



HYATT REGENCY®

BOSTON

Wedding Brochure



Your Wedding Planning Journey...

The First Call

Your initial connection with our wedding team will set the tone for your planning process. Share with us the vision for your special day and we will handle the rest!

Viewing Our Venue

You'll be invited for a tour by our Wedding Sales Specialist, Kayla, who will walk you through our elegant Adrienne Salon and glamorous Grand Ballroom. You'll see just how beautifully your love story will unfold beneath our Waterford crystal chandeliers.

Discovering What is Most Important

Your wedding day should be uniquely yours, a symbolic expression of your love and commitment to each other. That's why we are committed to uncovering what is most important to you both before you make a commitment with us as your wedding venue.

Meet Your Event Planning Manager

Your Wedding Planner Specialist, Jhosselyn, will go over your vision to confirm details, provide guidelines, and make recommendations. You will also have assistance with hotel guestroom accommodations, working with vendors, and keeping your wedding plans on a schedule.

The Tasting with Chef Kelly

Hosted by Jhosselyn, you'll be scheduled for a food tasting with our award-winning Executive Chef Kelly. You can rest assured that you'll make the perfect selection for your guests and loved ones.

Final Planning Meeting

Your final planning meeting will ensure that our venue delivers your dream day. This is a time when you can see all your carefully laid plans in sequence, presented by our wedding experts.

The Big Day

On your big day, our team jumps into action to bring your fairytale to life! Every last detail will be overseen by our experienced staff so all you have to do is enjoy!



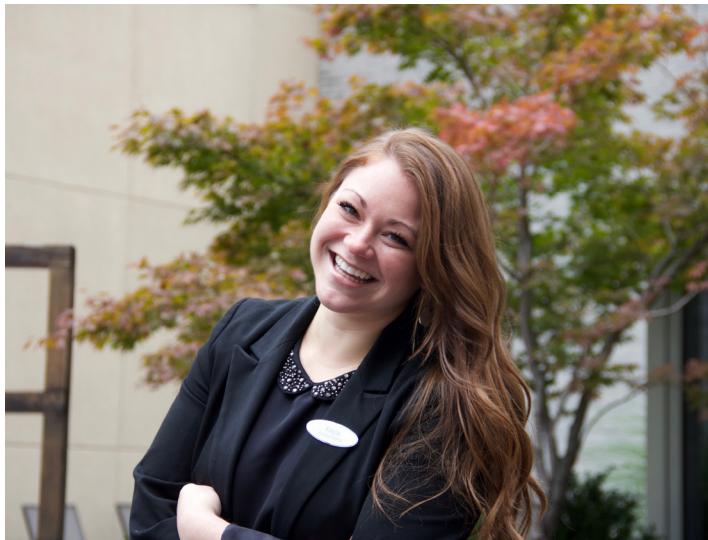


Meet The Experts



Executive Chef Kelly Armetta

Meet Chef Kelly, your Wedding Menu Aficionado. Chef Kelly's focus on authentic service and personalization of each dish lends well to his philosophy of making real food people can relate to. His extensive resume within the culinary industry includes 35 years experience in New York and across Massachusetts. He often incorporates local and organic ingredients into his unique dishes in order to produce food that is a creative and wholesome balance between fresh, expectant and interesting. When he isn't in the kitchen, Chef Kelly can be found training for the Boston marathon.



Wedding Sales Specialist Kayla Meckl

Meet Kayla, your designated Wedding Sales Specialist! Kayla is a painter of dreams, tell her your vision and she will craft a one-of-a-kind masterpiece for your special day. With over 6 years of hospitality expertise, Kayla's career has taken her from San Antonio to Boston. She brings a wealth of knowledge and heart to set you on the right path for your wedding planning journey. Kayla takes great pride in the care & attention she gives to every couple she works with. She understands the power of celebrating love, as her own parents have been happily married for 30 years and her grandparents have been married for 60 years! When she's not planning weddings, Kayla loves to teach yoga and spending time with her family and friends.



Wedding Planner Specialist Jhosselyn Tostado

Meet Jhosselyn, your on-site Wedding Venue Coordinator, who will guide you to your big day. With over 3 years of wedding experience in Boston and 2 in Southern California, Jhosselyn pours her time, patience, and thoughtfulness into every detail. From the initial appointment, to the tasting, and the final planning meeting, she will make you feel welcomed and special, assuring you get all your details in for your wedding. In her spare time, Jhosselyn loves to experience great restaurants of various cuisines, loves to draw, and plays basketball. Originally from Anaheim, California (where the happiest place on Earth is –Disneyland) she misses the California sun so she would love to hear where you are planning to enjoy your honeymoon!

Personalized Service

Our Wedding Specialists are ready to celebrate you and make your wedding planning journey spectacular!

Every step will be tailored around your unique dream. You can rest in confidence knowing that we will...

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



Social Scene

Every wedding, no matter the size, deserves special attention to each and every detail. Our event team can ensure every detail is handled to perfection.

To simplify the planning process, visit our Pinterest page to see images of weddings we have worked on in the past as well visions we have for future “I do” days.

We want to make your day as unique as possible. Feel free to share your wedding board with us so we are able get a sense of your style and share pins we think will match your theme and colors perfectly!

Visit us at <https://www.pinterest.com/hrboston/> to view our Pinterest inspiration.



Downtown Location

Discover the city's newly renovated, downtown destination Hyatt Regency Boston where luxury and convenience collide. Steps from Boston's most desirable area-attractions such as the Boston Common, Faneuil Hall and Boston's famous shopping destination, Newbury Street, the hotel sits at the edge of the city's excitement. Tour the Freedom Trail, visit the Museum of Fine Arts, or catch a game at historic Fenway Park all just minutes from Hyatt Regency Boston. Downtown Boston provides the perfect backdrop for those must-have wedding photos!

Experience Boston's exhilarating 24-hour neighborhood and burgeoning restaurant scene that includes our casually chic restaurant, Avenue One. Relax in our heated, indoor saline pool and stay energized in the StayFit Gym. Convenient to the Theater District, the Financial District and attached to Macy's for convenient shopping, our downtown Hyatt hotel is also a 10 to 15 minute walk to the South End, Back Bay, the Charles River Esplanade, and is connected to the "T," Boston's mass transit system.



Avenue One

Hyatt Regency Boston offers a creative dining scene in downtown with one of the most creative farm-to-fork Boston restaurants. Savor the seasonal creations of executive chef Kelly Armetta, serving contemporary New England cuisine at Avenue One. Our progressive culinary team creates innovative menus utilizing

the season's freshest local ingredients perfect for rehearsals dinners, late night snacks or post-wedding brunches. Our culinary craftsmen source their dishes from the best local purveyors to bring fresh food to your table. We support regional farmers and buy only naturally-raised meats and produce.



Grand Ballroom

Adjoining Adrienne Salon and Private Terrace

This 5,046-square-foot ballroom is accented by exquisite crystal chandeliers surrounded by gold-leaf tray ceilings. Comfortably accommodate 350 guests for ceremony and reception.



Cape Cod

This 2,500 square-foot room with ornate chandeliers, mirrored walls and unique touches can help you create a personalized, intimate wedding. Comfortably accommodate 200 guests for ceremony and 100 guests for reception.

Adrienne Salon

Adrienne Salon is an oval-shaped area adjacent to the Grand Ballroom; this room makes a unique pre-event gathering spot. Check in guests or accept bridal gifts in this 1,560-square-foot space. One of the few oval rooms available in the city, this venue is ideal for intimate banquets.

Private Terrace

One of our most requested wedding venues, the outdoor terrace can be decorated in a variety of themes for your once-in-a-lifetime event.



Special Offers

Unique Wedding Offerings

Book your 2019 wedding and receive a complimentary viennese table!
To learn more about terms and conditions, please connect with our Wedding Specialist

Celebrate Your Wedding Day at Hyatt & 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)



Package Inclusions

- One hour hosted bar, signature liqueurs
- Signature Hyatt Gardé Manger display
- Selection of (4) Passed Hors D’Oeuvres
- La Marca, Prosecco Toast
- Tableside Dinner Wine Service
- Three course plated dinner to include soup or salad, entrée and dessert
- Custom designed wedding cake, coffee service and Lollibon ice cream
- Chiavari chairs (choice of color)
- Floor length wedding linens and napkins (choice of color and Bengaline, Satin, Pintuck or Taffeta texture)
- Votive candles (3) on tables
- Private menu tasting
- Complimentary hair and makeup room
- Complimentary private cocktail hour suite for bridal party
- Waived bartender and attendant fees
- Overnight suite accommodation for newlyweds, night of event
- (2) standard room upgrades for parents at a group rate, night of event



Menus

Cocktail Hour

Signature Hyatt Gardé Manger Display

Chef's selection of imported and domestic cheeses with fresh fruit garnishes

Seasonal Crudité vegetables with assorted dips, marinated roasted and grilled vegetables Sliced cured meats and sausages, assorted tapas olives, red pepper, hummus, baba Ghanoush, baked pita chips, sliced crostini and lavash specialty crackers



All prices subject to 15% service charge, 9% administrative fee & 7% tax

Menus

Passed Hors d’Oeuvres

Select four

Cold Hors d’Oeuvres

- Bruschetta Trio, Roasted Mushroom, Goat Cheese and Rosemary, Cherry Tomato
- Beef Carpaccio, Spiced Hazelnuts, Focaccia Crisp, Mustard Aioli
- Sliced Duck, Roasted Pear, Spiced Pecans, Crispy Brioche
- Smoked Chicken, Tarragon Aioli, Brown Bread Crouton
- Gazpacho Shots, Red, Yellow
- Black Olive Tapenade, Local Chevre, Petit Cones
- Chilled Grilled Shrimp, Lemon Cream
- Seared Potato Slider, Caramelized Onions, Black Pepper
- Endive Stuffed, Boursin Cheese, Piquillo Peppers
- Pastrami of Salmon Tartare, Cornichon, Deli Mustard, Rye Toast
- Duck Prosciutto, Black Mission Fig, Raisin Fennel Crouton
- Honey-Truffle Ricotta Crostini
- Marinated Tofu, Zucchini Wrap, Tomato Olive Chutney
- Prosciutto, Melon, Basil, Aged Balsamico
- Gingered Tuna Tartare, Crispy Wonton
- Salmon Tartar over Crisp Potato, Tobiko
- Tabouli Stuffed Charred Pepper
- Shrimp BLT
- Confit of Duck Stuffed Dates
- Crabmeat, Crème Fraîche, Black Pepper Tart
- Thai Style Calamari, LemongrassCeviche
- Foie Gras Paté on Brioche, Fig Jam
- St. Andre Canapé, Maple Toasted Walnuts

Hot Hors d’Oeuvres

- Bacon-wrapped Scallops, Balsamic Drizzle
- Thai Vegetable Spring Rolls, Soy-Balsamic Dipping Sauce
- Seared Crab Cakes, Romesco Sauce
- Roasted NZ Lamb Lollipop Chops, Hot Pepper Mint Jelly
- Sesame Chicken Tenders, Sweet, Sour Sauce
- Crab Stuffed Mushroom, Tartar Emulsion
- Chicken and Pineapple Brochette, Hot Pepper Sauce
- Spicy Sausage Stuffed Mushroom, Tomato Cream
- Chicken Wellington, Grain Mustard
- Butternut Squash Shots, Candied Ginger
- Mushroom Spring Stick, Soy Sauce
- Beef Bourguignon
- Peking Duck Roll, Hoisin Sauce
- Tandoori Chicken Satay, Cucumber Riata
- Chili Salmon Satay, Lime Scallion Cream
- Seared Scallop, Chorizo, Piquillo Pepper Skewer
- Coffee BBQ Shrimp Skewers
- Saffron Arancini, Tomato Garlic Coulis
- Fried Falafel, Lime Crème Fraîche
- Tandoori Chicken Satay, Riata
- Chipotle Steak Churrasco
- Almond and Panko Crusted Brie, Quince Purée
- Rosemary Cumin Marinated Lamb Polpettes

All hors d’oeuvres based on one piece per person. In addition to hors d’oeuvres selections listed your choices can also come from our seasonal banquet menus.

Additional hors d’oeuvres available for \$4.00 each at a minimum of 50.

Menus

Main Course

First Course

Select One

Lobster Bisque, Brandy, Shallots, Crème Fraîche

Crab and Corn Chowder, Saffron Broth

Fresh Mozzarella, Red and Yellow Hot House Tomatoes, Micro Arugula

Spinach Salad, Dried Cranberries, Candied Pecans, Blue Cheese, and House Made Strawberry Dressing

Caesar Salad, Little Gem, Anchovy Croutons, Parmesan, Fried Capers

Composed Greens, Pear Tomatoes, Fresh Strawberries, Peppered Goat Cheese, Garlic Crouton, White Balsamic Dressing

Beet and Feta Salad, Onion Oregano Vinaigrette

Bibb Salad, Roasted Red Onions, Spiced Grilled Mango, Red Pepper Yogurt Dressing



Entrée

Select two along with vegetarian option

Thyme Roasted Chicken, Heirloom Carrots, Orzo Leek Risotto, Syrah Reduction \$120.00 per guest

Panko Crusted Chicken, Sweet 100's, Artichokes and Portabella Ragout \$120.00 per guest

Roasted Pancetta Wrapped Chicken, Stuffed with Fontina Cheese, Porcini Scented Marsala Sauce \$120.00 per guest

Chevre and Cranberry Stuffed Chicken, Onion Jus, Braised Swiss Chard \$120.00 per guest

Pistachio Crusted Swordfish, Charred BBQ Pineapple Chutney \$129.00 per guest

Roasted Halibut, Yellow Tomato Cruda, Roasted Red Pepper Salsa, Garlic Oil \$129.00 per guest

Roasted Atlantic Salmon, Caramelized Fennel, Thyme and Onions \$129.00 per guest

Grilled Filet Mignon, Traditional Bordelaise, Lemon Gremolata \$137.00 per guest

Grilled New York Sirloin Steak, Mushroom Onion Confit \$137.00 per guest

Frenched Rack of Lamb, Mushroom Bean Ragout \$137.00 per guest

Bleu Cheese Crusted Petit Filet and Saffron Butter Poached Lobster Tail, Herb Cabernet Reduction \$145.00 per guest

Petit Filet with Herb Bordelaise and Crab Stuffed Shrimp, Garlic Oil \$145.00 per guest

All prices subject to 15% service charge, 9% administrative fee & 7% tax

Menus

Entrés served with chef's choice seasonal vegetables and one starch.

Select One

Roasted Garlic Mashed Potatoes

Zucchini Herb Couscous

Wild Rice Pilaf with Toasted Pecans, Dried Cranberries

Saffron Basmati Rice with Scallions

Roasted Red Pepper Mashed Potatoes

Tomato Basil Risotto

Sweet Potato Mash, Honey and Nutmeg

Artichoke Mashed Potatoes

Pesto Roasted Red Bliss Potatoes

Blue Cheese Yukon Smashed Potatoes

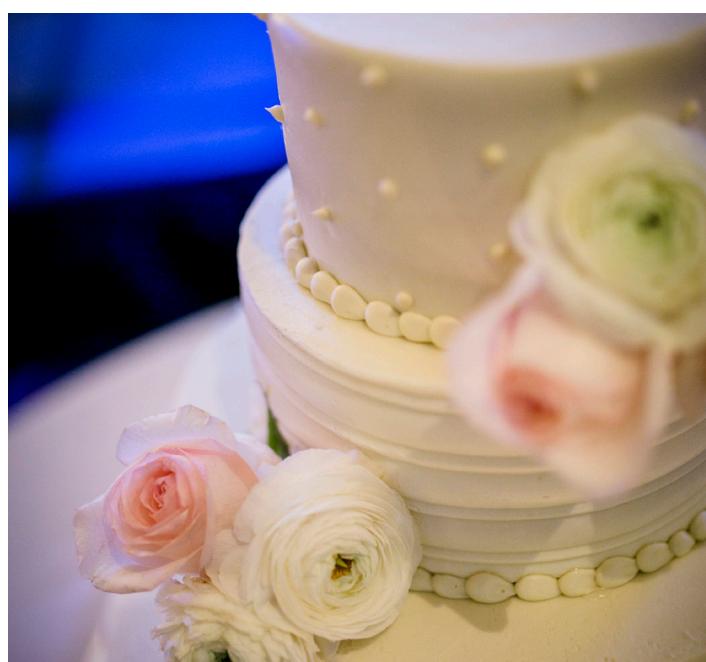
Roasted Fingerlings, Lemon and Rosemary

Sticky Rice, Coconut and Cardamom Essence

Lemon Thyme and Pea Risotto

Dessert

Wedding cake by Montilio's or Konditor Meister, a Lollibon ice cream treat, freshly brewed and decaffeinated coffee, assorted teas



Beverages

Signature Bar

Additional Four Hours

Smirnoff Vodka, Canadian Club Whiskey, J&B Scotch, Beefeater Gin, Cruzan Rum, Sauza Gold Tequila, Canadian Club Whiskey, Hyatt's Signature Canvas Wines by Michael Mondavi to include Cabernet Sauvignon, Chardonnay, Pinot Grigio & Pinot Noir, Budweiser, Coors Light, Sam Adams, Heineken Light, Buckler Assorted non-alcoholic beverages
\$39.00 per guest

Top Tier Bar

Five Hours (entirety of evening)

Kettle One Vodka, Canadian Club Whiskey, Johnny Walker Black Scotch, Bombay Sapphire Gin, Baccardi Rum, Patron Tequila, Crown Royal Whiskey, La Marca Prosecco, Hyatt's Signature Canvas Wines by Michael Mondavi to include Cabernet Sauvignon, Chardonnay, Pinot Grigio & Pinot Noir, Budweiser, Coors Light, Sam Adams, Heineken Light, Buckler Assorted non-alcoholic beverages \$49.00 per guest

Cordial Service

Amaretto, Captain Morgan, Sambuca, Irish Cream, Grand Marnier & Kahlua

\$12.00 per guest added to bar service

All prices subject to 15% service charge, 9% administrative fee & 7% tax

Menus

À La Carte

Additional cocktail hour stations

New England Raw Bar \$20.00 per guest

Sam Adams Poached Shrimp, Duxbury Oysters, Little Neck Clams on the Half Shell, New England Crab Cocktail Salad. Served with Spicy Cocktail, Tabasco, Lemon Wedges and Apple Tarragon Mignonette

Boccocini \$16.00 per guest

Freshly Prepared Pasta Served with Focaccia, Grissini Sticks and Three Cheese Semolina

Fresh Ballerine, Pasta Pancetta and Chicken, Fresh Tomatoes, Basil and Olives, Gnocchetti, Asparagus, Preserved Lemon, Shallots and Cream Lobster and Shrimp Ravioli, Sweet Peas, Tarragon, Chardonnay, Butter

Beer Works \$18.00 per guest

Boston's Local and Ancestral Brews

Harpoon Braised Kielbasa and Cheddar Brats, Pepper Onion Relish, Caraway and Ale Kraut, Mini Hoagies
BeerBQ Chicken Pizza

Smoked Porter BBQ sauce, Marinated Chicken, Red Onion Cilantro Salad Boston Pride Flatbread

Sam Adams Poached Shrimp, Great Hill Blue, Fra Diavolo Sauce Guinness Marinated Mini Beef Warps, Thai Basil, Queso Blanco and Ipswich Ale Aioli
Smoked Cheddar, Scallion, IPA Baked Potato Salad

Slider Station \$14.00 per guest

Spicy Thai Chicken with Cilantro Mint Salad
Sliced Roast Beef with Cheddar Fondue and Peppered BBQ Sauce
Panko Fried Shrimp with Lemon Aioli and Crispy Lettuce
Portabella Mushroom with Roasted Onions and Fresh Ricotta

Turkey Carving Station \$14.00 per guest

Turkey Breast, Butter Basted and Herb Pistou Rubbed
Sweet Potato and Raisin Salad Cornbread with Honey Butter, Orange Cranberry Chutney, Tarragon Gravy

Tenderloin Carving Station \$18.00 per guest

Beef Tenderloin, Alderwood Grilled, Portabella Mushroom Salsa, Bloomsdale Spinach, Shallots, Butter and Nutmeg, Grain Mustard and Horseradish Whipped Potatoes, Crusty French Bread

Salmon Carving Station \$16.00 per guest

Wild Salmon, Cedar Plank Roasted, Mustard Citrus Seasoned Roasted, Baby Carrot with Thyme
Grilled Flatbread, Charred Corn Salsa, Green Goddess Sauce, Spicy Asian Slaw

Additional Fourth Course \$8.00 per guest

Select one

Lobster Ravioli, Tomato Vodka Cream, Chive Oil, Fried Leeks

Chilled Poached Shrimp, Micro Greens, Cured Tomatoes, Spiced Oil

Fresh Casarecci Pasta, Crispy Pancetta, Pear Tomato Salsa, Basil, Pecorino Cream,

Chilled Garden Gazpacho, Avocado and Crab Portabella Mushroom and Grilled Vegetables, Sorrel Pesto Sauce

Fresh Ballerine Pasta, Smoked Tomato Sauce, Olives, Capers, Golden Raisins

Dessert Station \$12.00 per guest

Select one

Fondue Display

Dark and White Chocolate Fondues. Honeydew, Cantaloupe, Strawberries, Pineapple, Marshmallow, Oreo Cookies, Pound Cake, Dried Apricots, Apple Rings and Figs

Ice Cream Sundae Bar

Vanilla, Chocolate and Strawberry Ice Creams, Hot Fudge and Caramel Sauce, Topped with guests' Choice Sundae Accompaniments

Menus

À La Carte

Continued

Fresh and Fruity

Selection of Fruit Tarts, Fruit Smoothie Shots and Fresh Fruit for Dipping in Accompanying Yogurts and Dips.

Sweet Table

Our Fine Selection of Miniature Pastries, Cannoli's and Italian Tea Cookies

Intermezzo Selections \$5.00 per guest

Choice of Raspberry or Lemon Sorbet

After Party Reception \$14.00 per guest

Select three

Chef's Selection of Flatbreads

Chef's Selection of Pizza

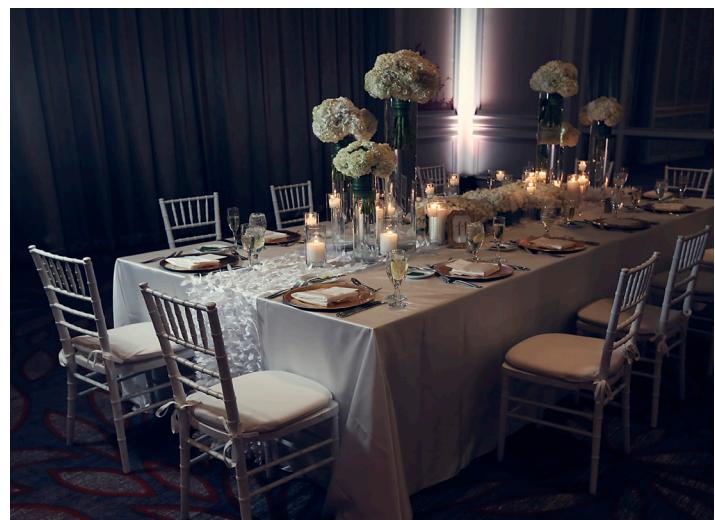
Chicken Fingers, Assorted Condiments

Individual Mini-Sliders-Beef, Vermont Cheddar, Herb

Mayonnaise French Fries

Onion Rings

Chicken Quesadillas



All prices subject to 15% service charge, 9% administrative fee & 7% tax

Menus

Upgrades & Custom Menus

Bridal Party Breakfast Package \$200.00, serves ten
Seasonally Inspired Bakeries, Chef's Selection
Yogurt Parfaits, Layered Yogurt, Seasonal Fruit Compote

House Made Granola
Sliced Fruit and Berries, Seasonal Selection
Fruit Infused Water

Bridal Party Lunch Package \$250.00, serves ten
Assorted Finger Sandwiches to include Chicken Salad,
Cucumber Cream Cheese, Peanut Butter and Jelly
Vegetarian Chilled Pasta Salad
Bite-Size Dessert Tastings
Fruit Infused Water

Build Your Own Mimosas \$48.00, serves eight
One bottle of Pascual Torso, Sparkling Brut
Choice of Orange, Pineapple, or Grapefruit Juice

Coffee and Tea \$10.00 per guest
Freshly-brewed Regular, Decaffeinated Coffee and
Tazo Tea Selections Served with Accompaniments
Two hour service

Assorted Beverages \$6.00 each
Pepsi, Diet Pepsi, Sierra Mist, Still and Sparkling
Water

Coat Check Attendant \$200.00 per attendant

AV Microphone & Sound System for Ceremony
\$600.00 inclusive

Up-Lighting Package \$1,000 inclusive
Perimeter of Ballroom, 10 wireless lights

Ice Sculpture/Ice Luge \$500.00

Charger Plate Upgrade \$6.00 per plate
Your choice of gold and silver bearded, gold and silver
rim, silver sparkle octagonal, or copper bloom and
byzantine pearl

Gold or silver thin rim glassware, \$3.00 each

Satin or Bengaline chivari chair cushion upgrade,
\$3.00 each

Decor Upgrade \$1,500
Iconic lounge soft seating furniture with choice of (2)
styles from rental partner



All prices subject to 15% service charge, 9% administrative fee & 7% tax

Details

Ceremony Fee \$1,500.00

Includes your ceremony site, setup and breakdown of event area, changing room, rehearsal time and ceremony coordination.

Initial Payment \$5,000.00

An initial nonrefundable payment is required to confirm your date along with a signed agreement.

Guarantee

A final guarantee is due by 11:00AM ten (10) business days prior to your event. Once received, this number may not be reduced.

Final Payment

Final payment is due seven (7) business days prior to the wedding date. A refundable 20% overage deposit will be collected with the final payment to cover incidental charges incurred during and following the wedding.

Guest Accommodations

A room block with specially reduced rates may be setup for guests attending your event at Hyatt Regency Boston. Check-in is 4:00PM and checkout is 12:00PM.

Welcome Packets and Gift Bags

The following prices apply to any gifts given out to your guests at the front desk or delivered to their guestrooms.

One Page Generic Envelope at Front Desk

\$1.00 per item

One Generic Gift Bag at Front Desk

\$1.50 per item

One Personalized Item at Front Desk

\$3.00 per item

One Generic Item Delivered to Guest Room

\$5.00 per item

Wedding Menu Tasting

A personalized consultation with our Executive Chef, Kelly Armetta, and your wedding specialist will ensure that every detail is considered. You, your fiancé and two guests can sample your course selections to customize your menu (more guests can attend for an additional \$25 per person).

Bridal Shower

Your Hyatt wedding can start with a personalized bridal shower. With so many different spaces to choose from, you and your loved one will have a fun and festive time.

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.

Guest Accommodations

A room block may be setup for guests attending your event. Check in time is 4:00pm, and check out time is 11 a.m. If you would like to setup a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered.

Parking

Our hotel offers self-parking for all of your guests (fees apply). Valet service is available as well for an additional service fee.

All prices subject to 15% service charge, 9% administrative fee & 7% tax

Partners

Wedding Coordinators

Unique Weddings by Alexis, LLC
Alexis Eliopoulos O'Mara www.weddingsbyalexis.com

EFD Creative Event Planning & Design
www.edfcreative-events.com

Photography

Prudente Photography www.prudentephotography.com

BKB + Co. Photography bkdandco.com

Person + Killian Photography PersonKillian.net

Shawn Black Photography shawnblackphoto.com

Consultants

Alexis Eliopoulos O'Mara | Wedding Consultant, Master Bridal Consultant weddingsbyalexis.com

Facial & Body Aesthetic Specialists

Boston Body Evolution | Specialists in Facial and Body Aesthetics www.bostonbodyevolution.com

Bakeries

Konditor Meister konditormeister.com
Montillio's montiliost.com

Event Design +

CORT Furniture Rental www.cort.com
Peak Events www.peakeventservices.com

All in One Service

617 Weddings www.617weddings.com
DJ, Photo, Video, Planning

EFD Creative Event Design efdcreative-events.com

Lynn Graham Designs info@lynngrahamdesigns.com

Floral

Jeri Floral Design www.jerifloraldesign.com

Madison Floral www.madisonfloral.com

Entertainment

Entertainment Specialists
entertainmentspecialists.com

GENERATIONS Cinemastories
generationscinemastories.com

Limousine Services

Rockstar Limo Rockstarlimo.net

Weddings





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