



HYATT REGENCY CLEVELAND AT THE ARCADE

HYATT WEDDING GUIDE



Gold Package

OUR WEDDING PACKAGE

Package Pricing: \$135++ per person

Food & Beverage Minimums:

- Fridays: \$16,000 - \$18,000
- Saturdays: \$20,000 - \$23,000
- Sundays: \$12,000 - \$15,000

Ceremony Setup Fee:

- Up to 200 Guests: \$1,250
- 201+ Guests (2 Floors, 1 side of Balcony): \$1,500

****Minimums are not inclusive of applicable taxes and service charge. ****

Package Pricing & Inclusions: \$135++

- Five Hour Hyatt Signature Host Bar *(Inclusions Listed under "Bar" Tab)*
- Three Butler-Passed Hors D'oeuvres
- Champagne Toast for Guests (21 years old and over)
- Salad and Bread Presentation
- Entrée Choice of Either Chicken or Seafood (Select One, Plus a Vegetarian Option)
- After Dinner Table Side Coffee and Tea
- Menu Tasting for Four Guests
- Standard Banquet Tables and Chairs
- White or Black Linen *(Not Floor Length)* and White Napkins
- Table Numbers, Votive Candles, Round Mirror Tiles
- Clothed Table for Cake, Gifts, Place Cards and DJ
- Complimentary Cake Cutting
- Pristine Banquet Staff, Bartenders, Security and Seasonal Coat Check Services
- Professional Banquet Manager & Event Sales Manager
- Complimentary Arcade King Suite for the Couple on your Wedding Night
- Breakfast the Following Morning for the Couple
- Getting Ready Room Available for your Wedding Party the day of Wedding (until 8PM)

COLD HORS D'OEUVRE OPTIONS (SOME OPTIONS CAN BE MADE GLUTEN FREE)

- Slow Roasted Roma Tomato and Boursin on Crostini **V**
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- Pear and Brie on Crostini, Cherry Jam **V**
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- Roma Tomato and Mozzarella Bruschetta on Crostini **V**
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- Goat Cheese and Sweet & Sour Shallot Jam on Crostini **V**
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- Cured Salmon, Caper Cream Cheese and Everything Spice on Crostini
-

HOT HORS D'OEUVRE OPTIONS (SOME OPTIONS CAN BE MADE GLUTEN FREE)

- Pimento Mac and Cheese Fritter, Chipotle Ranch **V**
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- Thai Chicken Spring Roll, Soy with Scallions **DF**
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- Miniature Crab Cakes, Spicy Remoulade **SF**
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- Artichoke Beignet **V**
-
- Miniature Beef Wellington, Bordelaise Sauce **DF**
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Antipasto Brochette of Marinated Tomato, Olive and Mozzarella Cheese **V GF**

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Strawberry Bruschetta and Creamy Goat Cheese on Crostini **V**

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SALAD OPTIONS

Caesar Salad with Romaine, Herb Croutons and Shaved Parmesan, Creamy Caesar Dressing **V**

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Arcade Salad with Romaine, Cucumbers, Tomatoes, Kalámata Olives, Feta, Red Wine Vinaigrette **V GF**

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Two Additional Seasonal Options for Salad Available

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Chicken Skewer, Ginger Sauce **DF GF**

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Goat Cheese and Honey Phyllo **V**

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Raspberry and Brie Beggar's Purse **V**

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CHICKEN ENTREE OPTIONS

Grilled Chicken Breast with Tomato, Basil, Fontina Cheese and Pesto Cream **GF**

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Pan Seared Chicken, Rosemary Demi Jus **DF GF**

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Herb-Crusted Bone-In Chicken Breast with Port Wine Reduction **DF GF**

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Citrus and Wheat Beer Brined Chicken Breast with Charred Lemon, Tomato and Caper Relish **DF**

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Herb, Shallot and Garlic Marinated Chicken Breast with Stewed Tomato Sauce **DF GF**

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Blackberry and Balsamic BBQ Roasted Chicken **DF GF**

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SEAFOOD ENTREE OPTIONS

Herb Roasted Cod, Lemon Caper Sauce **GF**

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Chimichurri Crusted Mahi Mahi, Smoked Tomato Relish **DF GF**

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Orange and Fennel Crusted Salmon, Red Wine Reduction **DF GF**

