



HYATT REGENCY O'HARE CHICAGO
HYATT WEDDING GUIDE



Wedding Package

Based on 100 Guests Site Fee: \$7.00 per person Reception and Premium Bar: \$4,800 (\$48 Per Guest) Dinner (Chicken Entree): \$6,700 (\$67 Per Guest)
Total: \$12,200 ***Price estimate is not inclusive of applicable taxes and gratuity See package Enhancements for additional options.*

OUR WEDDING PACKAGE

Inclusions

- Four Hour Hosted Premium Open Bar
- Choice of Four Butler Passed Hors d’oeuvres
- Champagne Toast
- Four Course Plated Dinner Service (Appetizer, Salad, Entree and Wedding Cake)
- Dinner Wine Service
- Customized Wedding Cake for Dessert
- Late Night Coffee and Tea Service
- Choice of Black, White, or Ivory Linen and Napkins
- Votive Candles and Mirror Tile Bases
- Hotel Standard Tables and Chairs
- Standard China, Flatware, and Glassware
- Staging and Dance Floor
- Complimentary Private Tasting for up to (6) Guests
- Special Pricing for Additional Wedding Events
- Dedicated Hotel Event Manager and Professional Event Captain
- Complimentary Suite for Newlyweds the Night of the Wedding
- Complimentary Breakfast for Newlyweds the following Morning
- World of Hyatt Rewards for Honeymoon Nights
- Special Room Rates for Guests Accommodations

Wedding Ceremony Fee

\$7 Per Guest

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$115 per guest

Prices are subject to 25% taxable service charge and applicable taxes.Menus valid through December 2025.Menu pricing and selections may change based on availability and market conditions.

HORS D'OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

COLD SELECTIONS

- Smoked Salmon and Fresh Dill in an Olive Oil Bread Cup
- Fig with Goat Cheese on Focaccia Crouton
- Asparagus Tip with Prosciutto and Boursin
- Tomato Garlic Bruschetta on Crostini
- Shrimp Shooters, Cocktail Sauce and Lemon
- Roasted Beet and Goat Cheese Mousse on Crostini

WARM SELECTIONS

- Thai Veggie Spring Roll, Sweet Chili Sauce
- Brazilian Steak House Beef Tenderloin Skewer
- Miniature Crab Cakes with Spicy Remoulade
- Spinach and Goat Cheese Empanada
- Coconut Shrimp with Apricot Dipping Sauce
- Honey Sriracha Chicken Meatball
- Tandoori Chicken Satay, Mint Raita
- Roasted Garlic Baby Lamb Chops with Rosemary Demi

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APPETIZER

Select between a Varsity of Soups or Warm Plates for your guests.

SOUP OPTIONS

- Lobster Bisque Garnished with Bay Shrimp
- Potato Leek Soup with Truffled Crème Fraiche
- French Onion Soup with Gruyere Crouton
- Cream of Morel Mushroom Soup
- Chicken Soup with Asparagus, Rice and Reggiano Cheese
- Vegetable Kettle Soup
- Illini Sweet Corn Chowder
- Lemon, Orzo, and Kale Soup
- Tomato Bisque with Grilled Cheese Crouton

WARM OPTIONS

- Ancho Grilled Shrimp, White Cheddar Grits, Salsa Fresca and Cilantro Oil
- Wild Mushroom Risotto, Shaved Parmesan, Fresh Peas, Pancetta Crisp
- Spinach Linguine, Seared Scallops, Three Pepper Relish, Smoked Paprika Oil
- Garlic Gnocchi, Crispy Bacon, Wilted Arugula, Smoked Tomato Compote
- Chipotle Lobster Mac and Cheese
- Western Lamb Chop, Garlic and Mint, Mashed Potatoes, Rhubarb Compote

