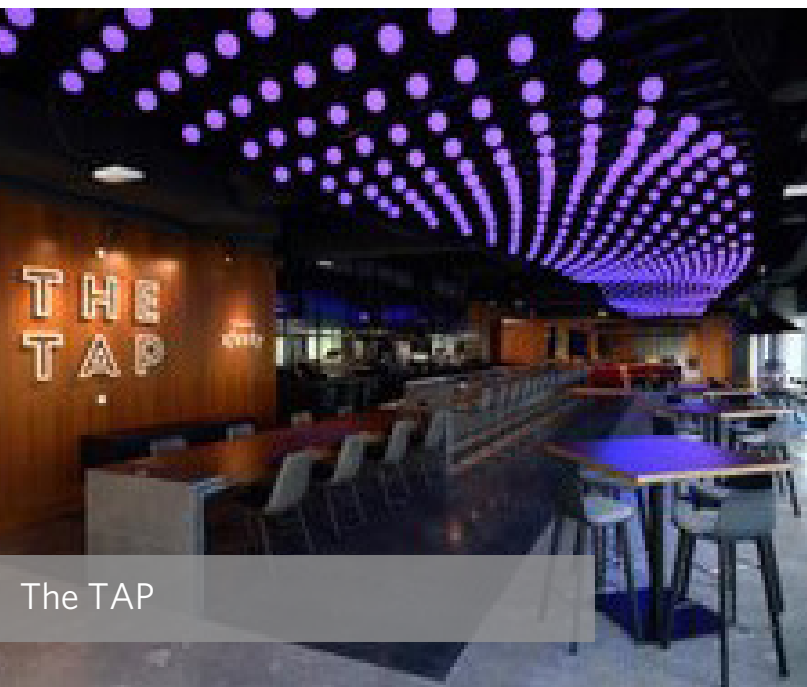
EVENT SPACE

- Floor length linen with corresponding napkins in white, ivory, black, or chocolate brown
- Standard banquet chairs
- Votive candles to complement your table centerpieces
- Silver-framed table numbers

OVERNIGHT ACCOMMODATIONS

- Complimentary wedding night suite for the couple
- Special overnight rates for traveling guests
- Special self-parking rates for guests
- World of Hyatt Points for Honeymoon stays and more

Price ranges from \$140.00 to \$186.00 per guest exclusive of tax & service charge



The TAP



ABC Building



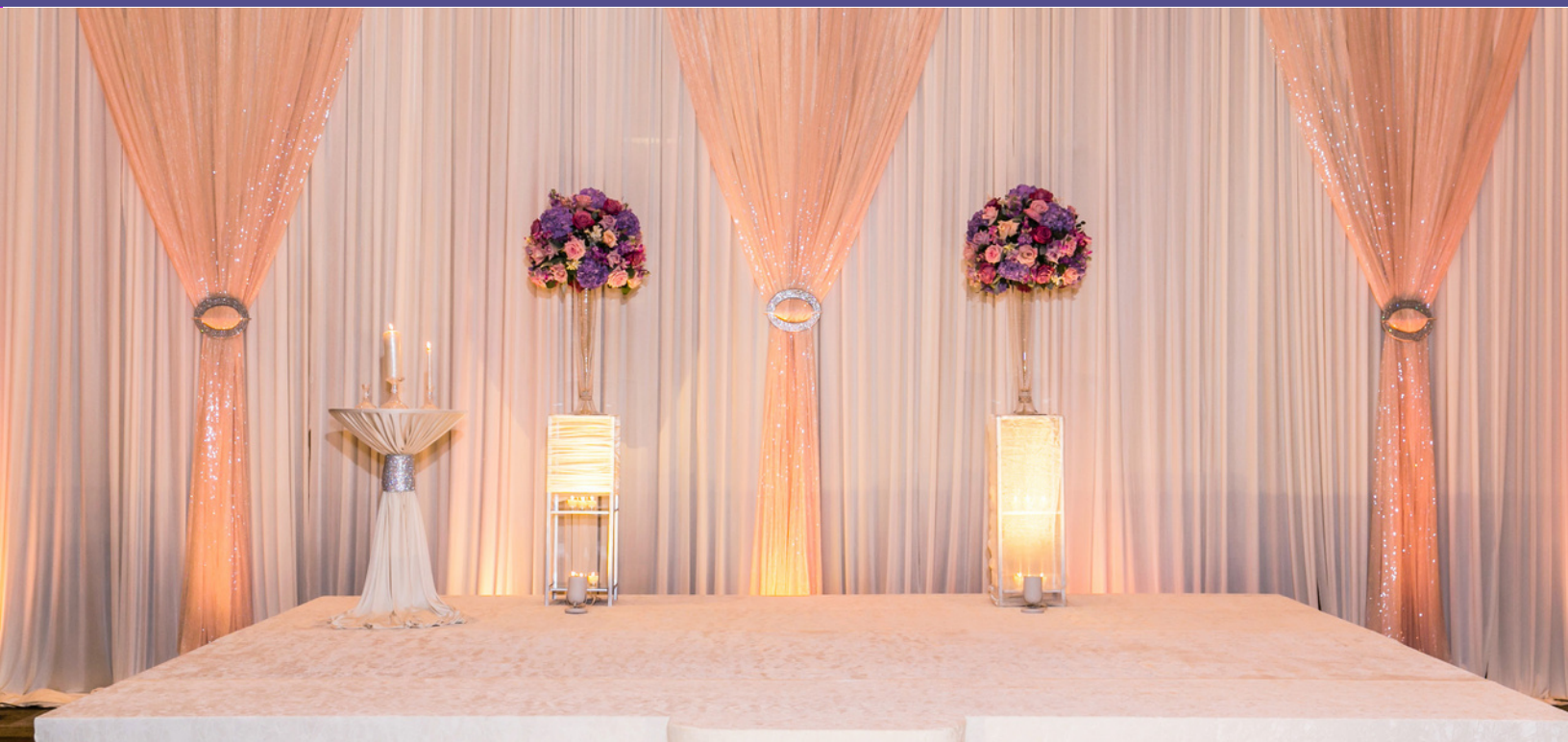


THE VOWS

- Riser for wedding party
- Table for ceremony rituals
- One complimentary wired microphone
- Standard banquet chairs

\$500.00 rental

Pricing subject to 17.25% sales tax



CURATED MENUS

Culinary

You have a vision of your dream wedding and we strive to help make that vision become a reality. Delicious and irresistible dining offerings and a private tasting create an environment to inspire and guide you toward the perfect reception for you and your guests. Choose from the following customizable styles of service and don't hesitate to share your unwritten visions with your Wedding Specialist and our Chef! We want your day to be exactly as you've always envisioned!

Cocktail Receptions

Tray Passed Let your guests mingle as we bring passed bites to them.

Displayed Guests select small bites from the station(s) as they please.

Dinner

Plated Guests are seated and served a prix-fixe three or four-course classic meal, single or duo entrée options available. This style of service allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance.

Personal Preference Allow your guests to personalize their dining experience. Treat them to an elegant four-course meal. You choose the appetizer and salad and your guests choose their entrée tableside the night of the celebration.

Buffet Casual and efficient, a great way to offer variety from regionally inspired cuisine to customized selections while allowing the opportunity to meet and mingle during dinner.



Meet our Executive Chef Born and raised in the Chicagoland area, Chef Melissa Rose believes in delivering an unforgettable experience utilizing only the freshest seasonally and locally sourced ingredients. Her farm-to-table philosophy allows the best the Midwest has to offer to take center stage in each dish. Chef Melissa's lifelong passion for creating exceptional culinary dining experiences shows through the dedication she and her team provide in making your event one you and your guests will never forget.

BEFORE THE PARTY

Selection of three butler passed hors d'oeuvres included in package pricing

Cold Hors d'oeuvres

- Horseradish Beef Tenderloin with Tomato Jam on Brioche Toast
- Roasted Red Pepper and Burrata Crostini with Balsamic Glaze
- Grilled Chicken Caprese on Focaccia Bread Canape
- Bloody Mary Shrimp Shooter
- Ahi Tuna Poke on Wonton Crisp
- Triple Creme Brie Crostini with Stone Fruit Mostarda

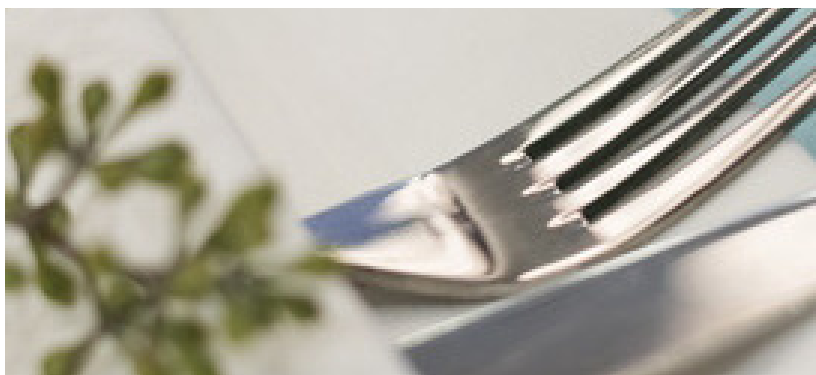
Hot Hors d'oeuvres

- Miniature Crab Cake with Spicy Remoulade
- Sesame Crusted Chicken Breast Tenderloin with Sweet Chili Marmalade
- Butter Pecan Shrimp with Horseradish Orange Marmalade
- Beef Tenderloin with Wild Mushrooms Wrapped in a Flaky Puff Pastry
- Black Pepper Bacon Wrapped Brussels Sprout
- Petite Lamb Chop with Rosemary Demi Glace (+\$2.00)
- Wild Mushroom Risotto Arancini

Stations

- Charcuterie: Display of Salami and Sopreseta, Manchego, Marinated Sliced Fresh Mozzarella, Long Stem Artichokes, Grilled Asparagus, Balsamic Roasted Red Peppers, Roasted Olives with Almonds and Rosemary, Paprika Spiced Pecans, Whole Grain Mustard, Roasted Garlic and Herb Spread, Tomato Focaccia Slices, Crispy Breadsticks and Artisan Crackers (+\$19.50)
- Tapas: Pita & Crostini with Herbed Ricotta, Tomato Basil Crudo, Roasted Red Pepper & Olive Tapanade, Warm Spinach & Artichoke Dip, Hummus and Baked Goat Cheese with Blistered Heirloom Cherry Tomatoes, Basil, and Olive Oil (+\$15.50)
- Raw Bar: Jumbo Lemon Shrimp and Alaskan Snow Crab Claws served with Horseradish Cocktail Sauce, Lemon and Lime Wedges, and Tobasco Sauce (+\$904.00 for 100 pieces, estimate 3 pieces per guest)
- Midwest Cheese Board: Selection of Local Cheeses paired with Seasonal Fruit Compote, Organic Honey Comb, Spiced Pecans, Sliced Baguettes, and Artisan Crackers (+\$23.50)

All prices are subject to 25% service charge & 11.75% sales tax



THE MAIN BITES

Plated Pre-Fixe Dinner

Choice between one appetizer or one salad included in entrée prices

Appetizers

Brie & Butternut Squash Bisque with Crispy Pancetta & Fresh Thyme

Roasted Portobello and Smoked Mozzarella Triangoli, Wilted Arugula, and Roasted Tomato Basil Sauce

Lump Crab Cake on French Green Bean Salad, Horseradish Citrus Aioli

Lobster Ravioli with Sweet Pea Puree, Shaved Parmesan, and Red Caviar

Seared Jumbo Scallop on Ragout of Wild Mushrooms and Leeks with Lemon Thyme Infused Organic Olive Oil Drizzle

Salads

Mixed Baby Greens with Tomato, Cucumber, Jicama, and BBQ Ranch Dressing

Baby Romaine Wedge with Shaved Bermuda Onions, Marinated Tomato, Crumbled Feta Cheese, and Lemon Oregano Vinaigrette

Mesclun Greens with Marinated Bocconcini Mozzarella, Red & Yellow Tomato Stack and Basil Pesto Vinaigrette

Bibb Lettuce Salad with Maytag Blue Cheese, Grilled Honeycrisp Apples, and Roasted Shallot Sherry Vinaigrette

Entrées

Herb Roasted Airline Chicken Breast with Local Aged White Cheddar & Chive Risotto, Balsamic Glazed Asparagus & Red Peppers, Whole Grain Mustard & Thyme Pan Jus \$140.00

Olive Oil Poached Halibut with Marinated Heirloom Tomato Ragout in a Balsamic Citrus Reduction \$147.00

Coriander Chili Spiced Sea Bass in Citrus-Infused Pan Juices and Parsnip Chive Mash \$157.00

Crab Cake Crusted Filet Mignon in Thyme Demi Glace with Horseradish Whipped Potatoes, Haricot Verts and Sweet Peppers \$163.00

Roasted Garlic Charred New York Strip Steak in Cabernet Truffle Butter with Wild Mushroom Farro Risotto and Caramelized Heirloom Carrots \$157.00

All prices are subject to 25% service charge & 11.75% sales tax



BUFFET DINNER

Tomato and White Bean Soup with Heirloom Tomatoes, Zucchini, and Squash

Baby Green Salad with a Fresh Herb Mixture, Grilled Asparagus, Roasted Root Vegetables, and Ricotta Salata in Roasted Red Pepper Vinaigrette

Seafood Antipasto with Arugula

Warm Feta with Roasted Tomatoes and Marinated Greek Olives

Sliced Prime Rib of Beef with Wild Mushroom and Pearl Onion Ragout in Herb Demi Glace

Pan-Seared Sea Bass with Heirloom Tomato and Parmesan Risotto in Basil Beurre Blanc

Roasted Red Pepper and Goat Cheese Stuffed Chicken Breast with Lemon Butter Broccolini

Brown Butter & Thyme Whipped Potatoes

Sautéed French Green Beans & Baby Carrots

\$186.00

PERSONAL PREFERENCE

Ask your Wedding Specialist for Details!

\$175.00

*The menus shown are merely suggestions.
We welcome the opportunity to design menus especially for you!*

All prices are subject to 25% service charge & 11.75% sales tax



THE AFTER PARTY

Late Night Snack

Mini Cheeseburger & Buffalo Chicken Sliders
Pickles, Lettuce, Tomato, Ketchup, and Mustard

Mini Vienna Hot Dogs
Neon Green Relish, Onions, Ketchup, and Mustard

Mini Italian Beef Sandwiches
Peppers, Onions, Au Jus, Giardiniera, and Cheese

Steak Fries
Warm Cheese Sauce and Beer Battered Onion Rings

Build Your Own Tacos
Spicy Beef Picadillo, Roasted Tomato Salsa, Crumbled Queso Fresco, and Mini White Corn Tortillas

Bavarian Pretzel Sticks
Warm Poblano Cheese Sauce

Dessert Selections

Cheesecake Bar
Eli's Cheesecake Squares with an Assortment of Toppings: Sprinkles, Bourbon-Soaked Drunken Cherries, Crumbled Oreos, Crumbled Peanut Butter Cups, Caramel Sauce, Crushed Pineapple in Rum, Warm Marshmallow, Raspberry Puree, Fudge Sauce, Creme Chantilly, and Nutella Whipped Cream (+\$21.00)

Chocolate Fondue Station
Marshmallows, Graham Crackers, Pretzel Rods, Sliced Fresh Fruit, Assorted Cakes & Pies (+\$16.00)

Build Your Own Sundae
Vanilla Haagen Dazs Ice Cream Scooped into Individual Bowls with Waffle Crisp
Warm Bananas Foster's Sauce, Salted Caramel, Warm Fudge, Vanilla-Bean Whipped Cream, Crushed Oreos, Rainbow Sprinkles, Candied Walnuts, Maraschino Cherries (+\$12.00)

Assorted Miniature Pastries (+\$5.00)



All prices are subject to 25% service charge & 11.75% sales tax



THE DRINKS

Four Hour Signature Bar included in Package Pricing

Bartenders are staffed complimentary when based on 1 bartender per 100 guests

Signature

Smirnoff Vodka

Beefeater Gin

Jim Beam Bourbon

Dewars Scotch

Cruzan Rum

Canadian Club Whiskey

Sauza Tequila

Budweiser

Miller Lite

Heineken

Sam Adams

Corona

Hard Seltzers

Canvas Chardonnay

Canvas Cabernet

Top Tier (+\$12.50)

Titos Vodka

Tanqueray Gin

Jack Daniels Whiskey

Johnny Walker Red

Bacardi Rum

Crown Royal

Patron Silver Tequila

Chi Town Windy City Wheat

Budweiser

Miller Lite

Heineken

Sam Adams

Corona

Hard Seltzers

Seasonal Premium Wine Offerings

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UNIQUE & CURATED BARS

A Toast to Love, Laughter, and Happily Ever After

Signature Couple's Cocktail (+\$15.00)

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. We've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Let us help you design and highlight your Signature Couple's Cocktail.

Martini Bar (+\$12.50)

Selection of three (3) Martini's to include

- Elderflower: gin, dry vermouth, St. Germaine
- Wedding Cake: vanilla vodka, creme de cacao, pineapple juice
- Pomegranate Martini: vodka, Cointreau, pomegranate & lemon juice

Local Brews (+\$8.00)

Enjoy local Chicago craft brews!

- McCormick Pale Ale
- Goose Island
- Revolution Brewing

Ask your Wedding Specialist about our Premium Wine Offerings!



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ENHANCEMENTS

TABLESCAPES

- Specialty Linen
 - Starting at \$20.00/table
 - Pricing based on design & number of tables
- Charger Plates
 - Starting at \$8.00/place setting
 - Pricing based on design
- Chiavari Chairs
 - Starting at \$4.00/chair
 - Pricing based on number of guests
- Custom Printed Menu Cards
 - Starting at \$25.00
 - Customization available, additional costs may apply

FOOD & BEVERAGE

- Cocktail Hour Station
 - Starting at \$15.50
- Dessert Station
 - Starting at \$5.50
- Additional Bar Hours
 - \$12.00/additional hour
- Upgraded Toasting Champagne
 - Pricing based on champagne selected
- Vendor (\$53.00) and Children's meals (\$37.00)

BACKDROP FOR ALTER AND/OR HEAD TABLE

- \$720.00
- Includes delivery, setup and pickup
- Restrictions apply

LED UP LIGHTING

- \$750.00/package
- including 25 pieces, delivery, setup, and pick up

DISCOUNTED SELF PARKING

- \$28.00/car

COAT CHECK

- \$150.00/attendant
- Based on outside temperatures at certain times of the year, coat check attendants may be necessary to ensure the security of coats and other personal items

GIFT BAG DROPS AT GUEST ROOMS

- \$3.50/ITEM PER ROOM

10% OFF FRIDAY & SUNDAY

- Discount applies to published food & beverage pricing

10% OFF REHEARSAL DINNER AND/OR BRUNCH IF BOOKED WITH WEDDING

- Discount applies to published food & beverage pricing

OPTION TO PARTICIPATE IN EXCLUSIVE HYATT HOTELS PROMOTIONS





BEYOND THE MAIN EVENT

REHEARSAL DINNER

Entertain your closest friends and family in an elegant and intimate setting by having your rehearsal dinner in one of our private spaces. We will help you customize a menu and other details so you can concentrate on your big day.

Starting at \$87.50/guest

POST-WEDDING BRUNCH

The perfect ending to the perfect weekend. Treat your overnight guests to brunch the next day. Your wedding specialist will arrange for a private room with dedicated wait staff to serve your guests. This final touch will allow you to reminisce about the wedding and wish everyone farewell before you leave for your honeymoon as newlyweds.

Starting at \$53.50/guest





ALL IN THE DETAILS

Confirmation of Space and Deposits: an initial non-refundable deposit of 10% 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, or credit card is due at least ten (10) business days prior to the wedding date. A refundable 5% overage deposit will be collected with the final payment to cover incidentals incurred during the wedding.

Guarantee: A final guarantee is due by 11:00AM CST, three (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.

Guest Accommodations: A room block may be set up for guests attending your event. 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.

Security: 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. Hyatt Regency McCormick Place 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.



HYATT
REGENCY

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