Weddings at Hyatt Lodge -
Celebrate your wedding day at Hyatt

and enjoy free nights on your honeymoon.

When the cost of your wedding totals the following minimum amounts*, you'll receive complimentary night at a participating Hyatt Resort of your choosing:

- $10,000 spent for wedding - complimentary 2-night stay.
- $20,000 spent for wedding - complimentary 3-night stay.
- $30,000 spent for wedding - complimentary 4-night stay.
- $40,000 spent for wedding - complimentary 5-night stay.

For the wedding you have always dreamed of, please contact any of our hotel's Wedding Specialists and reference code WEDNIGHTS. Or visit http://hyattweddings.com for more information on this offer. Additional days and other options can be added to this offer by contacting your Hyatt Wedding Specialist.

*Offer subject to complete terms and conditions. Visit http://hyattweddings.com for full details.
Restaurants/Bars
Piazza- Italian
Water's Edge- Causal Marketplace Café
Hearth Lounge- Cocktails
Room Service

Guest Rooms
218 renovated guestrooms, including seven suites/parlors, 96 kings, 115 double/doubles, 9 accessible rooms and 188 non-smoking rooms; all accommodations offer: LCD flat-screen TV with remote control, cable movie channels, in-room pay-per-view movies; wireless Internet access; individual climate control; electronic door locks; full bath amenities; turndown service upon request; iron and ironing board; hair dryer, coffee maker, in-room personal safe, and I-Home alarm clocks.

Guest Services
Complimentary shuttle transportation to Oak Brook Shopping Center and within five miles of hotel, assistive devices for persons with disabilities, gift shop, valet laundry service, valet parking, and complimentary self-parking

Points of Interest
Oak Brook Shopping Center, featuring 175 specialty stores and restaurants; Brookfield Zoo; Morton Arboretum; Riverboat Casinos; Drury Lane Theatre; Frank Lloyd Wright Home & Studio; Graue Mill and Museum; Yorktown Center Mall; and Cantigny Golf Course.

Spa
Introducing the brand new Healthscape Spa located on the C Level of the Hyatt Lodge. The Spa offers special Bridal Packages from relaxing Bachelorette Spa Gatherings, to Day Before the Wedding spa packages. Let the Healthscape spa beautify and rejuvenate you for your special day. The Spa offers facials, pedicures, manicures, massages, and body treatments. Relax in the soothing atmosphere of the spa while dining on refreshments catered by our Chef. Just relax and let yourself be pampered by the professionals here at the Healthscape Spa.

Health Club
Healthscape fitness center includes state-of-the-art cardiovascular equipment, weight training, aerobics, and personal trainers. Bridal Boot Camp offered through fitness center. Heated, indoor 70-foot lap pool designed for water sports; three whirlpools, sauna and steam room; Team Challenge Adventure low ropes course; sand volleyball court; paddle boats and mountain bikes available; four miles of jogging trails and five hiking/biking nature paths (complimentary bikes at hotel).
Ceremony & Reception Sites

Need a Ceremony site? Ask your Catering Manager for the applicable ceremony site fees. All outdoor ceremony sites include indoor weather backup locations, set up and break down of event area, water station, gift table, unity candle table, and ceremony sound system that includes a microphone, speakers and AV technician.

Grand Oaks Pavilion
For a stunning sight, experience the Grand Oaks Pavilion, encircled by floor-to-ceiling windows that afford panoramic views of the nature preserve and oak trees. The Pavilion seats 200 guests and also features a large garden terrace with meticulous landscaping, a fireplace and an exquisite art collection.

Prairie Ballroom
The Ballroom provides 5,100 square-feet overlooking a secluded lake with banquet seating for 300 guests. The room and large foyer feature floor-to-ceiling windows on one side, offering a serene view. The elegant decor includes a 14-foot ceiling, fireplace, chandeliers and ample comfortable seating.

Q Room
Our Q Room provides the perfect setting for more intimate gatherings. Seating 70, this room features a beautiful outdoor balcony overlooking the forest and lake.
Inclusions

Your catering manager will serve as your personal wedding consultant and provide complete wedding coordination for every detail of your wedding including: Offering suggestions regarding music, decor, and photography, coordinate with all wedding vendors, orchestrate wedding rehearsal and ceremony, organize family members and bridal party for processional, implement timeline from introduction of Bride and Groom to cake cutting, and ensuring that every last detail is attended to, for the most memorable event of your lifetime.

Classic Wedding Package Includes:
Four Hours of Premium Brand Open Bar
White Glove Service
Complimentary Champagne Toast for all Guests
Five Course Dinner (Appetizer, Salad, Sorbet Intermezzo, Entrée and Dessert)
Wine Service with Dinner
Custom Designed Wedding Cake
Floor-length White or Ivory Tablecloth with Four Point Overlay
Mirrors and Votive Candles to Accent Your Centerpieces
Complimentary Late Evening Coffee Service
Complimentary King Guestroom for the Bridal Couple with chilled Champagne (suites are at an additional charge, based upon availability)
Discounted Guest Room Rates for your Guests

Prestige Package Includes:
Four Hours of Prestige Brand Open Bar
White Glove Service
Butler Passed Hors D’Oeuvres (four per person, choice of five)
Complimentary Champagne Toasts for all Guests
Five-course Dinner (Appetizer, Salad, Sorbet Intermezzo, Entrée, Dessert)
Wine Service with Dinner
Custom Designed Wedding Cake
Floor-length White or Ivory Tablecloth with Four Point Overlay
White or Ivory Chair Covers with your Choice of Colored Tie
Mirrors and Votive Candles to Accent your Centerpieces
Complimentary Late Evening Coffee Service
Complimentary King Guestroom for the Bridal Couple with Chilled Champagne (suites are an additional charge, based upon availability)
Discounted Guestroom Rates for Your Guests
You may also wish to include at an additional cost:

**Frangises**
A Selection of Bite Size Sweets served on a platter at each table after dessert to enjoy with Coffee or Tea

38.00 Per Display

**Cheeseburger in Paradise**
Surprise your guests with a late night treat of McDonald's Cheeseburgers
Hand passed with White Glove Service on Silver Trays
$50.00 Delivery Fee

1.50 Each

**Bride and Groom Strawberry Favors**
White Chocolate Dipped Strawberry "Bride" and Dark Chocolate Dipped Strawberry "Groom"

5.50 Per Guest

**Wedding Cake à la Mode**
Add a scoop of ice cream when your cake is sliced and served

1.50 Per Guest

**Cappuccino Bar- Action Station**
Freshly Prepared Espresso, Cappucino, Mochas and Latte Drinks
Served by tuxedo-clad Baristas in Bavarian china and accompanied by a selection of Imported Syrups

8.00 Per Guest

**Chair Covers**
White or Ivory chair covers and your choice of colored ties. (Included in Prestige Package)

6.00 Each

**Valet Parking**
$4.50 per person based on final guest attendance
*Overnight parking is a separate charge to overnight guests
Personal Preference

All menus include bread service, coffee, decaffeinated coffee and herbal tea selection

Guests choose their own entrée in a banquet setting.
• Better than the standard dual-entrée option, more elegant than a casual buffet.

• We feature five-course meals with a choice of four entrées.
The Bride & Groom choose the appetizer, salad, intermezzo and dessert in advance.

• A custom printed Menu featuring four entrée selections is provided for guests at each setting.

• Specially trained servers take your guests’ orders as they are seated.

• An option designed to satisfy individual tastes and preferences

All Prices Subject to 21% Service Charge and Current State Sales Tax
All menus include bread service, coffee, decaffeinated coffee and herbal tea selection

**Bride and Groom Choice Appetizers**
- Chef's Soup du Jour with French Tureen Service
- Grilled Prawn with Trofie Pasta, Tomato Confit and Pernod
- Sliced Mushroom Strudel with Feta and Red Pepper Coulis
- Seafood Sampler with Cocktail Shrimp, Tuna Tartare and Oyster Mignonette
- Lobster Bisque "En croûte" with Cognac and Cream served under a Puff Pastry Dome

**Bride and Groom Choice Salad**
- Classic Caesar Salad with Herbed Croutons
- French Endive Salad with Asiago Cheese Crackers and Champagne Vinaigrette
- Arugula and Roasted Pear Salad with Toasted Pinenuts and Lemon Olive Oil

**Bride and Groom's Choice of Dessert**
- Chef's Dessert Sampler
- Any Dessert from Dinner Menus

All Prices Subject to 21% Service Charge and Current State Sales Tax
All menus include bread service, coffee, decaffeinated coffee and herbal tea selection

**Individual Guest's Choice Entrée**
(Bride and Groom choose three entrées in addition to our chef's vegetarian option)

- Grilled Filet Mignon with Caramelized Cippolinis and Sauce Perigourdine
- New York Sirloin Strip Steak with Horseradish Crust
- Grilled Colorado Lamb Chops with Roasted Garlic, Rosemary and Demi-Glace
- Amish Chicken Breast
- Whole Roasted Chicken Breast with Apple-Fennel Stuffing and Thyme Jus
- Filet of Salmon Wrapped in Prosciutto with Oven Roasted Tomatoes and Capers
- Pan Seared Halibut with Sautéed Spinach and Ginger-Mango Salsa
- Vegetarian Entrée of the Day
  - Classic $102
  - Prestige $124

All Prices Subject to 21% Service Charge and Current State Sales Tax
Menu Selections

Hors D’oeuvres
Four per person, choice of five
(included in Prestige Package)
Add $12.00 Per Guest for Classic Package
Artichoke Bottoms with Boursin Cheese
Roasted Tomato Caprese with Sea Salt and Micro Basil
Ham and Cream Cheese Pinwheels
Grilled Scallop Canapé with Mango Relish
Smoked Salmon Napoleon
Beef Tenderloin with Horseradish
New Potato Round baked with Cheddar and Bacon
Crispy Shrimp Tempura with Ginger Aioli
Tuscan Chicken Fontina Bites
Chicken Satay with Peanut Sauce
Lobster Empanadas
Feta Cheese and Spinach in Phyllo
Brie en Croûte with Raspberries

Appetizer Selections
French Tureen Soup Service
Choice of Roasted Tomato Bisque, Wild Mushroom Bisque, Cream of Asparagus, Consommé Celestine, Italian Wedding Soup or Lemon Chicken Rice
Wild Mushroom Strudel
With Feta Cheese and Red Pepper Coulis
Gorgonzola Purses and Raviolettis
With Pecorino Romano, Pancetta and Peas
Homemade Lobster Bisque
with Cognac and Cream, served “En Croûte” under a pastry Dome
$1.00 Additional per Guest
Grilled Lamb Chop
Served on a bed of Rosemary Scented Cous Cous with Roasted Garlic Jus
$3.00 Additional per Guest
Jumbo Crab Cake
Handmade Maryland Crab Cake Served over Pepper Relish
$3.00 Additional per Guest
Iced Jumbo Shrimp Cocktail
With Horseradish, Cocktail Sauce and Lemon
$6.00 Additional per Guest
Sushi Sampler
Shrimp Nigiri, Tuna Nigiri, (2) California Rolls with Pickled Ginger and Wasabi
$6.00 Additional per Guest

Salads
Caesar Salad
Romaine Lettuce, Croutons and Parmesan Cheese
Served with Creamy Caesar Dressing
Endives
Four Endives with Roasted Almonds and Mustard Vinaigrette
Fresca Salad
Romaine Lettuce with Cucumbers, Tomatoes, Onions, Kalamata olives, Feta and Red Wine Vinaigrette
Spinach Salad
With Gorgonzola, Spiced Walnuts, Dried Strawberries and Balsamic Vinaigrette
Iceberg Salad
With Pancetta, Tomatoes, Avocado, Onions and Blue Cheese Dressing

All Prices Subject to 21% Service Charge and Current State Sales Tax
Menu Selections

**Intermezzo Sorbet**
A Refreshing Palate Cleanser of Lemon Sorbet served in a Tulip Cup

**Poultry Entrees**
- Herb Crusted Chicken
  - Breast of Chicken served with Leek-Orzo Risotto, Marjoram and Syrah Sauce
  - Classic $83
  - Prestige $105
- Chicken Sicily
  - Pan Seared Chicken Breast with Parma Ham, Artichokes and Mushrooms in a Light Lemon Butter Sauce
  - Classic $85.50
  - Prestige $107.50
- Apple and Fennel Stuffed Chicken
  - With Roasted Carrots, Yukon Gold Smashed Potatoes and Rosemary Demi Glace
  - Classic $86
  - Prestige $108
- Prairie Chicken
  - Boneless Chicken Breast with Root Vegetables, Wild Rice, Quinoa and Rosemary Jus
  - Classic $85
  - Prestige $107

**Beef Entrees**
- Aged Prime Rib of Beef
  - A Hearty 10 ounce Cut of Seasoned, Slow-Roasted Prime Rib served with Seasonal Vegetables, Garlic Mashed Potatoes, Au Jus and Horseradish Sauce
  - Classic $90.50
  - Prestige $112.50
- Roasted Beef Tenderloin
  - Roasted and Hand-Carved with Roasted Mushroom Demi Glace, Haricots Verts and Marble Potatoes
  - Classic $95
  - Prestige $117
- New York Strip Steak
  - Grilled Sirloin Strip Steak with Dauphinoise Potatoes, Carmelized Baby Onions and Thyme Bordelaise
  - Classic $94
  - Prestige $116
- Filet Mignon
  - Herb Grilled Filet Mignon with Seasonal Vegetables, Lodge Wedding Potatoes and Sauce Rustica
  - Classic $97
  - Prestige $119

All Prices Subject to 21% Service Charge and Current State Sales Tax
Menu Selections

Seafood Selections

Pan Roasted Halibut
Served with Broccolini, Mashed Potatoes and Saffron Cream
Classic $90
Prestige $112

Herb Seared Salmon
Presented over Creamy Fregola and Grilled Asparagus Bundles with Lemon Caper Butter
Classic $89
Prestige $111

Combination Selections

Chicken and Sea Bass
Grilled Breast of Chicken on Lemon Risotto and Flaky Sea Bass with Roasted Tomatoes and Olives
Classic $91
Prestige $113

Chicken and Beef
Horseradish Crusted 4oz Filet Mignon and Grilled Chicken Breast with Tomato Confit and Wild Rice Cake
Classic $96
Prestige $118

Filet and Shrimp
Grilled 4oz Filet Mignon with Shiitakes and (3) Ginger Shrimp With Pineapple Salsa on a Jasmine Rice Cake
Classic $101
Prestige $123

All Prices Subject to 21% Service Charge and Current State Sales Tax
Menu Selections

**Vegetarian Options**

Friday  
Butternut Squash Ravioli with Roasted Beets, Walnuts and White Truffle Oil

Saturday  
Goat Cheese Agnolotti with Sun Dried Tomato Pesto and Roasted Peppers

Sunday  
Cranberry and Wild Rice Risotto Cake with Sweet Potato Puree and Apple-Micro Green Salad

**Dessert Selections**

New York Cheesecake with Strawberry Compote
Death by Chocolate Cake
Fresh Fruit Tart with Crème Anglaise
Liquid Chocolate Crème Brûlée
Ice Cream Turtle Pie with Chocolate and Caramel Sauces
Chocolate Raspberry Bomb

**Sweet Table**
Assorted Delectable Bite Size Pastries.  
Based on Three (3) Pieces Per Guest  
$10.00 per person

The Candy Shoppe  
A Variety of Colorful Candies for Your Guests to Mix & Match in Small Take-away Bags  
$6.00 per person

All Prices Subject to 21% Service Charge and Current State Sales Tax
**Spirits & Wine**

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**Classic Bar Package**
- Vodka: Smirnoff
- Gin: Beefeater
- Scotch: Johnny Walker Red
- Rum: Cruzan
- Whiskey: Bushmills, Canadian Club
- Tequila: Sauza Gold
- Bourbon: Jim Beam
- Cognac: Hennessy VS
- Liqueurs: DeKuyper Peach Schnapps, DeKuyper Amaretto, Carolyn's Irish Cream
- Canvas by Michael Mondavi, Chardonnay
- Canvas by Michael Mondavi, Cabernet Sauvignon
- Danzante, Pinot Grigio
- Beringer, White Zinfandel
- Segura Viudas, Sparkling Wine
- Beer: Miller Light, Budweiser, O'Doul's (NA), Heineken Light, Corona, and Sam Adams

**Prestige Bar Package**
- Vodka: Absolut
- Gin: Tanqueray
- Scotch: Dewar's
- Rum: Bacardi Rum
- Whiskey: Crown Royal, Jamesons
- Tequila: Patron Silver
- Bourbon: Jack Daniels
- Cognac: Courvoisier VSOP
- Liqueurs: DeKuyper Peach Schnapps, DeKuyper Amaretto, Baileys Irish Cream
- Robert Mondavi, Private Select, Chardonnay
- Robert Mondavi, Private Select, Cabernet Sauvignon
- Danzante, Pinot Grigio
- Beringer, White Zinfandel
- Segura Viudas, Sparkling Wine
- Beer: Miller Lite, Budweiser, O'Doul's (NA), Heineken Light, Corona, and Sam Adams

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The Hyatt Lodge 2010 Wedding Packages
**Executive Bar Package**
Vodka: Grey Goose  
Gin: Bombay Sapphire  
Scotch: Glenfiddich 10 yr old  
Rum: Captain Morgan Spiced Rum  
Whiskey: Jamesons, Crown Royal  
Tequila: Sauza Tres Generaciones Plata  
Bourbon: Maker's Mark  
Cognac: Courvoisier VSOP  
Liqueurs: DeKuyper Peach Schnapps, DeKuyper Amaretto, Baileys Irish Cream  

Robert Mondavi, Private Select, Chardonnay  
Robert Mondavi, Private Select, Cabernet Sauvignon  
Danzante, Pinot Grigio  
Beringer, White Zinfandel  
Segura Viudas, Sparkling Wine  

Beer: Miller Lite, Budweiser, Samuel Adams, O'Doul's (NA), Heineken Light, and Corona  

Upgrade at an Additional  
$12.00 Per Guest with Classic Package  
$6.00 Per Guest with Prestige Package  

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**Martini Bar**
Give your first hour of cocktails a little style.  
Served with Ketel One or Grey Goose Vodka:  
Cosmopolitans  
Appletinis  
Chocolate Martinis  
Dirty Martinis  
Vodka Martinis with Assorted Stuffed Olives  

$12.00 Per Guest (One-Hour Limit)  

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**Custom Cocktail**
Want a custom cocktail to reflect the Bride and Groom?  
See your Catering Contact to Design.  

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All Prices Subject to 21% Service Charge and Current State Sales Tax  

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The Hyatt Lodge 2010 Wedding Packages
### Hyatt's Signature Select Wines
By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canvas by Michael Mondavi, Chardonnay, California</td>
<td>33.00</td>
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<tr>
<td>Canvas by Michael Mondavi, Merlot, California</td>
<td>32.00</td>
</tr>
<tr>
<td>Canvas by Michael Mondavi, Cabernet Sauvignon, California</td>
<td>33.00</td>
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### Blush & Light To Medium- Intensity White Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Beringer, White Zinfandel, California</td>
<td>32.00</td>
</tr>
<tr>
<td>Clean Slate, Riesling, Germany</td>
<td>36.00</td>
</tr>
<tr>
<td>Pighin, Pinot Grigio, Italy</td>
<td>42.00</td>
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<tr>
<td>Danzante, Pinot Grigio, Italy</td>
<td>32.00</td>
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<tr>
<td>Silver Birch, Sauvignon Blanc, New Zealand</td>
<td>37.00</td>
</tr>
<tr>
<td>Bonterra, Sauvignon Blanc, California</td>
<td>42.00</td>
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<tr>
<td><del>Organically Grown Grapes</del></td>
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<tr>
<td>I'M Chardonnay, California</td>
<td>46.00</td>
</tr>
<tr>
<td>Robert Mondavi Private Selection, Chardonnay, California</td>
<td>36.00</td>
</tr>
<tr>
<td>Franciscan, Chardonnay, Napa Valley, California</td>
<td>44.00</td>
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</table>

### Light To Full- Intensity Red Wines

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>De Loach, Pinot Noir, California</td>
<td>39.00</td>
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<tr>
<td>MacMurray Ranch, Pinot Noir, California</td>
<td>42.00</td>
</tr>
<tr>
<td>Robert Mondavi Private Selection, Cabernet Sauvignon, California</td>
<td>36.00</td>
</tr>
<tr>
<td>Razor's Edge, Shiraz, South Australia</td>
<td>36.00</td>
</tr>
<tr>
<td>Robert Mondavi Private Selection, Merlot, California</td>
<td>36.00</td>
</tr>
<tr>
<td>Rodney Strong, Cabernet Sauvignon, California</td>
<td>44.00</td>
</tr>
<tr>
<td>Napa Cellars, Merlot, Napa Valley, California</td>
<td>45.00</td>
</tr>
<tr>
<td>Marchesi di Frescobaldi, Chianti Rufina, Italy</td>
<td>51.00</td>
</tr>
<tr>
<td>Medusa, Zinfandel, California</td>
<td>44.00</td>
</tr>
</tbody>
</table>

### Bubbles & Fizz

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Segura Viudas, Brut Reserva Sparkling, Spain</td>
<td>32.00</td>
</tr>
<tr>
<td>Veuve Clicquot, Brut, Champagne “Yellow Label”, France</td>
<td>99.00</td>
</tr>
</tbody>
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All Prices Subject to 21% Service Charge and Current State Sales Tax

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The Hyatt Lodge 2010 Wedding Packages
Preferred Vendors

Music
Crestline Entertainment - 630.766.9898
David Rothstein Music - 773.244.1239
Landini Entertainment - 630.860.1099
Premier Events - 630.226.9966
Sounds Abound - 630.718.1152
Kathie Nicolet (Pianist) - 630.830.2345

Linen
Carousel Linens - 800.238.8182
M&M Special Events Co. - 630-871-9999

Florists
Hinsdale Flower Shop - 630.323.0313
Jane's Blue Iris, Ltd. - 630.325.2983
O’CIE - 630.898.0227
Diane Michelle's Floral - 708.715.6159
Stylish Stems - 630.928.1070
Elizabeth Wray Design - 630-232-1975

Photography
Edward Fox Photography - 773.736.0200
Fred Fox Studios - 630.833.5300
Photography by Fender and Donisch - 630.769.1912
Trademan Photography - 630.377.8001

Transportation
Chicago Mini Bus - 847.671.9080
My Chauffeur - 847.376.6169

Other Services
Engaging Events by Ali (Wedding Planner) - 773.777.2299
Tying the Knot (Wedding Planner) - 630.794.0825
Elegant Presentations (chair rental) - 224.805.1732
Classic Party Rental - 708.352.6305
Nadeau's Ice Sculptures - 708.366.3333
Thia & Co. (Invitations) - 630.510.9770
Sharon Daniel Salon - 630.715.1325
Gift Card

Easy for them. Unforgettable for you.

Let your loved ones help send you on your honeymoon with the Hyatt Gift Card, TM the gift that proves big things really do come in small packages. Redeemable at Hyatt Hotel and Resort locations in the U.S., Canada and the Caribbean for hotel stays, award-winning dining, rejuvenating spa visits and more.

Hyatt Gift Cards are a convenient and elegant way to extend your Hyatt experience, even after the big day is over. Even better, Hyatt Gift Cards do not require a reservation, and you do not need to be a guest of the hotel to enjoy their benefits.

Add Hyatt Gift Cards to your registry now, and be sure to let your wedding party, family and friends know Gift Cards are available for purchase online at certificates.hyatt.com or at the front desk of participating Hyatt hotels.
Thank you for considering the Hyatt Lodge for your special day.

The Hyatt Lodge offers several unique venues for the ultimate wedding experience. Whether you choose to have a sunset ceremony at one of our outdoor ceremony sites, or an elegant wedding reception in one of our spectacular ballrooms, you will be inspired by our award winning service, exquisite culinary creations and our unparalleled views.

Our packages have been created to offer you choices and options that combine with an original flare for presentation and our unique location.

Executive Chef, Stephen Langlois and his team have creative a delicious arrangement of menu options for your guests. For your event, Chef Langlois will utilize local ingredients and classic techniques to develop cutting edge menus with influences in regional and ethnic styling.

Chef Langlois has been with the Hyatt Lodge for many years and has taken our culinary experiences to a new level. Previous to the Lodge, Langlois was the Executive Chef and creator of the Prairie Restaurant, which featured cuisine of the heartland. Langlois has been hailed as one of the Midwest's most important chefs. Langlois has received many awards for his creations including the Bronze Medal in the 1982 National Restaurant Association Culinary Art Salon and a Team Gold Medal in the 1993 New York Show Culinary Arts Salon. He is a member of the Alumni Association of the Culinary Institute of America. He is also the author of a cookbook entitled Prairie: Cuisine from the Heartland.