



WEDDINGS

Menu Packages



HYATT REGENCY HUNTINGTON BEACH RESORT AND SPA

21500 Pacific Coast Highway, Huntington Beach CA 92648 T+1 714 698 1234
huntingtonbeach.hyatt.com



YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency Huntington Beach Resort and Spa. 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 Huntington Beach Resort and Spa

Romance abounds at Hyatt Regency Huntington Beach Resort and Spa. Throughout our enchanting resort, you'll discover warm touches such as delightful Andalusian architecture that evokes the feeling of the Mediterranean with stunning views of the glorious Pacific Ocean. Your wedding is much more than just a ceremony and party in pristine Huntington Beach – it is pampering sessions for you and your bridal party at our world-class Pacific Waters Spa, relaxing days spent on the beach or poolside, even adventures on the water with our own team of surf experts.

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

Pete's Sunset Grille

Hip beach-inspired eatery serving homestyle dishes for lunch, dinner and Sunday brunch.

Mankota's Grill & Shubee's

Enjoy poolside dining, cocktails by the fire pit and ocean views.

Red Chair Lounge

Specializing in a wide variety of premium spirits, infused martinis and signature cocktails, this chic lounge is an ideal spot to unwind by the fire.

Watertable


Featuring seasonal, regional grill-centric American fare, paired with a distinguished selection of vintage world-class wines, craft brews and artisanal cocktails.

Pacific Waters Spa

Your wedding is much more than just a ceremony and party in pristine Huntington Beach - it is pampering session for you and your bridal party at our world-class Pacific Waters Spa.

City Salon

Place your beauty in the hands of our talented staff. In addition to traditional salon services, bridal party services are also offered in the salon or your guest room.

For packages and pricing information, contact Pacific Waters Spa at 714-845-4772 

Parking

The hotel offers valet parking for you and your guests. If you wish to host the valet parking charges for your guests, we will offer a discounted rate for all guests attending the event. If guests pay for their own parking, they will pay the prevailing daily and overnight rates.



WEDDING SITES

Ceremony and Reception Times

Ceremonies are offered during three time periods per day:

10:00am - 11:00am

2:00pm - 3:00pm

5:00pm - 6:00pm

Receptions are offered during the following two time periods:

11:00am - 4:00pm (Lunch Reception)

6:00pm - 12:00am (Dinner Reception)

Ceremony Sites

Ceremony site fees include the following:

Access to the resort for photos

-One changing room for day of the wedding until the start of the ceremony

-Set up of appropriate tables with off white linens, white folding garden chairs

-Infused water and lemonade station (seasonal flavors)

-Umbrellas and heaters (upon request)

-Rehearsal date for the ceremony (based on availability)

-Amplification of the ceremony (2 microphones & speaker system)

-AV tie in for the DJ

Ceremony Sites

Spa Courtyard

Quiet and serene with a koi pond.

Accommodated up to 100 guests

Ceremony site fee: \$2,500.00

California Courtyard

Overlooks the Pacific Ocean and Huntington City Beach. Reflecting pool and fountain. Accommodates up to 200 guests

Ceremony site fee: \$4,000.00

Lighthouse Courtyard

Overlooks the Pacific Ocean and Huntington City Beach. Charming lighthouse tower in the background.

Accommodates up to 400 guests

Ceremony site fee: \$5,000.00

Reception Sites

Vista Ballroom (up to 150 guests)

White wood beam ceilings help create an intimate setting in the Vista Ballroom.

Unobstructed, floor to ceiling windows overlook the Pacific Ocean.

Huntington Ballroom (up to 350 guests)

A two-tiered, open terrace surrounds Huntington Ballroom and a private foyer features scalloped wall scones and recessed lighting that create a warm, inviting setting.

Mariners Ballroom (up to 500 guests)

Reflecting the resort's Andalusian style, the Mariners Ballroom is bathed in warm hues of copper, cream and olive. Decorative wrought-iron light fixtures adorn the ceiling. Sheer curtain panels and backlighting were installed for the purpose of dividing the ballroom into four different configurations.

Reception Sites Continued

Grand Ballroom (up to 1200 guests)

The tall ceiling, accented by wood beams, creates an open feeling. Romantic candle-like wall scones create a warm glow. The Grand Foyer and Terrace overlook the beach and ocean. Can be divided into three intimate venues.

Sandpiper Room (up to 60 guests)

The Sandpiper Room offers floor to ceiling windows and a terrace overlooking the California Courtyard. Candle-like wall scones add to the elegance of this room that is perfect for your intimate party.

Fountain Ballroom (up to 80 guests)

Ballroom offers a terrace, overlooking the Lighthouse Courtyard for your guests to gather prior to your event. A foyer with stately columns, hand blown glass chandeliers and regal arches will enchant your guests. Inside the ballroom, you will find candle-like scones and recessed lighting.



RECEPTION DETAILS

Dining Experience

Hyatt Regency Huntington Beach Resort and Spa 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 though at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour and reception.

Wedding Package Inclusions

Lunch Cocktail Reception:

Selection of two tray passed hors d'oeuvres

Dinner Cocktail Reception:

Selection of three tray passed hors d'oeuvres.

All packages include:

- One hour of unlimited signature bar service
- Champagne and sparkling cider toast (one glass per person)
- Wedding cake prepared by one of our partners
- Cake cutting service
- Coffee and tea service
- Complimentary overnight accommodations for the couple for one night
- Professional wait staff and banquet captain

Room Setup and Decor Included:

Selection of off white or black floor length linens and napkins, banquet tables, indoor and outdoor chairs, wood parquet dance floor, heaters, umbrellas, indoor staging, four votive candles per table.



CUSTOMIZE YOUR EXPERIENCE

Plated Lunches and Dinners

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

You may select up to three entree options for your guests to place on the response cards. If more than one selection is requested, the final package price per person will be based on the higher priced entree.

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 entrees. They'll love it and so will you, one less decision to make. At your wedding your guests will be presented with a custom printed menu at their place setting and your specially trained servers will take their personal preference order ensuring them an extra special experience. Your Hyatt wedding specialist will help you design the options to satisfy their individual tastes.

Lunch and Dinner Buffets

Buffets offer 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's award winning chefs. Choose from regionally inspired cuisine to customized selections. Your Hyatt wedding specialist will assist you in designing the perfect menu.

Action Stations and Displays

Specialty stations are a great choice if you desire a less formal and flowing event for your wedding day. Our executive chefs will present food stations that showcase their talents and delectable food choices. Some food items can be prepared to order while others can offer a variety of choices using the freshest of ingredients that provide options for the discerning tastes for your guests.



HORS D'OEUVRES

Cold Selections

Seared Sesame Crusted Ahi and Wasabi Aioli in a Chopstick

Locally Caught Halibut Ceviche, Lime, Micro Cilantro and Chili

Bloody Mary Shrimp Shooters

Smoked Salmon Roulade on Toast with Mango-Pepper Jam

Crab and Mango Salad Spoons

Cold Selections Continued

Sushi Cocktail with Wasabi-Soy Emulsion and Julienne Vegetable

Seared Beef and Ginger Canape

Mini Chicken Caesar Salad

Tomato and Mozzarella with Balsamic Pipette

Zebra Gazpacho Shooter

Hot Selections

Black Bean Empanada with Chipotle Aioli

Braised Beef Short Ribs in a Spoon with English Pea Puree and Demi Jus

Grilled Beef Slider and Bacon Jam

Brie, Pear and Almond in Phyllo

Hot Selections Continued

Chicken Triangle Quesadilla with Salsa

Vegetable Spring Roll with Sweet Chili Sauce

Spicy Chicken Fortune Cookie with Black Cherry-Sake Dressing

Mini Crab Cake with Spicy Tomato Jam



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)

Crab Chowder with Corn and Edamame Relish

Citrus-Roasted Prawns, Sweet Pea Risotto, Red Fresno Pepper Jus

Regional Antipasti: Sliced Prosciutto with Grilled Vegetables, Roasted Tomato, Herb Mozzarella and Crostini

Soy Marinated Ahi Martini with Micro Greens, Cucumber and Pepper Relish, Wasabi Crema and Fried Wonton

Salads (select one)

Salad of Frisee, Poached Egg, Grilled Asparagus, Micro Chive, Dijon Vinaigrette and Herb Crostini

Wild Rocket and Frisee Salad with Goat Cheese, Pinenuts, Dried Cherries, Champagne Gelle and Herb Vinaigrette

Salads Continued

Local Greens and Roasted Baby Beet Salad, Spiced Walnuts, Shaved Manchego, Piquillo Pepper and Lemon Grapeseed Vinaigrette

Spinach and Endive Salad with Roasted Apple, Bacon Twists, Blue Cheese, Herb Dried Campari Tomato and Green Goodness Dressing

Individual Guest's Choice Entrees

Herb Grilled Filet Mignon with Roasted Tomato Oil

Loch Duart Salmon, Sweet Pea Puree Souffle, Cucumber-Fennel Salsa

Sumac-Spiced Spring Lamb Loin, Market Rainbow Carrots, Feta Mint Pesto and Demi Jus

Sweet Pea Ravioli, Vegetable Ratatouille, Tomato Coulis and Chive Oil

Desserts (select one)

Orange Scented Creme Brulee with Short Bread Cookie

Apple Tart with Vanilla Creme Anglaises

6 Degrés of Chocolate
Chocolate Hazelnut Gianduja Crunch,
Chocolate Hazelnut Brownie, Chocolate Grand Marnier Fondant, Dark Chocolate Glaze, Orange and Cocoa Nib Tuile,
Chocolate Hazelnut Mousse Quenelle

182.00 per guest

Service includes bread service, coffee and tea selections

Price includes all of the wedding package inclusions



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.

Soups

- Vine-Ripened Tomato Soup, Artichoke and Olive Relish
- California Wild Mushroom and Leek Soup, Goat's Cheese Crostini
- Lemongrass Infused Spiny Lobster Bisque
- Butternut Squash Soup with Chive Creme Fraiche

Salads

- Baby Spinach and Frisee, Sundried Berries, Candied Pecans, Feta Cheese, Orange Poppy Seed and Tarragon Vinaigrette
- Endive Salad with Poached Baby Pear, Point Reyes Blue Cheese and Candied Walnuts, White Balsamic Vinaigrette
- Grilled Asparagus Salad with Baby Tomatoes, Goat's Cheese and Kenter Farms Mixed Greens, Balsamic Vinaigrette
- California Caprese Vine-Ripened Tomatoes, Fresh Burrata, Micro Herbs, California Olive Oil and Balsamic Syrup
- Kenter Canyon Greens, Seasonal Fruit, Drake Farms Goat's Cheese, Candied Pecans, La Quercia Prosciutto, Honey Champagne Vinaigrette

Entrees

- Cider and Lavender Brined Chicken with Whole Grain Mustard, Chicken Jus
Lunch 105.00 Dinner 138.00
- All Natural Prime Flat Iron Steak, Chimichurri
Lunch 108.00 Dinner 142.00
- Crab Gremolata Crusted Salmon, Tarragon Beurre Blanc
Lunch 106.00 Dinner 140.00
- Natural Filet Mignon, Basil Demi
Lunch 120.00 Dinner 148.00
- Duet of Natural Filet Mignon and Mojo Prawns, Chipole Malbec Demi
Lunch 120.00 Dinner 152.00
- Duet of Filet Mignon and Chicken Breast with Peppercorn Demi and Artichoke, Tomato and Olive Relish
Lunch 120.00 Dinner 150.00
- Duet of Natural Filet Mignon and *Seabass, Confit of Lemon-Thyme Glaze
Lunch 124.00 Dinner 150.00

**Chilean Seabass at Market Price*

Desserts

- Coppa Raspberry and Cream with Sable Cookie
- Bourbon Vanilla Creme Brulee, Ginger Short Bread
- Torta Cacao Creme Cake with a Quenelle of White Chocolate Mousse and Dark Chocolate Spiral
- Limoncello Raspberry Cake with Limoncello Soaked Sponge Cake and White Chocolate

All entrees will be served with seasonal vegetables and a bread presentation

Prices are based on a three course menu



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.

Lunch Buffet

Chef's Daily Soup

Arugula, Fennel and Frisee Salad with Strawberries, Candied Pecans, Drake Farms Goat's Cheese and Sparrow Lane Champagne Vinaigrette

Grilled and Roasted Vegetables:
Artichokes, Peppers, Asparagus and Market Carrots

Grilled Pesto Free Range Chicken with Fire Roasted Chermoula Sauce

Seared Halibut with Lemon Tarragon Jus and Sun-Dried Tomato

Cheese Tortellini with Asparagus and Basil in a Creamy Alfredo Sauce

Marinated Flat Iron with Tomato Oil and Roasted Shallots

Sweet Pea Risotto with Fresh Basil

Gelato Station and Assorted Cakes
125.00 Per Guest

Dinner Buffet

Chef's Daily Soup

Grilled Artichoke and Haricot Vert Salad with Fresh Lemon Zest, Roasted Shallots, Basil and Dijon Vinaigrette

Arugula, Fennel and Frisee Salad with Strawberries, Candied Pecans, Drake Farms Goat's Cheese and Sparrow Lane Champagne Vinaigrette

Local Farmers Market Heirloom Tomatoes with Fresh Mozzarella and Avocado with Unfiltered California Arbequina Olive Oil, Balsamic Crema

Grilled and Roasted Vegetables:
Artichokes, Peppers, Asparagus and Market Carrots

Grilled Beef Tenderloin, Red Wine Jus, Red Thumb Potatoes, Mineshaft-Aged California Blue

Seared Seabass with Lemon Tarragon Jus and Sun-Dried Tomato

Dinner Buffet Continued

Mushroom Ravioli with Parmesan, Herbs, Truffle Oil

White Cheddar and Thyme Potato au Gratin

Assorted Mini Pastries to include:
Petite Fours, 6 Degrees of Chocolate, Cream Puffs, Mini S'mores, Cakes and Panna Cotta
188.00 per guest



WEDDING MENUS WITH WINE PAIRING

Menu One

Spinach and Frisee Salad, Fresh Berries, Comte Cheese, Toasted Pepitas, Honey Cider Vinaigrette

Crab Gremolata Crusted Salmon, Toso Brut Risotto, Asparagus, Pickled Beech Mushrooms, Crisp Radish, Tarragon Bruere Blanc

Makers Mark Bourbon Crème Brulee and Cinnamon Sugar Palmiers

RECOMMEND WINE: PASCUAL TOSO BRUT

Menu Two

Wild Rocket Arugula, Seasons Best market Fruit, Burrata and Prosciutto, Local Hive and Cider Vinaigrette
Honey Glazed Arctic Char, Beluga Lentils, Shallot Roasted Broccolini, Brown Butter Lime Sauce

Local market Fruit Tart with Vanilla Bean Cream and California Pistachio Brittle

RECOMMENDED WINE: LA MARCA PROSECCO

Menu Three

Cream Fennel, Spinach and Asparagus Soup, with Lemon Thyme Crème Fraiche and Olive Oil Drizzle

Kenter Canyon Farm Greens, Roasted Beets, Creamy Goat Cheese Honey Dill Roasted Almonds and White Balsamic Vinaigrette

Mustard Coriander Crusted Chicken, Simple Green Beans, Lemon Basil Vinaigrette, Pickled Red Onion and Cucumber Relish

RECOMMENDED WINE: MATANZAS CREEK SAUVIGNON BLANC

Menu Four

Lobster and Sweet Corn Chowder with Buttered Lobster Meat and Chive Blossoms

Wild Rocket Arugula, Roasted Grapes, Poached Pears, Carmody Cheese, Herb Baked Walnuts, Roasted Shallot Thyme Vinaigrette

Thyme Roasted Chicken, Sweet Pea Risotto, Heirloom Baby Carrots, Roasted Garlic Beurre Blanc and Pie Crust Medallion

RECOMMENDED WINE: RODNEY STRONG CHARDONNAY

Menu Five

Roasted Fennel and Butternut Squash Soup with Chive Crème Fraiche
Crisp Romaine, Pickled Vegetable, Toasted Pine Nuts, Micro Greens and Cilantro Green Garlic Vinaigrette
Pan Roasted Halibut, parmesan Gnocchi, Wild Mushrooms, Broccolini, Roasted Garlic Cream

RECOMMENDED WINE: FRIE BROTHERS CHARDONNAY



WEDDING MENUS WITH WINE PAIRING

Menu Six

Grilled Lamb Chop with a Red Chimichurri Sauce
Kenter Farms Greens, Roasted Beetroot, Ricotta Salata, Shaved Candy Striped Beet, Honey Roasted Walnuts, Citrus Vinaigrette
Argentinean Grilled Flat Iron Marinated in Red Wine and Rosemary, With Fiscalini Cheddar Gratin, Roasted Campari Tomato, Pickled Shallots and chimichurri

RECOMMENDED WINE: TOSO RESERVE MALBEC

Menu Seven

Roasted Tomato and Herb Soup with a Bacon Cheddar Crouton
Baby Gems Wedge, Herbed Oven Roasted Tomatoes, Red Wine Vinegar Pickled Onions, Toasted Pine Nuts, Manchego, Basil Vinaigrette
Grilled Oregano Lemon Pork Chop, Mediterranean Stew, Fried Spiced Chickpeas

RECOMMENDED WINE: RODNEY STRONG MERLOT

Menu Eight

Kenter Farms Greens, Dried Cherries, Point Reyes Blue Cheese Crumbles, Candied Walnuts, Apple Balsamic Vinaigrette
13 Hour Braised Short Rib, Asparagus; Garlic Roasted Cauliflower Mash, Charred Red Pepper and Merlot Reduction
6 Degrees of Chocolate: Chocolate Hazelnut Giandujia Crunch, Chocolate hazelnut Brownie, Chocolate Grand Marnier Fondant, Dark Chocolate Glaze, Orange Cocoa Nib Tuile and Chocolate Hazelnut Mousse Quenelle

RECOMMENDED WINE: FREI BROTHERS MERLOT

Menu Nine

Cream Cauliflower, Leek and Potato Soup with Crispy Pancetta Lardons
California Caprese Vine-Ripened Tomatoes, Fresh Burrata, Micro Herbs, California Olive Oil and Balsamic Syrup
Cabernet Braised Short Rib with a Seared Chevre Polenta Cake, Roasted Wild Mushrooms, Pea Shoots and Zante Currant Demi
Whisky on a Sundae: Mascarpone Gelato, Pound Cake Croutons, Bourbon Soaked Cherries, Salted Caramel Whiskey Drizzle

RECOMMENDED WINE: SILVER PALM CABERNET SAUVIGNON

Menu Ten

Jumbo Lump Crab Cakes with Sea Salt & Vinegar Potato Chips, French Bread Crumbs, Roasted Red Pepper, Fresh Herbs and a Shallot Chardonnay cream Emulsion, Topped with Fried Asparagus Shavings
Wild Rocket Arugula, Grilled Asparagus, Black Pepper Roasted Almonds, Shaved Pecorino, Lemon Olive Oil Vinaigrette
Herb Grilled Filet Mignon, Parsnip Puree, Roasted Farmers Market Carrots, Point Reyes Butter and Blackberry Demi

RECOMMENDED WINE: RODNEY STRONG CABERNET SAUVIGNON



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.

Beer and Wine Bar Package

Signature Canvas Wine
Resort Featured Wine
Sparkling Wine
Domestic Beer, Premium and Imported Beer
Aquafina, Perrier, Assorted Juice, Pepsi
Soft Drinks

Additional Hours: 10.00 per guest, per hour

Sponsored Signature Bar Package

Gin: Seagrams
Vodka: Smirnoff
Scotch: Johnnie Walker Red
Bourbon: Dickel #8
Canadian Whiskey: Seagrams VO
Rum: Bacardi Silver
Irish Whiskey: Bushmills
Cognac: Courvoisier VS
Tequila: Zarco Gold
Domestic and Imported Beer
Signature Canvas Wines, Sparkling Wine, Resort Featured Wine
Aquafina, Perrier, Assorted Juice, Pepsi
Soft Drinks

Additional Hours: 15.00 per guest, per hour

Sponsored Premium Bar Package

Gin: Tanqueray
Vodka: Titos
Bourbon: Jack Daniels
Canadian Whiskey: Crown Royal
Irish Whiskey: Jameson
Tequila: Don Julio Blanco
Rum: Bacardi Silver
Scotch: Johnnie Walker Black
Cognac: Courvoisier VS
Domestic and Imported Beer
Signature Canvas Wines, Resort Featured Wines, Sparkling Wine, Blush Wine
Aquafina, Perrier, Assorted Juice, Pepsi
Soft Drinks

Upgrade First Hour: 3.00 per guest

Additional Hours: 16.00 per guest per hour

Sponsored Consumption Bar

Signature Cocktails, 11.00
Premium Cocktails, 11.50
Domestic Beer, 7.50
Premium and Imported Beer, 8.50
Champagne, 9.00
Cordials, 11.50
Signature Wine, 10.00
Resort Featured Wine, 11.00
Soft Drinks / Bottled Waters, 6.00
Red Bull / Juices, 6.50

Cash Bar Consumption Bar

Signature Cocktails, 12.00
Premium Cocktails, 12.50
Domestic Beer, 9.00
Premium and Imported Beer, 10.00
Champagne, 10.50
Cordials, 12.50
Signature Wine, 11.00
Resort's Featured Wine, 12.00
Soft Drinks / Bottled Waters, 7.00
Red Bull / Juices, 7.00

Labor Charges

Bartender fees are \$150.00 per bartender.
One bartender for every 100 guests.



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. 42.00

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. Bottle 40.00

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. 45.00

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. 48.00

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. 50.00

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. 48.00

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. 48.00

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. 48.00

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. 65.00

Pascual Toso Reserva, Malbec, Argentina

Aromas of plum and quince with a slight touch of elegant oak. 50.00




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.

Wedding Coordinators

A professional wedding coordinator from the Resort's vendor list is required to assist you and your guests with the wedding rehearsal, ceremony and reception. Below are our coordinators. We will provide you with a list of their responsibilities.

Chic Productions

Wendy Dahl
714-596-4455 

wendy@chicproductions.com

Five Star Weddings

Laurie Davies
949-360-7503 

info@fivestarwedding.com

Lisa Simpson Wedding Celebrations

Lisa Simpson
714-305-7112
lisa@lisasimpsonweddings.com

Cheers to You

Marla Lackey
949-481-5477
marla@cheerstoyouevents.com

Weddings by Melody Walker

Melody Walker
949-581-1130 
melodysweddings@cox.net

Ajita Chopra Events

Ajita Chopra
949-439-4754 
ajitachopra@gmail.com

Details, Details Wedding & Event Planning

Jeannie Savage
949-600-8881
jeannie@aboutdetailsdetails.com


Agape Planning

Ashley Powell
949-457-0412
ashley@agapeplanning.com


Simply Sweet Weddings

Holly Schoenke-Stein
714-322-8655
holly@simplysweet-weddings.com

Sassy Girl Weddings and Events

Uyn ("Win") Nguyen
949-246-7725 
info@sassygirlweddings.com

Mele Amore

Michelle Groom
714-206-3738 
michelle@meleamore.com

Ethnic Essence

Smita Mohindra
714-996-9000
smita@ethnicessence.com



DETAILS MADE EASY

Confirmation of Space and Deposits

When booking your wedding, the hotel requires a signed contract along with a twenty five percent (25%) deposit of your contracted food and beverage minimum.

The second deposit will be fifty percent (50%) of the total estimated charges, due ninety (90) days prior to your event date.

Final payment is due in full two (2) weeks prior to your event date.

A credit card must be kept on file for any overages and/or incidental charges following your event.

Service Charge and Sales Tax

A taxable service charge and sales tax will apply to all food and beverage items.

Menu Tasting

The resort offers a complimentary menu tasting approximately three (3) months prior to your event date. At this time, you may have up to four (4) guests attend the tasting. We recommend your wedding coordinator be present to discuss all details regarding your wedding day.

Menu tastings are offered on Tuesdays, Wednesdays and Thursdays in the afternoon based on availability.

Entree Selection

If you are planning a plated lunch or dinner, you may offer your guests up to three (3) options. If more than one selection is requested, the final price per person will be based on the highest priced entree.

Guarantee

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

Welcome Amenities and Gift Bags

If you would like to provide a welcome amenity or gift bag for your guests upon their arrival, please contact your catering manager for arrangements. Additional charges will apply.

Guest Accommodations

A ten (10) room courtesy block is offered with your wedding contract at a special rate, based on availability. A customized website will be provided to you, for you to share with your guests and family.

Resort check in time is 4:00pm, check out time is at 11:00am.

Decoration

All decorations must be approved by the hotel and must comply with Huntington Beach City and Fire Codes. Decorators must be licensed and provide proof of liability insurance, as well as provide a certificate of insurance naming the hotel additionally insured. The hotel will not permit anything to be affixed to the walls, floors or ceilings of the rooms with nails, staples, tape or any other damaging substance.

Rehearsal

The hotel will offer a one hour rehearsal. The location and time is based on availability.



MORE DETAILS TO CONSIDER

Vendors

We would recommend using a vendor from the hotels preferred vendor list. We request all vendors to deliver flowers, cakes, audio visual, etc. no sooner than two (2) hours prior to your scheduled events. All items must be removed following the event, unless arrangements have been made with your Catering Sales Manager. All vendors must supply all their own equipment for set up. Hyatt Regency Huntington Beach is unable to loan guests or vendors with equipment and ladders. All vendors must sign off on the hotel's code of conduct and provide a certificate of insurance naming the hotel additionally insured. A designated loading dock must be used by vendors loading and unloading.

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 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.

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 visithyattgiftregistry.com.

PHOTO GALLERY



21500 Pacific Coast Highway
Huntington Beach, California, USA, 92648

T + 1 714-698-1234
<http://huntingtonbeach.hyatt.com>

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