

Weddings by 
Hyatt Regency Louisville





Your Experience



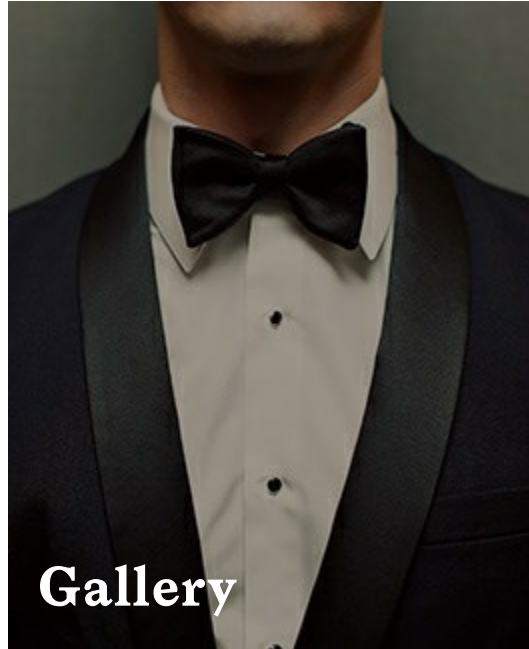
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Your Experience



Congratulations on your engagement and thank you for your interest in Hyatt Regency Louisville. Our Wedding Specialists will help you create the perfect celebration on your special day, taking care of every last detail and flawlessly executing 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.

We look forward to helping you personalize it all to make your special day even more meaningful and memorable.

Hyatt Regency Louisville

Hyatt Regency Louisville is the heart of Louisville. Situated on one of the hottest blocks in downtown, our hotel is at the center of the city's rejuvenated soul.

Built in 1978, the Hyatt Regency Hotel was part of a hotel boom brought to Louisville after World War II. After suburbanization found many residents leaving downtown behind, the Riverfront Project brought businesses and excitement back to the city center.

Throughout our hotel, you will see a reflection of modern style and Kentucky flare dedicated to our beautiful city and its urban renewal. You'll discover your wedding is much more than just a ceremony and a party, but a love letter to you from Louisville.

Sway Restaurant & Bar

Sway will steal your heart with its warm, inviting atmosphere and unrivaled service. Inspired by the popular farm-to-fork concept, Sway executes American favorites using only the freshest and finest ingredients from local farms. Stop by Sway Bar for one last toast to your big day before heading to Fourth Street Live!, or enjoy Sway Restaurant's delectable breakfast buffett the morning after your reception.

Your Wedding Weekend

A weekend worth of celebration is waiting for you and your guests at the Hyatt Regency Louisville, a refined, genuine Kentucky getaway. Rich in tradition and loaded with premium amenities for relaxing, playing and dining, you'll find endless adventures and activities just a short walk from our front door. Get to know the locals by visiting the Muhammad Ali Center. Swing into the Louisville Slugger Museum to see how the world's most famous bat is made. Or take a walk to a local distillery to find out why Kentuckians are always in high spirits. the entertainment continues at Fourth Street Live! just across the street, giving you assurance that our hotel holds the perfect weekend recipe for your celebration.

Personalized Service

You will partner with our Wedding Specialist throughout your wedding planning journey. Your Wedding Specialist's areas of expertise and coordination includes:

- * Meet and discuss the vision and inspiration for your wedding day
- * Arrange a personalized menu tasting to help select the perfect menu for your wedding day
- * Design the ideal floor plan for you to create your seating assignments





Your Experience

What Couples Love About Us

"From the moment we (my wife and I) contacted Mary, we were impressed. Her professional yet personable manner put us at ease and made us feel very welcome and assured that we were in good hands in planning our son's Rehearsal Dinner. Although we considered other venues for the dinner, after meeting Mary and seeing her proposal we knew that we wanted to hold the event at The Spire. The event in every aspect was an overwhelming success." – Dan Cranmer, son's Rehearsal Dinner at Hyatt Regency Louisville in 2017.

"Mary McCloud is the perfect person to work with on an event of this size or any size at the Hyatt Regency in Louisville. We first met with Mary in August of 2015 and in the 14 months following she did everything she could to help us plan our daughter's wedding reception and it turned out beautifully. My husband and I received so many complements on the event. We were very, very pleased." – Donna Taylor, Daughter Married at Hyatt Regency Louisville in 2016

"The staff all went out of their way to meet and most of the time exceed, our expectations. The quality of the food and beverage, as well as the service and facilities were exceptional. As a matter of fact, those guests that attended both the rehearsal dinner at the Hyatt Regency Louisville and the wedding reception at a very exclusive private country club in Louisville stated the facilities, service, and food and beverage at the Hyatt were far superior in every sense of the word and was one of the highlights of the weekend." Lauren & Brennan, married in Louisville in 2017.

"Mary was fantastic to work with throughout the entire experience. Granted, I've only been married the once now; but I could only hope that all new brides receive the same commitment and attentiveness that we received through the entire process." - Brett Wiley, married at Hyatt Regency Louisville in 2018.

"The food was absolutely fantastic. And everyone I spoke to agrees: the potatoes were outstanding. I could have gladly been served a bowl of those and been happy!" – Leah Gravius, Married at Hyatt Regency Louisville in 2017.

"I must say that Mary McCloud and Diana with reservations were totally amazing! They helped with any and all questions we had over the past 6 months of our working time and even contacted my daughter or myself to see if we had any other questions. The cook and staff that worked the night of the reception were all top notch and made certain that all guests were attended to during the dinner. Their professionalism was bar none. Mary will always remind us what an awesome person she is and the Hyatt is truly lucky to have such a wonderful person to work for them! Thank you!" – Loretta Bednar, Daughter Married at Hyatt Regency Louisville in 2016



Special Offers

CELEBRATE YOUR WEDDING DAY AT HYATT AND EARN FREE NIGHTS ON YOUR HONEYMOON

The celebration doesn't have to end when the wedding does. When you celebrate your special day at Hyatt hotels or resort locations worldwide, earn free nights for your honeymoon.

\$10,000 USD total spend for wedding = 60,000 World of Hyatt Bonus Points (Redeemable for a minimum of two free nights at any Hyatt hotel or resort worldwide)

\$20,000 USD total spend for wedding = 90,000 World of Hyatt Bonus Points (Redeemable for a minimum of three free nights at any Hyatt hotel or resort worldwide)

\$30,000 USD total spend for wedding = 120,000 World of Hyatt Bonus Points (Redeemable for a minimum of four free nights at any Hyatt hotel or resort worldwide)

\$40,000 USD total spend for wedding = 150,000 World of Hyatt Bonus Points (Redeemable for a minimum of five free nights at any Hyatt hotel or resort worldwide)

RUBY WEDDING PACKAGE 40TH HOTEL ANNIVERSARY PROMOTION

Book your wedding at Hyatt Regency Louisville in 2018 for any date before December 31st, 2020 and receive:

- 15% Off Published Menu prices for Rehearsal Dinner with Booked Reception
- Indoor Dance Floor, Staging and Tables
- Three Butler Passed Hors d'Oeuvres for Cocktail Hour
- Choice of Curated Reception
- Champagne Toast for All Reception Guests
- One Night of Complimentary Overnight Accommodations for Guest of Your Choice
- Waived Reception Venue Fee with Food and Beverage Minimum
- Anniversary Dinner for Two in Sway

Starting at 60.00++ per Guest

To learn more about terms and conditions, please connect with your Wedding Specialist







Venues

When it comes to weddings in Louisville, the Hyatt Regency offers the utmost in casual elegance, combined with authentic southern hospitality. From gorgeous indoor affairs to sweeping views of Downtown Louisville, our venues offer something to impress every couple.

Regency Ballroom

Featuring a private foyer that is perfect for your cocktail hour, modern chandeliers, and a neutral color palette, this space is the perfect canvas to transform into your ideal day.

Ceremony accommodates up to 1,200 guests
Reception accommodates up to 600 guests



The Spire

This revolving rooftop venue features one of the best views of Louisville. The Spire has floor-to-ceiling windows and a 360-degree panoramic view of the Ohio River and Downtown, and can hold up to 120 people. Laced with charm and intimacy, this is the unique space you have been searching for in a venue.

Reception accommodates up to 150 guests



Off-Premise Catering

There are a number of unique venues in Louisville that allow us to cater at their facilities, including: The Muhammad Ali Center, Mellwood Arts and Entertainment Center, Kentucky Science Center and the Belle of Louisville, just to name a few. Additional service fees apply for off-premise catering.





Packages

Wedding Package Inclusions

Whether you prefer a casual, informal affair or a grand event for your wedding ceremony and reception, you'll find a beautiful selection of venues to match your dreams at Hyatt Regency Louisville.

Your River City Wedding includes:

- Complimentary Private Menu Tasting for booked event with more than 100 guest
- Wedding Specialist
- Custom Dining Experience
- Complimentary use of Hotel grounds for wedding photography
- Professional Event Captain & Event Manager
- Your choice of in-house linens, white, black, or ivory
- Complimentary dance floor and staging
- Complimentary Champagne Toast for the Newlyweds
- Complimentary, deluxe wedding night accommodations for wedding couple
- Turndown service on your wedding night
- Special contracted discount room rates for your overnight guests, minimum of 10 guestrooms
- Wedding Day Dressing Room with Ceremony rental
- World of Hyatt Honeymoon Promotion with minimum spend of \$10,000.00





BRIDE

GROOM



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 creates an environment to inspire and guide you toward the perfect reception for you and your guests. Choose from among the following customizable styles of service.

Cocktail Receptions

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

Stationary Display culinary arrangements of antipasti, charcuterie, imported cheese, fruits & spreads

Dinner Service

Buffet casual & efficient, a great way to offer variety from regionally inspired cuisine to customized selections.

Specialty Stations interactive & innovative, perfect for multiple cuisines. Offers versatility and the opportunity for guests to meet and mingle during dinner.

Plated guests are seated and served a three or four courses; classic & elegant, single or duo option. This style of service allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance.



Pricing at a Glance

At Hyatt, we pride ourselves on amazing menus and guest experiences. Pricing for a full wedding reception, which may include appetizers, dinner menu, and bar service usually fall in these ranges:

Buffet Dinner Reception | Starting at 50.00 per guest

Hors d'Oeuvres | Starting at 48.00 per dozen

Plated Dinner | Starting at 35.00 per guest

Personal Preference Service | Starting at 75.00 per guest

**All prices subject to 24% service charge and 6% Kentucky State Sales Tax*



Hors d'Oeuvres

Cold Hors d'Oeuvres

Shrimp Cocktail

Curried Chicken Tartlet with Grape Slivers

Roasted Zucchini Cup with Hummus and Red Bell Pepper

Mini Caprese

Tomato Bruschetta Crostini, Fresh Mozzarella, Basil, Sea Salt and Balsamic Glaze

Deviled Eggs with Smokehouse Bacon

Goat Cheese Pistachio Truffle

Seared Tuna on Wonton Crisp with Asian Slaw and Wasabi Aioli

Hot Hors d'Oeuvres

Applewood-Smoked Bacon Wrapped Shrimp

Miniature Beef Wellington with Bleu Cheese

Vegetarian Spring Rolls

Mushroom Caps stuffed with Choice of: Italian Sausage or Herbed Cheese

Peppadew Peppers stuffed with Goat Cheese

Mini Hot Brown Bites

Bacon Wrapped Scallop with Maple Balsamic Sauce

Cranberry and Brie Rolls



Presentation Stations

Raw Crudite Display

Farmers' Market Fresh Vegetables with Roasted Onion Dip, Basil Pesto Aioli and Tomato Garlic Aioli
8.00 per Guest

Grilled and Roasted Crudite

Farmers' Market Fresh Grilled and Roasted Vegetables with Marinated Feta Cheese Chunks, Olives, and Pita Bread Chips
11.00 per Guest

Artisanal Cheese Display

A Variety of Local, Domestic, and Imported Cheeses with Freshly Baked Breads, Crostinis and Crackers Served with House-made Jam, Local Raised Honey, Roasted Nuts and Dried Fruits
14.00 per Guest

River City Antipasto

Locally and In House Cured and Smoked Charcuterie Paired with Farmers' Market Fresh Grilled and Roasted Vegetables with Marinated Feta Cheese Chunks, Olives and Freshly Baked Breads
14.00 per Guest

Traditional Flatbread Station

Flatbread with Cured and Cooked Southern Country Ham, Mary Rose Mattingly Cheese, Bourbon Oil and Heirloom Tomatoes

Flatbread with In House Smoked Beef, White Bean Spread, Arugula and Pistachio Nut Pesto with Extra Virgin Olive Oil

Flatbread with Oven-Dried Roma Tomatoes, Fresh Mozzarella Cheese, Sea Salt, Basil, Balsamic Glaze
14.00 per Guest

Plated Prix-Fixe Dinners

Appetizers

Tomato Ratatouille Tart
4.00 per person

Roasted Pepper and Goat Cheese Napoleon with a
Light Vinaigrette
5.00 per person

Cheese Agnolotti Pasta with Wild Mushrooms and
Shaved Parmesan
6.00 per person

Shrimp and Andouille Sausage with Cajun Cream
Sauce
7.00 per person

Salads

Classic Caesar Salad with Romaine
Hearts, Grated Parmesan and
Herb Croutons with Caesar Dressing

Kentucky Wedge Salad with Iceberg
Lettuce, Crumbled Bacon, Diced
Tomatoes and Cucumbers with
Bleu Cheese Dressing

Mixed Greens with Strawberries, Feta
Cheese and Mint with Honey Yogurt
Vinaigrette

Spinach Leaves with Grapefruit
Segments, Sliced Almonds and
Goat Cheese with Sherry Vinaigrette

Kentucky Bibb Lettuce with Apple Slices,
Radishes and Double Cream Brie
with Cider Vinaigrette



Entrées

(select one)

Seared Chicken Breast with
Mushroom Thyme Jus
35.00 per person

Seasoned Airline Chicken Breast
with Peach Chile Glaze
37.00 per person

Rosemary Pork Loin with Stone Ground
Mustard DemiGlaze
37.00 per person

Seared Salmon with Sweet Chili Glaze
38.00 per person

Sliced Roast Sirloin with Tomato Ragu
40.00 per person

Filet Mignon with Cremini Mushrooms
45.00 per person

Desserts

A complete list is available upon request

Buffet-Style Dinner

Price includes bread presentation, iced tea, coffee and assorted hot teas.

50.00 per person

Salads (Select 2)

Kentucky Proud Salad with Local Garden Greens, Cheddar Cheese, Smokehouse Bacon, Cucumbers, Tomatoes, Onions and Peas with Ranch Dressing

Tossed Garden Greens with Blueberries, Roasted Pecans, Crumbled Bleu Cheese with Raspberry Vinaigrette

Field Greens with Pear, Crumbled Bleu Cheese, Pine Nuts and Blackberry Vinaigrette

Southern Baby Tomato Salad with Cucumbers, Red Onion, Black Eyed Peas and Goat Cheese

Fresh Corn, Baby Okra, Sweet Onion and Red Peppers with Chenin Blanc Vinaigrette



Entrées (Select 2)

Sautéed Chicken Breast with Herb Butter Sauce

Herb Marinated Chicken Breast with Mustard Jus

Grilled Chicken Breast with Bourbon Sauce

Almond Crusted Tilapia with Citrus Beurre Blanc

Poached Salmon with Dill Cream Sauce

Grilled Salmon with Caper and Fennel Relish

Sliced Flank Steak with Chimichurri Sauce (+5.00 per person)

Herb Marinated Sirloin with Burgundy Mushroom Sauce (+5.00 per person)

Sides (Select 3)

Starches

Whipped Garlic Yukon Gold Potatoes

Roasted Fingerling Potatoes

White Cheddar Mashed New Potatoes

Parmesan and Spinach Orzo Pasta

Harvest Rice Blend

Baked Macaroni and Cheese

Vegetables

Roasted Garden Vegetables

Asparagus and Julienne Red Pepper

Summer Squash with Glazed Carrots

Broccolini with Julienne Carrots

Steamed Vegetable Medley

Specialty Station Dinner

Option 1: 55.00 Per Person

Cheese and Crudité Display
Chef's Salad Bar

Macaroni and Cheese Bar

Elbow Macaroni with a White Cheddar Sauce

Penne Pasta with Bleu Cheese Sauce

Mix-ins to include:

Bacon, Sautéed Onions, Scallions, Toasted Bread Crumbs, Jalapenos, Diced Chicken, Mushrooms, Asparagus and Tomatoes

Carving Board *(Select 2)*

Citrus Roasted Turkey Breast with Gourmet Brown Mustard

Oven Roasted Top Round of Beef with Bourbon Jus

House Smoked Salmon with Lemon Butter

Beverages

Iced Tea, Coffee, Assorted Hot Teas



Option 2: 60.00 Per Person

Cheese and Crudite Display
Bruschetta Station
Chef's Salad Bar

Pasta Station *(Select 2)*

Fusilli Pasta with Broccolini and SunDried Tomatoes in a Pesto Alfredo Sauce

Penne Arriabiata with Roasted Garlic, Tomatoes and Red Chili Peppers in Olive Oil

Campanelle Pasta with Spinach, Mushrooms, Yellow Roasted Peppers, Tomatoes and Garlic in a Herb Vegetarian Broth with Parmesan Cheese

Carving Board *(Includes 3)*

Paired with Chef's Choice of Bread, Starch and Vegetable Accompaniments

Citrus Roasted Turkey Breast with Gourmet Brown Mustard

Oven Roasted Top Round of Beef with Bourbon Jus

House Smoked Salmon with Lemon Butter

Beverages

Iced Tea, Coffee, Assorted Hot Teas

Late Night Snacks

Nacho Bar

An upscale version of your favorite snack

Southern Nachos with Kettle Chips, Beef Brisket, Mozzarella and Colby Jack Blend, Refried Beans, and Jalapenos

Classic Nachos with Corn Tortilla Chips, Thick Cut Bacon, Queso, Sour Cream, Black Bean and Corn Salsa, Fresh Cilantro and Lime Wedges

Greek Nachos with Pita Chips, Shredded Chicken, Feta Cheese, Roasted Red Pepper, Pepperoncini, Olives and Diced Tomato

Choose (2) of the Nacho options:

15.00 Per Guest

Choose (3) of the Nacho options:

21.00 Per Guest

Kentucky Proud

Experience some of our Kentucky traditions

Benedictine Spread with Crudite and Specialty Crackers

Southern Fried Chicken Drummettes with Hot Sauce and Ranch Dressing

Mini Hot Brown Bites

Buttermilk Biscuits with Country Ham

20.00 Per Guest



Sliders Station

Experience a variety of these bite-sized gems

Select from the following Slider options:

Traditional Beef Sliders with Assorted Cheeses

Pulled Pork Sliders with Creamy Slaw

Buffalo Chicken Sliders with Bleu Cheese Sauce

Spicy Barbecue Meatball Sliders

Chicken Parmesan Sliders

Beef Brisket Sliders with Bourbon Barbecue Sauce

Fried Fish Sliders with Tartar Sauce

Portobello Mushroom Sliders with Pepper Jack Cheese

Station Also Includes House-made Potato Chips and Appropriate Condiments

Choose (2) of the Slider options:

16.00 Per Guest

Choose (3) of the Slider options:

20.00 Per Guest

Brunch

All American Breakfast Buffet

A traditional breakfast for your guests

Selection of Chilled Juices

Sliced Fresh Seasonal Fruit

Selection of Seasonal Breakfast Bakeries with Sweet Butter, Jam and Preserves

Soft Scrambled Cage-Free Eggs

Applewood-Smoked Bacon and Pork Sausage Links

Country Breakfast Potatoes

French Toast with Whipped Butter and Syrup

Torrefazione Coffee and R.C. Bigelow Tea

29.00 Per Person

**Add Mimosas to any Breakfast Buffet for 7.25 a glass*

Omelet Bar Enhancement

Chef-Prepared Omelet Made to Order With:

Cage-Free Eggs, Low-Cholesterol Eggs, and Egg Whites with choice of assorted fillings such as baby spinach, tomatoes, bell peppers, Spanish onions, green onions, field mushrooms, feta cheese, cheddar cheese, artisan ham, pork sausage, and smoked bacon.

9.00 Per Guest

**One Chef Attendant required per (40) guests @ 150.00 Per Chef*



Kentucky Breakfast Buffet

Share a taste of the Bluegrass with our regional favorites

Selection of Chilled Juices

Sliced Fresh Seasonal Fruit

Seasonal Selection of Breakfast Bakeries with Sweet Butter, Jam and Preserves

Soft Scrambled Cage-Free Eggs

Thick-Sliced Smoked Artisan Ham and Pork Sausage Patties

Country Breakfast Potatoes

Freshly Baked Buttermilk Biscuits with Country Gravy

Cheddar Cheese Grits

Torrefazione Coffee and R.C. Bigelow Tea

31.00 Per Guest

Waffle Station Enhancement

Chef-Prepared Belgian Waffles Made to Order With:

Roasted Brown Sugar Vanilla Apples, Pecans, Chocolate Chips, Seasonal Berries, Sweet Sour Cream, and Warm Maple Syrup

8.00 Per Guest

**One Chef Attendant required per (40) guest @ 150.00 Per Chef*



Bar

Bar Service

Your special day calls for a toast! With several bar packages perfect for your style of occasion, guests will sip, savor and enjoy. Create your own Signature cocktail, or design a unique Craft Bar to enhance the celebration. Select from a variety of soft drinks, wines, bubbles, brews and cocktails.

Beverage Packages range from classic Signature to elegant Premium spirits, beer and wines.

Based on your vision, Hyatt offers a range of bar service and packages:

Non Hosted and Hosted Bars

Range \$5-\$10, charged by the glass

Hourly Hosted Bar Packages

Starting at \$20, charged Per Person

Based on two – five hours

Best of Hyatt

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 Cocktails.

Sampling of our couples favorites:

Sweet Arnold

Bacardi Superior Rum and raspberry puree with iced tea and lemonade

Strawberry Mule

Tito's Handmade Vodka, muddled mint and strawberries with ginger beer

The Don's Martini

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

Celebratory Bubbles & Wine

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.

Pascual Toso, Brut, *Argentina*

La Marca, Prosecco, *Italy*

The Seeker, Riesling, *Mosel, Germany*

Murphy-Goode The Fumé, Sauvignon Blanc, *North Coast*

Rodney Strong, Chardonnay, *Sonoma Coast*

The Hess Collection, Chardonnay, *Napa Valley*

M. Chapoutier "Belleruche", Rosé, *Côtes-du-Rhône, France*

MacMurray Ranch, Pinot Noir, *Central Coast*

Charles & Charles, Cabernet Blend, *Washington*

Catena, Malbec, *Mendoza, Argentina*

Drumheller, Cabernet Sauvignon, *Columbia Valley*

Simi Alexander Valley, Cabernet Sauvignon, *Sonoma County*





Bar

Kentucky Bourbon Series

Allow your guests to enjoy a complete profile of Kentucky's favorite spirit by featuring your choice of bourbons:

Old Forester, 8.00

Bulleit, 9.00

W.L. Weller, 7 Year, 10.00

Marker's Mark, 10.00

Knob Creek, 10.00

Woodford Reserve, 11.00

Small Batch Bourbon Tasting Series

Each guest receives a 0.5 oz tasting of each of the four featured bourbon: Knob Creek, Basil Hayden's, Booker's, Baker's
15.00 per guest



Prosecco and Popsicles

Handmade mango, strawberry, or orange sherbet popsicles dipped into a glass of sparkling wine. Refreshing, Tasty, and Bubbly!

Unique and Curated Bars

Bloody Mary Bar

Seasonal Fruit & Juice Mimosa Bar

Kentucky Craft Brew Bar



Details

Confirmation of Space and Deposits

Upon receipt of your agreement, a 25% deposit is due based on your contracted minimum. To reserve the space and date, a signed contract along with the deposit must be returned within (7) business days.

Enhancements

Want to leave a personal touch for your guests staying at the Hyatt Regency Louisville? Let us help! Bring us a bag, basket, or any kind of package filled with treats, maps, personal touches and more. Delivery pricing varies.

Guest Accommodations

A room block may be setup for guests attending your event. Check in time is 4:00 p.m., and check out time is 11:00 a.m. 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.

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 upcoming big day.



Family Brunch

The perfect ending to the perfect weekend. Treat your overnight guests to breakfast the next day. Your wedding coordinator will arrange for a private room with dedicated waiters 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.

Parking

With valet service and self-parking at 320 West Jefferson Street, parking for your guests is made easy by our hospitable staff. Your Hyatt Regency Louisville Wedding Specialist is happy to discuss details regarding this service.

Tastings

With so many delicious custom menu options, it is hard to make a decision on what to eat on your big day! Luckily we provide a complimentary Tasting of our delicious Wedding Menu Selections for you, your fiancé, and two additional guests one month prior to the big day.

Wedding Specialist

Of course when reserving your wedding here at the resort, you will be working very closely with your own personal wedding specialist there to guide you on the journey to your perfect day.



Vendors



Hyatt's preferred vendor list helps ensure a smooth and seamless process.

In summary, professional Wedding Coordinators/Planners can help couples have a stress free and seamless celebration - leave the heavy lifting to the professionals! Please contact your wedding specialist for additional information and see our Vendor List for our personal recommendations.



Event Planning and Design

Millennium Events and Floral
www.milleventsky.com
Call at 502-618-2525

Events, LLC
www.eventslc.com
Call at 502-538-5007

Fleur de Lis Events & Design
www.fdleventsanddesign.com
Call at 502-540-9995

Fifty Chairs
www.fiftychairs.com
Call at 502-957-9080

Wedding Cakes

Adrienne & Co. Bakery
www.cakestoday.com
Call at 812-282-2665

Sweet Surrender Dessert Cafe
www.sweetsurrenderdessertcafe.com
Call at 502-899-2008

Photography

Adam Brennan
www.picturesbyab.com
Call at 502-419-0133

Sarah Katherine Davis Photography
www.sarahkatherinedavis.com
Call at 502-276-5190

Joe Hulsey Photography
www.ioehulsey.com
Call at 502-417-4694

Transportation

Mint Julep Tours & Transportation
www.mintjuleptours.com
Call at 502-583-1433

R&R Limousine
www.rlimo.com
Call at 502-458-1862

JACO Limousine and Transportation
www.jacolino.com
Call at 502-548-3251

Music

Sounds Unlimited Productions (SUP)
www.supdjs.com
Call at 502-523-1333

PartyZone! Productions Entertainment
www.pzpentertainment.com
Call at 502-396-3437

Masters of Music
www.mastersofmusicdj.com
Call at 502-266-5351

Floral

Nanz & Kraft Florists
www.nanzandkraft.com
Call at 502-897-6551

Lloyd's Florist
www.lloydsflorist.net
Call at 502-968-5428



Gallery





WORLD
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HYATT

Hyatt Hotels & Resorts

Hyatt Regency Louisville

311 South Fourth Street
502-581-1234