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SALAD

Choose from a variety of light and refreshing salads prepared for every season

SALAD OPTIONS

- Traditional Caesar with Herb Croutons and Fresh Shaved Parmesan
- Arugula Salad with Grilled Artichokes, Cucumbers, Olives, Roasted Tomatoes, Balsamic Vinaigrette
- Butter Lettuce, Strawberries, Toasted Almonds, Blue Cheese Crostini, Poppy Seed Vinaigrette
- Caprese Salad, Fresh Mozzarella, Vine Ripe Tomatoes, Mixed Greens, Basil Vinaigrette
- Baby Spinach Salad with Blueberries, Raspberries and Toasted Pecans, Cabernet Dressing
- Baby Kale, Pumpkin Seeds, Dried Cherries, Julienned Beets, Herb Goat Cheese, Champagne Vinaigrette
- Mini Greens with Roasted Grapes, Brie Cheese, Sherry Vinaigrette
- Mediterranean Salad, Romaine Lettuce, Cucumbers, Tomatoes, Red Onion, Olives and Feta Cheese, Herb Vinaigrette
- Butter and Lola Rosa Lettuces, Roasted Apples, Dried Cranberries and Goat Cheese Croquette, Lemon Tarragon Dressing
- BLT Salad with Butter Lettuce, Vine Ripe Tomatoes and Nueske’s Bacon Strips, Lemon Dijon Dressing

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ENTREE

BEEF ENTREE

- Filet Mignon, Caramelized Shallot Demi | \$140.00 Package Price
- 16 oz. Prime Bone-in Rib Eye, Wild Mushroom Compote | \$121.00 Package Price
- Short Rib, Cabernet Jus | \$125.00 Package Price

SEAFOOD ENTREE

- Sustainable Salmon, Citrus Cream Sauce | \$118.00 Package Price
- Halibut, Pinenut Agrodolce | \$120.00 Package Price
- Striped Bass, Wild Mushroom Relish | \$118.00 Package Price

CHICKEN ENTREE

- Lemon Brined All Natural Chicken Breast, Herb Jus | \$115.00 Package Price
- Hickory Spiced Chicken, BBQ Bourbon Demi | \$115.00 Package

COMBINATION ENTREE

- Chicken and Beef | \$130.00 Package Price
Seared Chicken, Lemon Thyme Demi, Grilled Filet, Chimichurri Demi
- Shrimp and Beef | \$133.00 Package Price

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|---|---|
| Price | <i>Garlic Shrimp, Sauce Creole, Grilled Filet, Sauce Rustica</i> |
| Roasted Garlic Chicken, Tarragon Jus \$115.00 Package Price | Chicken and Salmon \$121.00 Package Price <i>Roasted Chicken, Shallot Demi, Seared Salmon, Italian Salsa Verde</i> |

VEGETARIAN ENTREE

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|---|
| Marinated Grilled Vegetables and Tofu Stacked with Sautéed Spinach, Balsamic Reduction |
| Roasted Cauliflower Steak with Chimichurri, Grilled Asparagus, Herbed Fingerling Potatoes |
| Tuscan Ratatouille Tart, Pan Tomato Sauce Quinoa and Wilted Greens |
| Lentil Penne, Roasted Vegetables, “Beyond Meat” Bolognese |

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BAR OPTIONS

PREMIUM BRANDS

| |
|---|
| Wine |
| Seasonal White WineSeasonal Red WineCanvas Pinot Grigio OR ChardonnayCanvas Cabernet Sauvignon OR Pinot NoirCanvas Brut |
| Beer |
| Miller LiteStella ArtoisCorona ExtraAnti-Hero IPAAthletic Brewing NAAssorted White Claw SeltzersAssorted High New Seltzers |
| Liquor |
| Vodka, Tito’sGin, BeefeaterRum, Bacardi SuperiorTequila, Patron SilverBourbon, Jim Beam White Labellrish Whiskey, Teelings Small BatchScotch, Chivas RegalFever-Tree Mixers, Red Bull, and Cordials |

SUPER PREMIUM BRANDS

| |
|--|
| Wine |
| WINE Seasonal White WineSeasonal Red WineCanvas Pinot Grigio OR ChardonnayCanvas Cabernet Sauvignon OR Pinot NoirCanvas Brut |
| Beer |
| Miller LiteStella ArtoisCorona ExtraAnti-Hero IPAAthletic Brewing NAAssorted White Claw SeltzersAssorted High New Seltzers |
| Liquor |
| Vodka, Ketel OneGin, Hendrick’sRum, Diplomatico Reserva ExclusivaTequila, Don Julio SilverMezcal, Del Maguey VidaBourbon, Maker’s MarkIrish Whiskey, JamesonScotch, Johnnie Walker BlackWhiskey, Jack DanielsWhiskey, Crown Royal BlendedFever-Tree Mixers, Red Bull, and Cordials |

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Late Night Snacks

TASTE OF CHICAGO

Miniature Chicago Style Hot Dogs
.....
Assorted Bite Sized Deep Dish Pizzas
.....
Variety of Miniature Sliders
.....
\$14 *Per Guest*

MIDNIGHT CLASSIC

Mini Cheeseburgers and Corn Dogs With Pickles, Ketchup and Mustard
.....
Pretzel Bites with Spicy Mustard
.....
Brownie Bites, Bite Size Chocolate Chip Cookies
.....
\$18 *Per Guest*

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Sweet Table Options

THE ULTIMATE EXTRAVAGANZA

Miniature Pastries, Mousse Filled Chocolate Cups, Tortes, Cakes, Truffles, Fresh Seasonal Fruit with Chocolate Fondue and Chocolate Covered Nuts | \$21 Per Guest
(Based on 3.5 Pieces Per Person)
.....

SWEET TOOTH

Brownie Pops, Cheesecake Pops Assorted Chocolate Truffles, Petit Fours Chocolate Covered Strawberries | \$17 Per Guest
(Based on 2.5 Pieces Per Person)
.....

PIZZA PARTY

Classic Pizza - Roma Tomato, Fresh Mozzarella and Basil
.....
Sausage Pizza - Italian Sausage and Cheese
.....
Chicken Fingers with BBQ and Honey Mustard Dipping Sauce
.....
\$16 *Per Guest*

FIESTA

Build Your Own Nachos:
Tortilla Chips Topped with Seasoned Ground Beef, Lettuce, Cheese, Salsa Verde, Pico de Gallo, Guacamole, Sour Cream, Black Olives and Jalapenos
.....
Miniature Chicken Quesadillas
.....
\$17 *Per Guest*

PASTRY SHOPPE DELIGHTS

Enjoy Personalized Decorated Plates for Each Table Featuring Miniature Pastries, Petit Fours, Truffles, Chocolate Covered Strawberries, Fresh Fruit Tarts, Mints and Nuts | \$12 Per Guest
(Based on 1.5 Pieces Per Person)
.....

CANDY TABLE

Share with your friends and family one of your favorite sweets and childhood candies. Guests scoop their own sweet tooth picks into a goody bag to enjoy throughout the night or seal it up for a take home treat. | \$15 Per Guest
Consult with your Wedding Specialist for Candy Selections*(Based on 7 different types, Client to provide Goody Bags)*
.....

CHOCOLATE LOVERS

Chocolate filled Whoopie Pies, Chocolate Nut Clusters, Mini Chocolate Cups, Assorted Truffles, Chocolate Cups with White Chocolate Mousse, Chocolate Kahlua Bombs, Chocolate Fudge Cookies, Black Pepper and Sea Salt Chocolate Bark, and Flourless Choc | \$21 Per Guest
(Based on 3.5 Pieces Per Person)

MINI DESSERT BUFFET

Rich Chocolate Brownie Squares, Cream Puffs, Mini Cannoli, Chocolate Éclairs, Grand Marnier Fruit Tarts, Cherry Cheese Cake Bites, Macaroons, Sweet Lemon Squares, Macadamia Nut Clusters, Chocolate Dipped Fruit, Peanut Butter and Raspberry Jam Bites | \$21 Per Guest
(Based on 4 Pieces Per Person)

CUPCAKE EXTRAVAGANZA

Raspberry Cream, German Chocolate, Toasted Coconut, Lemon Meringue, Devil’s Food, Apple Walnut, Mint Chocolate Chip, Sweet Peach, Chocolate Peanut Butter, Blackberry Mousse | \$19 Per Guest
(Based on 2 Pieces Per Person)

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Wedding Cake Vendor

THE BAKING INSTITUTE

How It Works
Once you book your wedding with us - you will set-up an appointment directly with the bakery to sample the wedding cake flavors and select a design. Our packages include certain "tiers" of cake. This includes selections from Traditional Options, Deluxe Options or Modern Luxury Cakes. If you add fondant icing or sugar flowers, there would be an additional cost and you will pay the bakery directly for the difference.

Cake Contact Information
Office - 847-272-5900 Location - 1960 Raymond Dr. Northbrook, IL 60062. Website - www.thebakinginstitute.com. Email - info@bakinginstitute.com

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Cultural Wedding Information

LOOKING FOR ALTERNATE WEDDING OPTIONS?

Reach out to your Wedding Specialist for our Cultural Wedding Packages and Information

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Plated Dinner

PLATED DINNER - OPTION 1

- Traditional Greek Salad
Romaine Lettuce, Cucumber, Tomato, Bell Peppers, Red Onion, Olives, Feta Cheese
- Cavatappi Pasta, Rose Sauce, Shaved Asiago Cheese
- Grilled Vegetable Medley
- Brownie Cake with Frangelico Ganache
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

~~\$58~~ Per Guest

PLATED DINNER - OPTION 2

- Mixed Greens Salad
Roma Tomato, Sliced Cucumber and Creamy Ranch Dressing
- Garlic and Herb Marinated Chicken Breast with Grainy Mustard Jus
- White Cheddar Infused Mashed Potato
- Chef's Choice of Seasonal Vegetable
- Banana Cream Tart
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

~~\$63~~ Per Guest

PLATED DINNER - OPTION 3

- Classic Caesar Salad
Crisp Romaine, Shredded Asiago Cheese, Garlic Croutons and a Creamy Caesar Dressing
- Crispy Fried Chicken Parmesan
Topped with Sliced Mozzarella and Tomato Sauce
- Tiramisu
- Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

~~\$64~~ Per Guest

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Dinner Buffet

DINNER BUFFET - OPTION 1

Caesar Salad
Hearts of Romaine with Shaved Parmesan and Croutons, Creamy Caesar Dressing

Selection of Pasta to Include:
Spaghetti, Penne Pasta, and Cheese Tortellini

Sauces to Include:
Alfredo Sauce, Meat Sauce, Marinara Sauce

Soft Breadsticks

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas

\$48 *Per Guest*

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Brunch Options

MIDWEST BREAKFAST BUFFET

Chilled Orange and Grapefruit Juice

Local and Seasonally Inspired Fruit

Bakery Selection and Specialties

Cage Free Scrambled Eggs with Chives

All Natural Cured Bacon and Apple Chicken Sausage

Hash Browns

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Hot Teas

ENHANCEMENTS TO YOUR MORNING

Buttermilk Pancakes | \$6 Per Guest

Multi-Grain French Toast | \$6 Per Guest
Served with Honey Macerated Berries and Warm Maple Syrup

\$60*Per Guest*

MIMOSA BAR

Selection of Juices to Include:
Orange, Peach, Strawberry, and Cranberry
.....
Mionetto Avantgarde Prosecco
.....
Assortment of Garnishes to Include:
Sliced Oranges, Pears, Cut Pineapple, Raspberries, Blueberries, or
Strawberries
.....

\$13*Per Guest*

BLOODY MARY BAR

Pitchers of Tomato Juice
.....
Selection of Spice:
Horseradish, Worcestershire Sauce, Various Hot Sauces
.....
Celery Stalks
.....
Lemon and Lime Wedges
.....
Olives and One Choice of Stuffed Olive: Jalapenos, Garlic, Blue
Cheese or Pimento
.....
Salt and Pepper
.....
Salami and Cheddar Cheese Skewers
.....

\$16*Per Guest*

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian