



# WEDDINGS

*Menu Packages*



**HYATT  
REGENCY**

**HYATT REGENCY CENTURY PLAZA**

2025 Avenue of the Stars, Los Angeles, CA 90067 T+1 310 228 1234  
[centuryplaza.hyatt.com](http://centuryplaza.hyatt.com)



## YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency Century Plaza. The first-rate team at Hyatt Regency will help you create the perfect celebration on your special day.

### Special Service

From your arrival at Hyatt Regency in preparation for your wedding to the last toast at your wedding reception and beyond, we are committed to creating a once in a lifetime experience for you and your guests. Your wedding specialist will serve as your personal consultant and provide complete coordination for every detail of your wedding.

### Pre- and Post-Wedding Events

Your Hyatt wedding experience can start with a personalized wedding shower, rehearsal dinner, bridal brunch or family brunch. Our experts will ensure every wedding event you host at Hyatt Regency is exceptional.

### A Personalized Experience

From linens and lighting to a number of unique dining options and everything in between, you have the power to choose what suits your personal taste. Creating a unique experience is our goal and we look forward to helping you choose each detail to create the perfect wedding.

### Hyatt Honeymoons

Celebrate your wedding day with Hyatt and enjoy free nights on your honeymoon at participating Hyatt hotels and resorts worldwide. Refer to *More Details to Consider* for specific details.



## ABOUT HYATT REGENCY

### Hyatt Regency Century Plaza

Imagine celebrating your most important day in the same enchanting location selected by celebrities and dignitaries for over 45 years. Superior service combined with classic luxury has made the iconic Hyatt Regency Century Plaza the premier choice for hosting the most special occasions. Our stunning wedding and commitment ceremony sites set the scene for a perfect event. Whether you prefer a lavish affair or a simple yet elegant gathering, rest assured your ceremony will be flawlessly executed to match your expectations. Allow our expert Los Angeles, California wedding planners to assist in planning the spectacular day you've dreamed of for so long.

### Locations

Whether you're drawn to a quiet, serene location, or a lively, energetic scene is what you're looking for, you'll find a Hyatt Regency location and environment that meets your needs. Each hotel is conveniently located, and you'll be transported by the simple elegance and relaxing environment.

### Guestrooms

Magnificent views, relaxing decor and deluxe amenities await at Hyatt Regency. Special room rates can be arranged through your wedding specialist for your bridal party and guests.

### Restaurants/Bars

**Breeze** - One of the best restaurants in Los Angeles is located on lobby level in the Hyatt Regency Century Plaza. Guests and locals alike return time and again to the award-winning Breeze to sample innovative creations.

**Lobby Court & Patio** - Surrounded by the hotel's stunning lobby, Lobby Court & Patio is the premier location for all day dining. The Patio invites guests to indulge in the joy of outdoor Los Angeles living by cozying up to a central fireplace under a permanent outdoor canopy.

**X Bar** - Hyatt Regency Century Plaza's indoor/outdoor bar features creative cocktails, eclectic small plates, fire pits and an outside screening wall. Designed as an urban oasis, a social sanctuary of hospitality, X Bar provides a welcomed escape.

### Spa

The Spa at Equinox Century City is unrivaled in scope and services. Rooted in the premise that beauty is more than skin deep, the spa features 18 treatment rooms, two Thai rooms, three facial rooms, three body treatment rooms, a manicure and pedicure suite, more than 14 types of massages and a variety of facials treatments and products.

### Shopping

From Rodeo Drive just a few blocks away, Westfield Century City right next door or the shops of Santa Monica discover everything from designer wear to distinctive collectibles and more.

### Parking

Discounted parking is available for your guests at \$20 per car for Valet or \$12 per car for Self Parking for up to 10 hours. Overnight Parking Rates are \$40 per night for Valet and \$30 per night for Self Parking.



## WEDDING SITES

### Los Angeles Ballroom

The largest on the Westside, boasts over 25,000 square feet of function space and soaring ceilings over 17 feet tall the ballroom can accommodate up to 1800 guests. Utilize the entire room for the grandest wedding or the room easily divides into three spacious spaces ideal for 300 to 400 guests each.

### California Lounge

The California Lounge, adjacent to the Los Angeles Ballroom, serves as the perfect pre-function area. The elegant decor and grand proportions of the lounge makes this venue a splendid location for a memorable reception, with capacity to 1,000 guests

### Plaza Ballrooms

Olympic and Constellation Ballrooms are two similar ballrooms that can accommodate a wide array of set ups to suit your special day. Each Ballroom can accommodate up to 300 guests and has their own pre function spaces.

### Outdoor Gardens

The Century Plaza's resort-like grounds are beautifully landscaped for outdoor ceremonies, receptions and dining, and can accommodate up to 2,000 guests.

### Westside

The half-moon shaped Westside room is a beautiful setting for small weddings and receptions for up to 200 guests.

### Ceremony Package

The Century Plaza offers a convenient Ceremony Package that includes Rehearsal and Coordination, the Ceremony Location, White Ceremony Chairs, an Infused Water Station, Ceremony Staging, One Microphone and Two Speakers for a package price of \$3,000.00.



## RECEPTION DETAILS

### Dining Experience

Hyatt Regency Century Plaza offers an array of menu options to suit every need. Your wedding specialist will ensure every last detail is attended to for a seamless dining experience. From hand passed hors d'oeuvres to a champagne toast, we'll ensure service. Additionally, we welcome the opportunity to create menus especially for you. Please ask your wedding specialist for details.

### Personal Touches

There are many ways to let your own personal style shine through at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour and reception.

### Linens

Customized linens enhance any wedding set up. The following linen and napkin colors are available from the Hyatt Century Plaza: cognac, white and black. Specialty fabrics, linen and chair covers are available upon request at an additional charge. Our catering specialist can help you select the right style and fabrics from our linen partners.

### Chairs

Comfortable, stylish banquet chairs are included with your package. Specialty chairs and covers can be ordered at an additional fee.

### Lighting

Personalize your wedding day with your custom monogram in lights, uplighting your head table and cake table wash the walls in a splash of color complementing your décor; the options are endless when it comes to lighting and audio visual enhancements. Ask your wedding specialist for more details and ideas to make your day even more memorable.



## CUSTOMIZE YOUR EXPERIENCE

Your Guests will enjoy the finest in catering creations from our skilled culinary staff. The Hyatt Century Plaza offers three pre-fixe menus. Choose your courses from the next page.

### Santa Monica

Choice of Appetizer

Choice of Soup or Salad

Entree Selection

Starbucks Coffee, Decaffeinated Coffee and Herbal Tea Selection

Signature Champagne Toast

Cutting of Your Cake

**\$110.00 per guest**

### Westwood

Choice of Appetizer

Choice of Soup or Salad

Intermezzo

Entree Selection

Starbucks Coffee, Decaffeinated Coffee and Herbal Tea Selection

Signature Champagne Toast

Cutting of Your Cake

**\$120.00 per guest**

### Beverly Hills

Choice of Appetizer

Choice of Soup or Salad

Intermezzo

Entree Selection

Two Glasses of Hyatt Selection Wine

Starbucks Coffee, Decaffeinated Coffee and Herbal Tea Selection

Signature Champagne Toast

Cutting of Your Cake

**\$130.00 per guest**



## PLATED PRIX-FIXE DINNER

A prix-fixe menu choice for your wedding allows you the flexibility to plan your wedding dinner with confidence. You'll choose from a wonderful selection of items to delight your guests' senses and palates. You will select each course from an array of delicious selections, and your Hyatt wedding specialist will guide you with their extensive experience.

### Appetizers

Lobster and Truffle Bisque with Pistachio Oil

Chilled Avocado Soup with Roasted Tomato Relish and Fresh Cilantro

Asparagus and Fava Bean Soup with Chive Creme Fraiche and Red Chili Oil Drizzle

Mushroom Ravioli with Roasted Pear Tomato Ragout and Fresh Pecorino

Seared Sea Scallop on Roasted Sweet Potato with Cumin Pineapple Coulis and Micro Cilantro

Seared Sesame Ahi Tuna with Micro Green Salad and Mango Chutney

### Desserts

Hand Rolled Chocolate Truffles

Strawberry and Almond Brittle Napoleon with Brown Sugar and Sour Cream

### Salads

Heirloom Tomato and Burrata with Micro Basil, Cracked Black Pepper and Balsamic Reduction

Mizuna and Baby Greens with Agave Roasted Grapes, Shaved Spanish Manchego and a Cilantro Orange Vinaigrette

Wild Arugula, Thyme Shallot Confit, Shaved Pecorino, Toasted Almonds with a Blueberry Vinaigrette and Lemon Gremolata

Bibb Lettuce Wedge, Pickled Apples, Gorgonzola and Candied Walnuts with Bing Cherry Dressing

### Desserts Continued

Tangerine Chiffon Cake with Candied Citrus Peel

Lemon Ricotta Cheesecake with Lavender Honey

### Entrees

Lemon and Garlic Marinated Chicken with Heirloom Bean and Tomato Ragout Grilled Spring Onion and Asparagus

Dijon and Tarragon Brushed Salmon on Garlic Green bean and Pickled Red Onions, Madeira Morel Mushroom and Roasted Red Pepper Coulis

Roasted California Sea Bass with Corn and Black Bean Succotash, Roasted Tomato and Micro Basil

Marinated Grilled Beef Filet with Folded Cream Mushroom Demi Glace and Truffle Whipped Potato

Herb crusted Filet with Brandy Peppercorn Sauce

Grilled NY Strip fricassee of Mushrooms and Asparagus Tips



## PERSONAL PREFERENCE

Allow your guests to personalize their dining experience at your wedding. They will be treated to an elegant four course meal with their choice of four different entrées. Guests will be presented with a custom printed menu at their place setting and your specially trained servers will take their order ensuring them an extra special experience. Your Hyatt wedding specialist will help you design the options to satisfy their individual tastes.

### Appetizers (select one)

Basil, Gorgonzola and Potato Cream with Fried Potato Crisp Soup

Dijon and Chevril Seasoned Crab Cake with Avocado Crema and Tomato Jam

Grilled Agave and Cilantro Marinated Sugar Cane Shrimp with Rosemary Mixed Olives and Sherry Reduction

### Salads

(select one)

Baby Field Greens, Shaved Fennel, Roasted Tomato and Feta with Lemon Vinaigrette

Baby Spinach and Mizuna, Caramelized Shallots, Goat Cheese and Honey Roasted Walnuts with Roasted Tomato Vinaigrette

Bibb Lettuce with Citrus Wedges, Grilled Asparagus Spears and Gorgonzola with Red Pepper Vinaigrette

### Entrees

(select four)

Gorgonzola Topped Marinated Beef Filet with Wild Mushroom and Shallot Ragout

Grilled Marinated Beef Filet with California Zinfandel Glaze and Pickled Shallots

Seared Halibut with Tomato and Raisin Chutney (seasonal)

Roasted Salmon with Lemon Gremolata

Thyme and Garlic Marinated Roasted Chicken with Lemon and Fennel Confit

Poached Fig and Brie Stuffed Roasted Chicken

Dijon and Herb Crusted Lamb Chop with Calvados Cream  
Seared Garlic and Caraway Seed

Marinated Pork Chop with Whole Grain Mustard Demi Glace

Rosemary Jus Petit Filet and Lemon Corriander Marinated Shrimp

### Desserts

Cutting of Your Cake

Customizable Additional Desserts

Vegetarian, Vegan and Gluten Free Options are available upon request.

Personal Preference is only \$125.00 per guest.





## HORS D'OEUVRES

### Cold Selections

Tiny Tomato Caprese

Tamarind Ahi Poke in Crispy Wonton

Charred Lamb and Moroccan Vegetable  
Relish in Phyllo Cup

Shrimp Cocktail Shooters with Bloody  
Mary Dip

Roasted Vegetable Ratatouille Tart with  
Goat Cheese

Smoked Salmon Pumpnickel Mille  
Feuille with Basil Cress

Roasted Beets and Herbed Boursin in  
Baguette

Sweet Potato and Lime Espuma with Chili  
and Cilantro

Goat Cheese Tartare on Sour Dough  
Croutons with Thai Asparagus

\$6.25 per piece

### Hot Selections

Santa Fe Spring Rolls with Chipotle Sour  
Cream

Hawaiian Breaded Shrimp with Orange  
Citrus Sauce

Brie with Apricot en Croute

Maryland Crab Cake & Red Pepper  
Remoulade

Applewood Bacon Wrapped Scallops with  
Blood Orange Balsamic Glaze

Smoked Chicken with Leek Turnover

Boursin California Artichoke Beignets

Spiced Short Rib Tortellini and Winter  
Truffle

Goat Cheese Spring Rolls with Passion  
Fruit Dip

\$6.25 per piece



## SPECIALTY STATION DINNER

Specialty Stations dining is a great choice if you desire a less formal and flowing event for your wedding day. Our executive chef will present food stations with a number of delectable meal choices. Some food items can be prepared to order while others can offer a variety of choices using the freshest of ingredients to provide options for the discerning tastes of your guests.

### Roasted

Agave and Citrus Brined Turkey Breast  
Oven Roasted Miso Glazed Salmon  
Roasted Baby Beet and Goat Cheese Salad  
Marinated Roasted Mushrooms  
Herb Aioli

**\$45.00 per guest**

### Sauteed

Spinach Gnocchi with Gorgonzola Cream Sauce, Roasted Tomatoes and Wild Mushroom Saute  
Smoked Chicken and Mascarpone Filled Ravioli with Porcini Cream  
Whole Wheat Penne Pasta with Housemade Tomato and Red Wine Ragout  
Caesar Salad with Fresh Baked Breads  
Mediterranean Cucumber and Marinated Feta Salad

**\$40.00 per guest**

### Spice

Moroccan Spiced Lamb Cigars with Rosemary Eggplant and Tomato Chutney  
Steamed White Seabass with Lemon Anise Jus, Cilantro and Candied Ginger in a Spoon  
Cilantro Orange Couscous Salad with Pickled Red Onions and Dates

**\$40.00 per guest**

### Savory

Char Sui Pulled Pork in Rice Steam Bun  
Napa Cabbage Slaw  
Vegetable Spring Rolls  
Shrimp Shu Mai  
Buckwheat Soba Noodle Salad  
Sweet Chili, Spicy Mustard and Soy Sauce

**\$35.00 per guest**

### Artisanal Cheeses

Collection of Traditional and Artisanal Cheeses accompanied by Rustic Breads and Lavosh, Seasonal Fruit Chutney, Urban Honey and Toasted Nuts

**\$20.00 per guest**

### Citrus

Adobo and Lemon Marinated Chicken  
Jicama Slaw with Fresh Lime Cilantro  
Lemon Corn Bread

**\$35.00 per guest**

### Sushi and Sashimi

California Rolls, Spicy Tuna Rolls, Hamachi, Ebi and Maguro  
Soy Sauce, Pickled Ginger, Wasabi and Lemon

**\$30.00 per person** (based on 4 pieces per person)

### Iced

Jumbo Pacific Shrimp or Stone Crab Claws with Red Pepper Mayonnaise and Horseradish Cocktail Sauce

**\$8.00 each**

Blue Point Oysters in the Half Shell with Spicy Vinegar Mayonnaise

**\$8.00 each**

Six Inch Sections Split Alaskan King Crab Legs with Housemade Louis and Cocktail Sauces

**\$8.00 each**



## BUFFET-STYLE DINNER

Buffet-style dinner offers the versatility of food options to please your guests' tastes while allowing the opportunity to meet and mingle during dinner. Our buffets feature delicious selections from Hyatt Regency's award-winning chefs. Choose from regionally inspired cuisine to customized selections, and your wedding specialist will assist you in designing the perfect menu.

### Buffet One

Chicken Noodle Soup

Spring Vegetable Soup

Baby Spinach and Mizuna Salad with Pearl Mozzarella, Strawberries and Balsamic Vinaigrette

Roasted Tri-Colored Cauliflower, Pea, Carrot and Brussels Sprouts Salad with Lemon Mint Dressing

Seared Striped Bass, Grilled Broccoli, Chimichurri and Grilled Lemon

Pepper Encrusted Strip Loin with Baby Carrots, Parsnips and Mushroom Demi Glace

Warm Pee Wee Potato Salad with Whole Grain Mustard and Parsley

Signature Champagne Toast

Chocolate Covered Strawberries

Cutting of Your Cake  
**\$135.00 per guest**

### Buffet Two

Asparagus Cream with Mint Oil and Pistachio

Baby Spinach and Red Romaine Salad with Roasted Tomato, Shaved Parmesan, Diced Egg and Pancetta served with Creamy Green Onion Dressing

Sliced Rosemary and Garlic Roast Beef, Roasted Root Vegetable and Au Jus

Honey, Thyme and Lemon Roasted Chicken with Natural Jus

Creamy Parmesan Cheese and Five Grain Risotto

Artisanal Bread Display with Local Goat Cheese, Whipped Butter and Local Jam

Signature Champagne Toast

Chocolate Covered Strawberries

Cutting of Your Cake  
**\$135.00 per guest**

### Buffet Three

Charred Heirloom Cherry Tomato, Roasted Shallot and Grilled Mango Salad with Lime Cilantro Dressing

Yellow Beet and Barley Salad with Asparagus, Balsamic Cipolini Onions and Feta Cheese

Cornmeal Dusted Seared Trout with Applewood Bacon, Braised Greens and Roasted Tomatoes

Chipotle Rubbed Strip Loin with Corn and Black Bean Relish

Farro and Wild Rice Pilaf with Roasted Walnuts and Dried Cherries

Baby Spring Vegetables

Signature Champagne Toast

Chocolate Covered Strawberries  
**\$135.00 per guest**



## BEVERAGE PACKAGES

Your special day calls for a celebration. There are bar packages to choose from to suit the needs of you and your guests. Select from soft drinks, red and white wine, premium and domestic beer and cocktails.

### Signature Host Bar Package

Cocktails, \$12.00  
Domestic Beer, \$7.50  
Premium and Imported Beer, \$8.00  
Wines-Chardonnay, Pinot Grigio, Cabernet & Merlot, \$12.00  
Mineral Water/Juices, \$5.50  
Soft Drinks, \$5.50  
Cordials, \$13.50  
Champagne, \$15.00 per glass

### Bride and Groom Signature Drinks

Cosmopolitan Margarita  
Raspberry Lemon Drop  
\$12.00 each

### Deluxe Bar Package

#### Signature Brands

Bourbon: Jim Beam; Whiskey: Canadian Club; Scotch: Dewars; Vodka: Absolut; Gin: Beefeater's; Rum: Cruzan White; Tequila: Sauza Gold  
First Hour, \$21.00  
Second Hour, \$12.00  
Each Additional Hour, \$8.00

#### Premium Brands

Bourbon: Jack Daniels; Whiskey: Crown Royal; Scotch: Chivas; Vodka: Grey Goose; Gin: Tanqueray; Rum: Bacardi  
Silver Tequila: Patron Silver  
First Hour, \$24.00  
Second Hour, \$16.00  
Each Additional Hour, \$12.00

### Cash Bar Package

Cocktails, \$12.50  
Domestic Beer, \$9.00  
Premium and Imported Beer, \$9.50  
Wines-Chardonnay, Pinot Grigio, Cabernet & Merlot, \$12.50  
Mineral Water/Juices, \$6.00  
Soft Drinks, \$6.00  
Cordials, \$13.50  
Champagne, \$16.00 per glass

### Labor Charges

Bartender \$200.00/each for up to 3 hours



## HAND CRAFTED COCKTAILS

### BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

### BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

**Blueberry Lemonade Cooler 14.00**  
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

**City Park Swizzle 14.00**  
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

**Pineapple Basil Cooler 14.00**  
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

**Sweet Arnold 14.00**  
Bacardi Superior rum and raspberry puree with iced tea and lemonade

**Grapefruit Delight 14.00**  
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

**DON JULIO BLANCO TEQUILA**  
Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

**Don Collins 14.00**  
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

**Sage Margarita 14.00**  
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

**Paloma Fresca 14.00**  
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

**The Don's Martini 14.00**  
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

**Spicy Paloma 14.00**  
Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

### TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

**Teato's Passion 14.00**  
Tito's Handmade vodka with passion herbal infused iced tea

**Tropical Sunset 14.00**  
Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

**Watermelon Jalapeno Cooler 14.00**  
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

**Island Splash 14.00**  
Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

**Mockingbird Ginger 14.00**  
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

**Strawberry Mule 14.00**  
Tito's Handmade vodka, muddled mint and strawberries with ginger beer



## SPECIALITY 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.

### Sparkling Wines

*Pascual Toso, Brut, Argentina*

Soft, fresh-smelling floral notes with light citrus fruit. 45.00

*La Marca, Prosecco, Italy*

On the nose, this sparkling wine brings fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit.

Split 35.00

Bottle 50.00

### White Wines

*Matanzas Creek, Sauvignon Blanc, Sonoma County*

Aromas of white grapefruit, pumelo, nectarine and lemon thyme, hints of fresh oregano and yellow guava finish out the profile. 65.00

*Frei Brothers, Chardonnay, Russian River Valley*

Flavors of green apple, orange zest and apple pie, complemented by notes of butter and toast. The rich nutty flavors lead to a silky finish and plush mouthfeel. 55.00

*Rodney Strong "Chalk Hill", Chardonnay, Sonoma County*

Barrel fermentation in new and seasoned French oak adds toasty vanilla and spice complexities. Creamy and crisp, with abundant fruit character, mineral and oak flavors. 60.00

### Red Wines

*Frei Brothers, Merlot, Dry Creek Valley*

Aromas and flavors of red licorice and blackberry that meld with hints of toasted oak, milk chocolate and roasted coffee. 55.00

*Rodney Strong, Merlot, Sonoma County*

Plum and blueberry flavors with a touch of dried herb predominate in this soft, rich merlot. Aging in small oak barrels lends flavors of spicy vanilla and berry-cream. 58.00

*Silver Palm, Cabernet Sauvignon, North Coast*

Soft tannins abound in this complex, plush wine with abundant ripe flavors of stone fruit, soft black cherry and hints of spice. 54.00

*Rodney Strong "Alexander Valley", Cabernet Sauvignon, Sonoma County*

Lush, dark berries and ripe plums dominate in the glass, while hints of cassis and cocoa play in the background. 52.00

*Pascual Toso Reserva, Malbec, Argentina*

Aromas of plum and quince with a slight touch of elegant oak. 46.00



## VENDORS

We would recommend using a vendor from the hotels preferred vendor list. We request all vendors to deliver flowers, cakes, audio visual and any other items no sooner than two hours prior to your scheduled event. All items must be removed following the event, unless arrangements have been made with your wedding specialist. All vendors must supply their own equipment for setup.

### AV

Presentation Services (PSAV)  
2025 Avenue of the Stars  
Los Angeles, CA 90067  
Tel: 310.286.7683  
Email: [jpayatt@psav.com](mailto:jpayatt@psav.com)  
[www.psav.com](http://www.psav.com)

### Linen

BBJ Linens  
4031 Sepulveda Blvd  
Culver City, CA 90230  
Office : (866) 462 – 2552 ext 62203  
Email: [eodonnell@bbjlinen.com](mailto:eodonnell@bbjlinen.com)  
[www.bbjlinen.com](http://www.bbjlinen.com)

### Music

Rogue - 90210 Entertainment Group  
2834 Colorado Ave Suite #56  
Santa Monica, CA 90404  
Office : (310) 315 – 0066  
Email: [info@90210ent.com](mailto:info@90210ent.com)  
[www.90210ent.com/](http://www.90210ent.com/)

### Decorations

Classic Party Rentals  
901 W. Hillcrest Blvd  
Los Angeles, CA 90301  
Office : (310) 202 – 0011  
Fax : (310) 202 – 8542  
[info@classicpartyrentals.com](mailto:info@classicpartyrentals.com)  
[www.classicpartyrentals.com](http://www.classicpartyrentals.com)

### Transportation

Dav El  
Contact : Timothy Homan  
Office : (800) 922 - 0343  
Mobile : (310) 526 – 7216  
[tim.homan@davel.com](mailto:tim.homan@davel.com)  
[www.davel.com](http://www.davel.com)

### Photography

Curtis Dahl Photography  
232 South Beverly Drive  
Unit 213  
Beverly Hills, CA 90212  
Office : (818) 346 – 3245  
Mobile : (818) 968 - 8204  
[curtis@dahlphotographers.com](mailto:curtis@dahlphotographers.com)  
[www.curtisdahl.com](http://www.curtisdahl.com)

### Wedding Cakes

The Butter End  
2709 #C Santa Monica Blvd  
Santa Monica, CA 90404  
Office : (310) 943 – 9241  
Mobile : (917) 216 - 2714  
[gimmecake@thebutterend.com](mailto:gimmecake@thebutterend.com)  
[www.thebutterend.com](http://www.thebutterend.com)



## DETAILS MADE EASY

### Confirmation of Space and Deposits

An initial non-refundable deposit of thirty percent (30%) of estimated charges is required to confirm your date along with a signed contract.

### Rabbinical Services

For Kosher menus, all supervision fees are arranged directly by your caterer. Fees vary depending on guest count. Fees are billed directly to the Rabbinical Council of California.

### Package Inclusions

Service. At Hyatt, it's our passion and it shows. Your Catering Manager will serve as your personal wedding consultant to assist with every detail of your wedding.

### Hotel Specific Inclusions

Optional White Glove Service

Champagne Toast

Complimentary Suite for the Wedding Couple on their Special Day

### 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.

Front Desk \$5.00 per room

Room Delivery \$8.00 per room

### Guest Accommodations

A room block may be setup for guests attending your event at the Hyatt Regency Century Plaza. Check in time is 3:00pm, and check out time is 11:00am. 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

### Final Payment

Final payment in the form of a cashier's check, money order, check, credit card or cash is due at least ten (10) business days prior to the wedding date. A refundable 20% overage deposit will be collected with the final payment to cover charges and/or incidentals charges incurred during and following the wedding.





## MORE DETAILS TO CONSIDER

### Guarantee

A final guarantee is due by 11:00am three business days prior to your event. Once received this number may not be reduced. We will be prepared to serve 3% over the guaranteed number.

### Security

Hyatt Regency Century Plaza will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following your ceremony or reception. Should you wish to hire security services, suggestions are available through your wedding specialist. Please ensure someone from your wedding party secures any gifts left at your wedding. The hotel will not be responsible for gift removal. This includes all vendor equipment on property.

### Hyatt Honeymoons

Celebrate your wedding day at Hyatt Regency and enjoy free nights on your honeymoon. When the cost of your wedding totals below the minimum amounts\*, you will receive complimentary Gold Passport points to redeem for free nights at any Hyatt hotel and resort worldwide. Offer subject to terms and conditions. Visit [hyattweddings.com](http://hyattweddings.com) for full details.

\$10,000 USD earns 60,000 Hyatt Gold Passport points or a minimum of two free nights

\$20,000 USD earns 90,000 Hyatt Gold Passport points or a minimum of three free nights

\$30,000 USD earns 120,000 Hyatt Gold Passport points or a minimum of four free nights

\$40,000 USD earns 150,000 Hyatt Gold Passport points or a minimum of five free nights

### Hyatt Gift Cards

Easy for them. Unforgettable for you. Hyatt gift cards are a convenient and elegant way to extend your Hyatt wedding. They can be redeemed for a variety of services, such as award-winning dining, green fees, rejuvenating spa treatments or overnight stays. Purchase them as a reward for yourself, receive them as gifts to use on your honeymoon or give them as gifts to help your special guests personalize their experience while at your Hyatt wedding. Hyatt gift cards can fit any budget with a range of denominations. Visit [certificates.hyatt.com](http://certificates.hyatt.com).

### Hyatt Gift Registry

For the couple who want to share their travel plans and/or dreams with their friends and family and provide a way to help you get there, Hyatt Gift Registry is the perfect choice. For couples planning their honeymoon who do not want or need traditional gifts, or who want to provide alternate options for gift giving, Hyatt Gift Registry provides a great alternative. Creating a Hyatt gift registry is fun, easy, and 100% customizable. Visit [hyattgiftregistry.com](http://hyattgiftregistry.com).

# PHOTO GALLERY



2025 Avenue of the Stars  
Los Angeles, California. USA, 90067

T + 1 310-228-1234  
<http://centuryplaza.hyatt.com>

*All Prices Subject to Service Charge and Applicable State Sales Tax.*