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Lemon Pepper Pan Seared Salmon, Lemon Dill Reduction, Tomato Crudo **DF GF**

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VEGETARIAN/VEGAN* ENTREE OPTIONS

Butternut Squash Ravioli, Pine Nuts, Brown Butter Vinaigrette, Tomato Sage **V CN**

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Potato Gnocchi, Creamed Spinach, Slow Roasted Tomato, Horseradish, Lemon Zest **V**

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Spice Rubbed Grilled Tofu, Braised Red Cabbage, Chickpeas* **DF VGN V GF**

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Grilled Eggplant, Olive Oil, Vegan Marinara, Tofu, Dairy-Free Yogurt, Nutritional Yeast, Cider Vinegar, Garlic, Onion, Fresh Basil* **DF VGN V GF**

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All prices subject to a taxable 25% service charge and an applicable Ohio state 8% sales tax. All menu pricing may change based on availability and market conditions

and will be confirmed 6 months prior to event date.

Diamond Package

OUR WEDDING PACKAGE

Package Pricing: \$142++ per person

Food & Beverage Minimums:

- Fridays: \$16,000 - \$18,000
- Saturdays: \$20,000 - \$23,000
- Sundays: \$12,000 - \$15,000

Ceremony Setup Fee:

- Up to 200 Guests: \$1,250
- 201+ Guests (2 Floors, 1 side of Balcony): \$1,500

**Minimums are not inclusive of applicable taxes and service charge. **

Package Pricing & Inclusions: \$142++

- Three Butler-Passed Hors D'oeuvres
- Champagne Toast for Guests (21 years old and over)
- Salad and Bread Presentation
- After Dinner Table Side Coffee and Tea
- Menu Tasting for Four Guests
- Standard Banquet Tables and Chairs
- White or Black Linen (Not Floor Length) and White Napkins
- Table Numbers, Votive Candles, Round Mirror Tiles
- Clothed Table for Cake, Gifts, Place Cards and DJ
- Complimentary Cake Cutting
- Pristine Banquet Staff, Bartenders, Security and Seasonal Coat Check Services
- Professional Banquet Manager & Event Sales Manager
- Complimentary Arcade King Suite for the Couple on your Wedding Night
- Breakfast the Following Morning for the Couple
- Getting Ready Room Available for your Wedding Party the day of Wedding (until 8PM)
- Five Hour Premium Bar Package *(Inclusions Listed under "Bar" Tab)*
- Entrée Choice of Beef, Chicken, or Seafood (Select Two, Plus a Vegetarian Option)
- Complimentary Floor Length Linen for Guest Tables in White, Black, Ivory or Navy
- Complimentary Wedding Cake Provided by Wild Flour Bakery

COLD HORS D'OEUVRE OPTIONS (SOME OPTIONS CAN BE MADE GLUTEN FREE)

- Slow Roasted Roma Tomato and Boursin on Crostini **V**
- Pear and Brie on Crostini, Cherry Jam **V**
- Roma Tomato and Mozzarella Bruschetta on Crostini **V**

HOT HORS D'OEUVRE OPTIONS (SOME OPTIONS CAN BE MADE GLUTEN FREE)

- Pimento Mac and Cheese Fritter, Chipotle Ranch **V**
- Thai Chicken Spring Roll, Soy with Scallions **DF**
- Miniature Crab Cakes, Spicy Remoulade **SF**

Goat Cheese and Sweet & Sour Shallot Jam on Crostini **V**

Cured Salmon, Caper Cream Cheese and Everything Spice on Crostini

Antipasto Brochette of Marinated Tomato, Olive and Mozzarella Cheese **V GF**

Strawberry Bruschetta and Creamy Goat Cheese on Crostini **V**

SALAD OPTIONS

Caesar Salad with Romaine, Herb Croutons and Shaved Parmesan, Creamy Caesar Dressing **V**

Arcade Salad with Romaine, Cucumbers, Tomatoes, Kalámata Olives, Feta, Red Wine Vinaigrette **V GF**

Two Additional Seasonal Options for Salad Available

SEAFOOD ENTREE OPTIONS

Herb Roasted Cod, Lemon Caper Sauce **GF**

Chimichurri Crusted Mahi Mahi, Smoked Tomato Relish **DF GF**

Orange and Fennel Crusted Salmon, Red Wine Reduction **DF GF**

Lemon Pepper Pan Seared Salmon, Lemon Dill Reduction, Tomato Crudo **DF GF**

VEGETARIAN ENTREE OPTIONS

Butternut Squash Ravioli, Pine Nuts, Brown Butter Vinaigrette, Tomato Sage **V CN**

Potato Gnocchi, Creamed Spinach, Slow Roasted Tomato, Horseradish, Lemon Zest **V**

Artichoke Beignet **V**

Miniature Beef Wellington, Bordelaise Sauce **DF**

Chicken Skewer, Ginger Sauce **DF GF**

Goat Cheese and Honey Phyllo **V**

Raspberry and Brie Beggar's Purse **V**

CHICKEN ENTREE OPTIONS

Grilled Chicken Breast with Tomato, Basil, Fontina Cheese and Pesto Cream **GF**

Pan Seared Chicken, Rosemary Demi Jus **DF GF**

Herb-Crusted Bone-In Chicken Breast with Port Wine Reduction **DF GF**

Citrus and Wheat Beer Brined Chicken Breast with Charred Lemon, Tomato and Caper Relish **DF**

Herb, Shallot and Garlic Marinated Chicken Breast with Stewed Tomato Sauce **DF GF**

Blackberry and Balsamic BBQ Roasted Chicken **DF GF**

BEEF & PORK ENTREE OPTIONS

Grilled Flat Iron Steak, Thyme Jus **DF GF**

Pan Seared Sirloin, Demi Sauce **DF GF**

Braised Beef Short Rib, Chipotle Demi-Glace **DF GF**

Mustard Crusted Pork Loin, Spiced Apple Chutney **GF**

Spice Rubbed Grilled Tofu, Braised Red Cabbage, Chickpeas* DF
VGN V GF

Grilled Eggplant, Olive Oil, Vegan Marinara, Tofu, Dairy-Free
Yogurt, Nutritional Yeast, Cider Vinegar, Garlic, Onion, Fresh Basil*
DF VGN V GF

All prices subject to a taxable 25% service charge and an applicable Ohio state 8% sales tax. All menu pricing may change based on availability and market conditions and will be confirmed 6 months prior to event date.

Platinum Package

OUR WEDDING PACKAGE

Package Pricing: \$149++ per person **Food & Beverage Minimums:**

- Fridays: \$16,000 - \$18,000
- Saturdays: \$20,000 - \$23,000
- Sundays: \$12,000 - \$15,000

Ceremony Setup Fee:

- Up to 200 Guests: \$1,250
- 201+ Guests (2 Floors, 1 side of Balcony): \$1,500

****Minimums are not inclusive of applicable taxes and service charge. ****

Package Pricing & Inclusions: \$149++

- Three Butler-Passed Hors D'oeuvres
- Champagne Toast for Guests (21 years old and over)
- Salad and Bread Presentation
- After Dinner Table Side Coffee and Tea
- Menu Tasting for Four Guests
- Standard Banquet Tables and Chairs
- White or Black Linen (Not Floor Length) and White Napkins
- Table Numbers, Votive Candles, Round Mirror Tiles
- Clothed Table for Cake, Gifts, Place Cards and DJ
- Complimentary Cake Cutting
- Pristine Banquet Staff, Bartenders, Security and Seasonal Coat Check Services
- Professional Banquet Manager & Event Sales Manager
- Complimentary Arcade King Suite for the Couple on your Wedding Night
- Breakfast the Following Morning for the Couple
- Getting Ready Beauty Room Available for your Wedding Party the day of Wedding
- Five Hour Premium Bar Package (Inclusions Listed under "Bar" Tab)
- Complimentary Floor Length Linen for Guest Tables in White, Black, Ivory or Navy
- Complimentary Wedding Cake Provided by Wild Flour Bakery
- Five Hour Premium Bar Package *(Inclusions Listed under "Bar" Tab)*
- Wine Service with Dinner (Hyatt Signature Wines Only)

- Crudite & International Cheese Display
- Entrée Choice of Beef (Including Beef Tenderloin), Chicken or Seafood (Select Two, Plus a Vegetarian Option)

COLD HORS D'OEUVRE OPTIONS (SOME OPTIONS CAN BE MADE GLUTEN FREE)

Slow Roasted Roma Tomato and Boursin on Crostini **V**

Pear and Brie on Crostini, Cherry Jam **V**

Roma Tomato and Mozzarella Bruschetta on Crostini **V**

Goat Cheese and Sweet & Sour Shallot Jam on Crostini **V**

Cured Salmon, Caper Cream Cheese and Everything Spice on Crostini

Antipasto Brochette of Marinated Tomato, Olive and Mozzarella Cheese **V GF**

Strawberry Bruschetta and Creamy Goat Cheese on Crostini **V**

SALAD OPTIONS

Caesar Salad with Romaine, Herb Croutons and Shaved Parmesan, Creamy Caesar Dressing **V**

Arcade Salad with Romaine, Cucumbers, Tomatoes, Kalámeta Olives, Feta, Red Wine Vinaigrette **V GF**

Two Additional Seasonal Options for Salad Available

SEAFOOD ENTREE OPTIONS

Herb Roasted Cod, Lemon Caper Sauce **GF**

Chimichurri Crusted Mahi Mahi, Smoked Tomato Relish **DF GF**

HOT HORS D'OEUVRE OPTIONS (SOME OPTIONS CAN BE MADE GLUTEN FREE)

Pimento Mac and Cheese Fritter, Chipotle Ranch **V**

Thai Chicken Spring Roll, Soy with Scallions **DF**

Miniature Crab Cakes, Spicy Remoulade **SF**

Artichoke Beignet **V**

Miniature Beef Wellington, Bordelaise Sauce **DF**

Chicken Skewer, Ginger Sauce **DF GF**

Goat Cheese and Honey Phyllo

Raspberry and Brie Beggar's Purse **V**

CHICKEN ENTREE OPTIONS

Grilled Chicken Breast with Tomato, Basil, Fontina Cheese and Pesto Cream **GF**

Pan Seared Chicken, Rosemary Demi Jus **DF GF**

Herb-Crusted Bone-In Chicken Breast with Port Wine Reduction **DF GF**

Citrus and Wheat Beer Brined Chicken Breast with Charred Lemon, Tomato and Caper Relish **DF**

Herb, Shallot and Garlic Marinated Chicken Breast with Stewed Tomato Sauce **DF GF**

Blackberry and Balsamic BBQ Roasted Chicken **DF GF**

BEEF & PORK ENTREE OPTIONS

Grilled Flat Iron Steak, Thyme Jus **DF GF**

Pan Seared Sirloin, Demi Sauce **DF GF**

Orange and Fennel Crusted Salmon, Red Wine Reduction **DF GF**

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Lemon Pepper Pan Seared Salmon, Lemon Dill Reduction,
Tomato Crudo **DF GF**

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Braised Beef Short Rib, Chipotle Demi-Glace **DF GF**

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Mustard Crusted Pork Loin, Spiced Apple Chutney **GF**

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Beef Tenderloin, Demi (Only Included in Platinum Package) **DF GF**

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VEGETARIAN/VEGAN* ENTREE OPTIONS

Butternut Squash Ravioli, Pine Nuts, Brown Butter Vinaigrette,
Tomato Sage **V CN**

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Potato Gnocchi, Creamed Spinach, Slow Roasted Tomato,
Horseradish, Lemon Zest **V**

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Spice Rubbed Grilled Tofu, Braised Red Cabbage, Chickpeas* **DF**
VGN V GF

.....

Grilled Eggplant, Olive Oil, Vegan Marinara, Tofu, Dairy-Free
Yogurt, Nutritional Yeast, Cider Vinegar, Garlic, Onion, Fresh Basil*
DF VGN V GF

.....

All prices subject to a taxable 25% service charge and applicable Ohio state 8% sales tax. All menu pricing may change based on availability and market conditions and will be confirmed 6 months prior to event date.

Friday & Sunday Wedding Promo Package 2026

PACKAGE PROMOTION INCLUSIONS

Package Pricing: \$120++

- Four Hour Open Premium Host Bar (*Inclusions Listed under "Bar" Tab*)
- Three Butler-Passed Hors D'oeuvres for Cocktail Hour
- Champagne Toast for Guests
- Salad and Bread Presentation
- Select Entrée Choice of Either Chicken, Seafood or Beef (Pick Two from List Below, Plus a Vegetarian Option)
- After Dinner Table Side Coffee and Tea
- Menu Tasting for Four Guests
- Standard Banquet Tables and Chairs
- White Linen (*Not Floor Length*) and White Napkins
- Table Numbers, Votive Candles, Round Mirror Tiles
- Clothed Table for Cake, Gifts, Place Cards and DJ
- Complimentary Cake Cutting
- Pristine Banquet Staff, Bartenders, Security and Seasonal Coat Check Services
- Professional Banquet Manager

- Complimentary Arcade King Suite for the Couple on your Wedding Night
- Breakfast the Following Morning for the Couple
- Getting Ready Beauty Room Available for your Wedding Party the day of Wedding

COLD HORS D'OEUVRE OPTIONS (SOME OPTIONS CAN BE MADE GLUTEN FREE)

Slow Roasted Roma Tomato and Boursin on Crostini **V**

Pear and Brie on Crostini, Cherry Jam **V**

Roma Tomato and Mozzarella Bruschetta on Crostini **V**

Goat Cheese and Sweet & Sour Shallot Jam on Crostini **V**

Cured Salmon, Caper Cream Cheese and Everything Spice on Crostini

Antipasto Brochette of Marinated Tomato, Olive and Mozzarella Cheese **V GF**

Strawberry Bruschetta and Creamy Goat Cheese on Crostini **V**

SALAD COURSE

Traditional Caesar Salad with Romaine, Herb Croutons, Shaved Parmesan, Creamy Caesar Dressing **V**

Arcade Salad with Romaine, Cucumbers, Tomatoes, Olives, Feta, Red Wine Vinaigrette **V GF**

Spinach Salad with Apples, Almonds, Smoked Cheddar, Raspberry Vinaigrette **V GF**

VEGETARIAN/VEGAN* ENTREE OPTIONS

Butternut Squash Ravioli, Pine Nuts, Brown Butter Vinaigrette, Tomato Sage **V CN**

Potato Gnocchi, Creamed Spinach, Slow Roasted Tomato, Horseradish, Lemon Zest **V**

Spice Rubbed Grilled Tofu, Braised Red Cabbage, Chickpeas* **DF VGN V GF**

HOT HORS D'OEUVRE OPTIONS (SOME OPTIONS CAN BE MADE GLUTEN FREE)

Pimento Mac and Cheese Fritter, Chipotle Ranch **V**

Thai Chicken Spring Roll, Soy with Scallions **DF**

Miniature Crab Cakes, Spicy Remoulade **SF**

Artichoke Beignet **V**

Miniature Beef Wellington, Bordelaise Sauce

Chicken Skewer, Ginger Sauce **DF GF**

Goat Cheese and Honey Phyllo **V**

Raspberry and Brie Beggar's Purse **DF**

CHOICE OF ENTREE

Grilled Chicken Breast with Tomato, Basil, Fontina Cheese and Pesto Cream **GF**

Herb Crusted Chicken with Rosemary Demi Jus **DF GF**

Lemon Pepper Pan Seared Salmon **DF GF**

Braised Short Rib, Chipotle Demi **DF GF**

Beef Tenderloin (add \$12.00 per person)

STARCH AND VEGETABLE

All entree plates will be presented with one seasonal starch and one seasonal vegetable.

Grilled Eggplant, Olive Oil, Vegan Marinara, Tofu, Dairy-Free
Yogurt, Nutritional Yeast, Cider Vinegar, Garlic Onion and Fresh
Basil* **DF VGN V GF**

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FOUR HOUR OPEN PREMIUM HOST BAR

- Tito's Handmade Vodka
- Beefeater Gin
- Bacardi Superior Silver Rum
- Patrón Silver Tequila
- Jim Beam White Label Bourbon
- Teeling Small Batch Irish Whiskey
- Chivas Regal Scotch
- Domestic and Imported Beer
- Hyatt Canvas Signature Wine
- Soft Drinks, Juices and Standard Mixers
- Champagne Toast

OUR GIFT TO YOU.

- Double World of Hyatt Points (Awarded week after the wedding
and based on Food & Beverage spend prior to service charge and
tax)
- 2-Night Complimentary Stay for Couple (Upon Availability)
- 1 Additional Hour Added to Hosted Bar

Prices are subject to a 25% service charge fee and 8% sales tax. Offer not valid with any other discounts or promotions. Some restrictions may apply. Must meet food and beverage minimum (pre-tax and service charge). Valid for available Friday and Sunday dates between January 1, 2026, and December 31, 2026. Holidays are excluded.

Signature Brand Bar Package

OUR GIFT TO YOU.

- Wedding Cake by Wild Flour Bakery
- Complimentary Wine Service with Dinner (House Wine Only)
- Upgraded Floor Length Linens in White, Black, Ivory or Navy for
Guest Tables

SIGNATURE BRAND
Included with Gold Package (Five-Hours)

CONCIERE PREMIUM WELL SPIRITS

Conciere Vodka
Conciere Gin
Conciere Silver Rum
Conciere Silver Tequila
Conciere Bourbon
Conciere Whiskey
Conciere Scotch
Conciere Triple Sec
DeKuyper Cordials

HYATT SIGNATURE BRAND WINES

Canvas Pinot Grigio
Canvas Chardonnay
Canvas Pinot Noir
Canvas Sauvignon
Canvas Blanc de Blanc (Sparkling Included)

BEERS & SELTZERS

Bud Light
Miller Lite
Stella Artois
Corona Extra
Great Lakes Midwest IPA
Non-Alcoholic Beer
Assorted White Claw Hard Seltzer
Assorted High Noon Vodka Seltzer

SODAS & MIXERS

- Pepsi, Diet Pepsi, Starry and Schweppes Ginger Ale
- Fever Tree Tonic Water, Soda Water and Ginger Beer
- Zing Zang Bloody Mary Mix
- Finest Call Sour Mix, Lime Juice and Grenadine
- Assorted Juices

All prices subject to a taxable 25% service charge and applicable Ohio state 8% sales tax. All menu pricing may change based on availability and market conditions and will be confirmed 6 months prior to event date.

Premium Brand Bar Package

PREMIUM BRAND
Included with Diamond & Platinum Package (Five Hours)

PREMIUM BRAND SPIRITS

- Tito's Handmade Vodka
- Beefeater Gin
- Bacardi Superior Rum
- Patrón Silver Tequila
- Jim Beam White Label Bourbon
- Teeling Small Batch Irish Whiskey
- Chivas Regal Scotch
- Conciere Triple Sec
- DeKuyper Cordials

HYATT SIGNATURE BRAND WINES

- Canvas Pinot Grigio
- Canvas Chardonnay
- Canvas Pinot Noir
- Canvas Sauvignon
- Canvas Blanc de Blanc (Sparkling Included)

BEERS & SELTZERS

- Bud Light
- Miller Lite
- Stella Artois
- Corona Extra
- Great Lakes Midwest IPA
- Non-Alcoholic Beer
- Assorted White Claw Hard Seltzer
- Assorted High Noon Vodka Seltzer

SODAS & MIXERS

- Pepsi, Diet Pepsi, Starry and Schweppes Ginger Ale
- Fever Tree Tonic Water, Soda Water and Ginger Beer
- Zing Zang Bloody Mary Mix
- Finest Call Sour Mix, Lime Juice and Grenadine
- Assorted Juices

Prices are subject to 25% taxable service charge and current Ohio sales tax of 8.0%.Menu pricing and selections may change based on availability and market conditions.

Super Premium Brand Bar Package

SUPER PREMIUM BRAND
Upgrade Diamond or Platinum Package +\$20 Per Person Upgrade Gold Package +\$30 Per Person

SUPER PREMIUM BRAND SPIRITS

SUPER PREMIUM BRAND WINES (SELECT ONE
WHITE WINE & ONE RED WINE)

Ketel One Vodka
Hendrick's Gin
Diplomático Reserva Exclusiva Rum
Don Julio Tequila
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
Jameson Irish Whiskey
Jack Daniel's American Whiskey
Johnnie Walker Black Scotch
Del Maguey Vida Mezcal
Conciere Triple Sec
DeKuyper Cordials

BEERS & SELTZERS

Bud Light
Miller Lite
Stella Artois
Corona Extra
Great Lakes Midwest IPA
Non-Alcoholic Beer
Assorted White Claw Hard Seltzer
Assorted High Noon Vodka Seltzer

SODAS & MIXERS

Pepsi, Diet Pepsi, Starry and Schweppes Ginger Ale
Fever Tree Tonic Water, Soda Water and Ginger Beer

LaVielle Ferme Rosé
Kendall Jackson Chardonnay
Mer Soleil 'Reserve' Chardonnay
Whitehaven Sauvignon Blanc
Chateau Ste. Michelle CSM Riesling
Rodney Strong Sonoma Cabernet Sauvignon
Daou Cabernet Sauvignon
Elouan Pinot Noir
Catena Vista Flores Malbec
Joel Gott Palisades Red Blend
Mionetto Avantgarde Prosecco (Sparkling Included)

Zing Zang Bloody Mary Mix

Finest Call Sour Mix, Lime Juice and Grenadine

Assorted Juices

Prices are subject to 25% taxable service charge and current Ohio sales tax of 8.0%.Menu pricing and selections may change based on availability and market conditions.

Rehearsal Dinner Options

Start your celebration early with a rehearsal dinner in our private event space.

REHEARSAL DINNER OPTIONS

Start your celebration early with a rehearsal dinner in our private event space.

REHEARSAL PLATED DINNER OPTION ONE

Classic Caesar Salad with Shaved Parmesan, Focaccia Croutons **V**

Herb Crusted Chicken Breast, Thyme Demi Jus, Sun Dried
Tomato Leek Orzo, Broccolini, Lemon Zest

Seasonal Fruit Tart **V**

\$46 *Per Guest*

REHEARSAL PLATED DINNER OPTION TWO

Herb Tomato Bisque **VGN V GF**

Seared Salmon, Preserved Lemon and Fennel Slaw, Rice Pilaf,
Seasonal Vegetable Hash **GF**

New York Cheesecake with Cherry Compote

\$50 *Per Guest*

REHEARSAL PLATED DINNER OPTION THREE

Baby Spinach and Arugula Salad with Chick Peas, Parmesan,
Peppered Lemon Vinaigrette **V**

Grilled All-Natural Rosemary Flat Iron Steak, Red Wine Demi,
Roasted Herb Redskin Potatoes, Roasted Asparagus

Chocolate Mousse Cake with Berries **V**

\$52 *Per Person*

REHEARSAL DINNER BUFFET OPTION

Fire Roasted Tomato Soup **VGN V GF**

Baby Iceberg Lettuce with All Natural Bacon, Cherry Tomato, Local Blue Cheese

Roasted Corn and Quinoa Salad with Fresh Basil and Cucumbers **VGN V GF**

Grilled Northern Salmon with Mango Chutney **GF**

Buttermilk Fried Chicken

Freshly Baked Buttermilk Biscuits **V**

Roasted Green Beans with Seasonal Mushrooms **VGN V GF**

Local Redskin Smashed Potatoes **V GF**

Lemon Cake **V CN**

\$62 *Per Guest*

All prices subject to a taxable 25% service charge and applicable Ohio state 8% sales tax. All menu pricing may change based on availability and market conditions.

Rehearsal Dinner Bar

BAR OPTIONS

Ask your Event Sales Manager for our Full Open Bar options.

\$125 *Bartender fee for 2 Hours*

HOUSE WINE, DOMESTIC BEER & SOFT DRINKS

Hyatt Signature Brand Wines (Select One White & One Red Wine)

Domestic Beer (Miller Lite & Bud Light)

Pepsi, Diet Pepsi, Stary and Schweppes Ginger Ale

\$28 *Per Guest for 2 Hours*

SOFT DRINKS

Pepsi, Diet Pepsi, Starry and Schweppes Ginger Ale

\$10 Per Guest for 2 Hours

All prices subject to a taxable 25% service charge and applicable Ohio state 8% sales tax. All menu pricing may change based on availability and market conditions

Wedding Day Lunch Delivery

PICK TWO ITEMS

Smoked Turkey & Hummus Wraps, Flour Tortilla, Shredded Romaine, Diced Tomatoes, Monterey Jack, Hummus, Oven Roasted Natural Turkey Breast

Smoked Turkey & Cheddar Wraps, Flour Tortilla, Shredded Romaine, Pepperoncini, Sharp Cheddar, Herb Aioli

Chicken Quesadillas with Salsa, Flour Tortilla, Cheddar and Monterey Jack, Diced Grilled Chicken

Hummus Trio Platter, Regular, Red Pepper, Garlic Hummus, Pita Chips, Olive Oil, Marinated Olives and Peppers, Veggie Sticks **V**

Skewers **DF VGN V GF**

- Assorted Fruit Kabob Skewer
- Caprese Skewer

Flatbread Pizzas (Select One)

- Artisan Flatbread, Marinara, Herbs, Mozzarella, Aged Pepperoni
- Fresh Basil Flatbread, Buffalo Mozzarella, Herbs, Pesto, Tomato

\$16 Per Person

LUNCH DELIVERY ENHANCEMENTS

Coffee and/or Hot Tea | \$75 Per Gallon

Domestic Beers | \$6 Per Drink

Mimosas | \$8 Per Drink

Soft Drinks, Red Bull & Bottled Water | \$5 Per Drink

Bagels with Plain Whipped Cream Cheese or Assorted Muffins | \$46 Dozen

Seasonal Sliced Fruit with Honey Lime Yogurt Dipping Sauce **V** | \$8 Per Person

Prices are subject to 25% service charge and 8% sales tax. Menu pricing and offerings may change based on availability and market conditions.

Pizza Slices

PIZZA SLICES

Margarita Pizza, Tomato, Buffalo Mozzarella, and Fresh Basil **V**

BBQ Chicken Pizza, Red Onion, Bacon, Cilantro and Ranch Drizzle

Crispy Popcorn Shrimp Pizza, Pineapple Salsa, Mozzarella and Bacon Onion Jam

\$18 *Per Guest*

Prices are subject to 25% service charge and 8% sales tax. Menu pricing and offerings may change based on availability and market conditions.

Sliders

SLIDERS

Beef Slider with Aged Cheddar and Crispy Fried Onion

Breaded Chicken Slider, Nashville Hot Sauce and Sweet Pickle **DF**

Pulled Pork Slider with Chipotle BBQ, Roasted Pepper Slaw and Pepperoncini **DF**

Vegetarian Slider, Pepper and Cheese Plant Based Slider with Tomato **DF VGN V**

\$24 *Per Guest*

Prices are subject to 25% service charge and 8% sales tax. Menu pricing and offerings may change based on availability and market conditions.

Snack Pack

SNACK PACK

Mozzarella Sticks with Marinara Sauce **V**

Pigs in a Blanket with Spicy Mustard

Tator Tots with Ketchup

Macaroni & Cheese Bites **V**

Chicken Tenders with BBQ Sauce and Ranch

Thick Cut Beer Battered Onion Rings with Spicy Ranch **V**

Garlic Herb Fries with Ketchup **DF VGN V**

Soft Pretzel Sticks with Warm Queso **V**

\$25 *Per Guest*

Prices are subject to 25% service charge and 8% sales tax. Menu pricing and offerings may change based on availability and market conditions.

Farewell Continental Breakfast & Enhancements

HYATT SIGNATURE CONTINENTAL BREAKFAST

Must first be selected in order to add any enhancements

- Seasonal Sliced Fruit
- Assorted Bakery Specialties
- Selection of Chilled Juices
- Coffee and Tazo Teas

\$21 *Per Guest*

MAKE IT HOT

Cage-Free Scrambled Eggs **GF**

Naturally Cured Brown Sugar Bacon **DF GF**

Chicken Sausage **DF GF**

Hyatt Signature Potatoes **DF GF**

\$19 *Per Guest*

OMELET BAR

Chef Attended Omelet Station with Seasonal Meats, Vegetables and Cheeses

\$21 *Per Guest*

\$250 *Chef Attendant Required / Plus Tax*

FROM THE GRIDDLE

Pancakes, Waffles or French Toast (Select One) **V**

Fresh Fruit and Maple Syrup **VGN V GF**

\$9 *Per Guest*

BAGELS WITH PLAIN WHIPPED CREAM CHEESE

\$46 *Dozen*

ASSORTED MUFFINS V CN

\$46 Dozen

OATMEAL & GRANOLA STATION V GF CN

\$8 Per Guest

YOGURT PARFAITS V GF

\$8 Per Guest

Prices are subject to 25% service charge and 8% sales tax. Menu pricing and offerings may change based on availability and market conditions.

Signature Drinks

BEVERAGES

Mimosa or Bloody Mary | \$8 Per Drink

Domestic Beer | \$6 Per Drink

Premium & Imported Beer | \$7 Per Drink

Prices are subject to 25% service charge and 8% sales tax. Menu pricing and offerings may change based on availability and market conditions.



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian