


Weddings by 

Hyatt Regency John Wayne Airport, Newport Beach





Your Experience



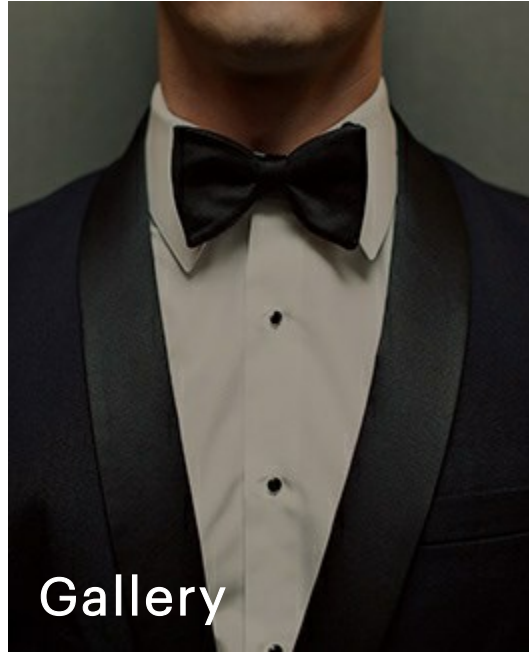
Details



Vendors



Packages



Gallery



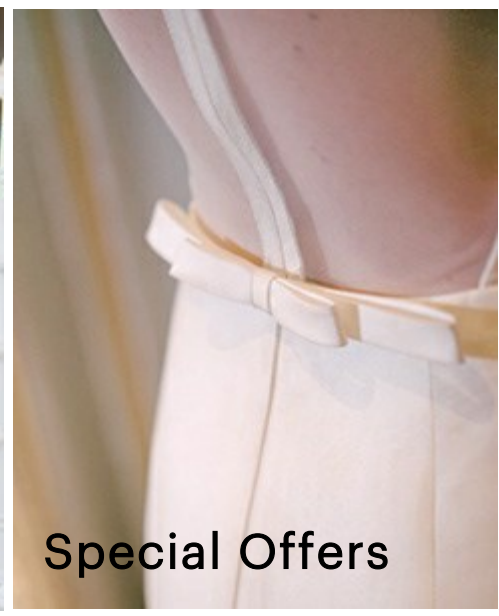
Menus



Bar



Venues



Special Offers

Your Special Day



Congratulations on your engagement and thank you for your interest in Hyatt Regency John Wayne Airport Newport Beach. Our wedding specialists will help you create the perfect celebration on your special day, taking care of every last detail to flawlessly execute the day of your dreams. Have an idea in mind to really wow your guests? We'll tailor the entire experience for a wedding that truly shines.

Our team is delighted that you are considering Hyatt Regency John Wayne Airport Newport Beach as the venue for one of the most important days of your new life together. We would be honored to be a part of creating that special day. Enchanting wedding memories, that last a lifetime, are one of the things we most enjoy orchestrating.

Allow our professional wedding team to imagine your magical day and assist you in realizing your vision. The Hyatt Regency John Wayne Airport Newport Beach understands your desire to experience the distinctive charm of the perfect love story.

From the moment your friends and family enter the Pavilion or one of our Grand Ballrooms, your commitment to each other will be evident.

Included you will find our wedding packages and do keep in mind that custom menus can be created exclusively for your special day.

We take great pride in our award-winning cuisine, unique wedding venues and exceptional service with special attention to every detail.

We would be honored to assist you in making your wedding dream come true!

Sincerely,

The Hyatt Regency John Wayne Airport
Newport Beach Wedding Team

Your Wedding Weekend

A weekend worth of celebration is waiting for you and your guests at the Hyatt Regency John Wayne Airport Newport Beach, a sophisticated, genuine California getaway. Rich in tradition and loaded with premium amenities for relaxing, playing and dining, you'll find endless adventures and activities at beaches and world class shopping venues.

Personalized Service

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

- * Meet and discuss the vision and inspiration for your wedding day
- * Arrange a personalized menu tasting, to help select the perfect menu for your wedding day.
- * Design the ideal floor plan for you to create your seating assignments.
- * Introduction to the hotel's preferred wedding vendors.,



Special Offers

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

The celebration doesn't have to end when the wedding does. When you celebrate your special day at Hyatt hotels or resort locations worldwide, earn free nights for your honeymoon. Simply request offer code HMOON and enter into a contract by December 31, 2022 to hold your wedding or commitment ceremony at a participating Hyatt hotel and you will earn World of Hyatt Bonus Points redeemable for free nights with no blackout dates at Hyatt hotels or resorts worldwide.

\$10,000 USD total spend for wedding = 40,000 World of Hyatt Bonus Points (Redeemable for a minimum of one free night at any Hyatt hotel or resort worldwide)

\$20,000 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)

\$30,000 USD total spend for wedding = 80,000 World of Hyatt Bonus Points (Redeemable for a minimum of three free nights at any Hyatt hotel or resort worldwide)

\$40,000 USD total spend for wedding = 100,000 World of Hyatt Bonus Points (Redeemable for a minimum of four free nights at any Hyatt hotel or resort worldwide)

The number of points required for a free night is subject to change at any time without notice. Qualifying planners who are World of Hyatt members may also be eligible for World of Hyatt bonus points. World of Hyatt free night redemption is available via worldofhyatt.com or by calling 1-800-30-HYATT. Free night award reservations are valid for standard rooms only and are based on double occupancy. Additional guests may be subject to additional charges. Free night award does not include incidental charges, applicable taxes, gratuities or service charges. Hyatt reserves the right to alter or withdraw this offer at any time without notice, where required, Hyatt will offer an alternate offer of similar value. This offer is subject to the complete World of Hyatt program terms and conditions. Offer is void if hotel ceases to participate in World of Hyatt in the time between contract signing and wedding date. Void where prohibited by law. Hyatt® and related marks are trademarks of Hyatt Corporation and/or its affiliates.







Venues

We offer the utmost in casual elegance, combined with authentic hospitality. From gorgeous indoor affairs, to expansive outdoor gatherings, our reception venues offer something to impress every couple.

Pacific Ballroom

The Pacific Ballroom, our largest venue, offers 7,260 square feet of elegant and functional meeting space. The ballroom can also be divided into five large rooms; sections 1 and 2 feature floor-to-ceiling windows offering a flood of natural light - overlooking the resort style pool and lush landscaping.

Reception accommodates up to 775 guests



Lido Event Lawn

This multi-use outdoor space encompasses 7,000 square feet, adjacent to the Monarch Pavilion and the Pacific Ballroom. With so much space to spread out in, this venue can hold 700 guests in a reception, 600 in a theater setting, and 450 in a classroom setup.

Private reception accommodates up to 700 guests and Dinner 575 guests



Monarch Pavilion

The beautiful new Monarch Pavilion opened in November of 2019 and is the perfect venue for a ceremony, cocktail reception or dinner. This generous 6,666 square foot pavilion overlooks the stunning, 7,000 square foot Lido Event Lawn, featuring both open air and enclosed capabilities.

Reception accommodates up to 400 guests and Dinner 325 guests





Packages

Reception Wedding Package Inclusions

Tray Passed Hors d'oeuvres

Wooden Parquet Dance Floor

White, Black, Sand, Gold Linens

Black, White, Sand, Golden Rod Napkins

Round Mirrors and Votive Candles

Place Card Table with Linen

Hotel table numbers, stands and customized floor plan

Hotel china, glassware, silverware, and toasting glasses

Gift Table with Linen, Guest Book Table with Linen and Event Tables and Chairs

Sparkling Champagne/Cider Toast

Starbucks Coffee & Tea Service during meal upon request

Prices are subject to a 25% Hotel Food & Beverage Administrative charge and prevailing California State Sales Tax.

Prices are subject to change without notice.







Tulip Plated Prix-Fixe Dinner

Minimum of 75 Guests – Priced per person

Tulip Additional Amenities: Two Selections of Tray
Passed Hors d'oeuvres

Complimentary Deluxe King Room

Choice of One Soup or Salad

California Mixed Greens
Herb Dressing or Balsamic Vinaigrette

Traditional Caesar Salad
Chef's Signature Caesar Dressing

Spinach Salad
Fresh Spinach Leaves, Mushrooms, Egg and Sweet
Red Pepper
with Mustard Vinaigrette

Baby Wild Green
with Balsamic Vinaigrette, Goat Cheese, Croutons,
and Roasted Pine Nuts

French Onion Soup
with Swiss Encusted Baguette

Roasted Tomato Bisque

Choice of One Entrée

Grilled Chicken Breast
with Asparagus, Sun Dried Tomato and Olive
Tepenade
\$78.00

Rosemary and Garlic Marinated Chicken
with Broccolini, Wild Mushroom Demi Glace
\$81.00

Atlantic Salmon
With Herb Crust and Basil Beurre Blanc
\$83.00

Roasted New York Strip Loin
English Cut with Portabella Mushroom Demi-Glace
\$93.00

Filet and Scampi
Wild Mushroom, Demi-Glace and Scampi Butter
Sauce
\$97.00

Maine Lobster Tail and Roasted Tenderloin of Beef
Sun-Dried Tomato, Chive Beurre Blanc and Roasted
Garlic
Five Mushroom Sauce
Market Price

Prices are subject to a 25% Hotel Food & Beverage
Administrative charge and prevailing California State Sales
Tax.

Dual Entrée plates available upon request at market price.

Prices are subject to change without notice.





Flute Plated Prix-Fixe Dinner

Minimum of 75 Guests – Priced per person

Flute Additional Amenities:

Three Selections of Tray Passed Hors d'oeuvres

Fruit Infused Water Display

Three Votive Candles on each table

Complimentary Suite

Choice of One Soup or Salad

California Mixed Greens
Herb Dressing or Balsamic Vinaigrette

Traditional Caesar Salad
Chef's Signature Caesar Dressing

Spinach Salad
Fresh Spinach Leaves, Mushrooms, Egg
and Sweet Red Pepper with Mustard Vinaigrette

French Onion Soup
Swiss Encrusted Baguette

Roasted Tomato Bisque

Choice of One Entrée

Grilled Chicken Breast
with Asparagus, Sun Dried Tomato and Olive
Tepenade
\$95.00

Rosemary and Garlic Marinated Chicken
with Brocolini, Wild Mushroom Demi Glace
\$96.00

Atlantic Salmon
With Herb Crust and Basil Beurre Blanc
\$98.00

Roasted New York Strip Loin
English Cut with Portabella Mushroom Demi-Glace
\$102.00

Filet and Scampi
Wild Mushroom, Demi-Glace and Scampi Butter
Sauce
\$106.00

Maine Lobster Tail and Roasted Tenderloin of Beef
Sun-Dried Tomato, Chive Beurre Blanc and Roasted
Garlic
Five Mushroom Sauce
Market Price

Prices are subject to a 25% Hotel Food & Beverage
Administrative charge and prevailing California State Sales
Tax.

Dual Entree Plates available upon request at market price

Prices are subject to change without notice.





Coup Plated Prix-Fixe Dinner

Coup Additional Amenities: Four Selections of Tray
Passed Hors d'oeuvres

Fruit Infused Water Display

A Glass of House Wine with Entrée

Four Votive Candles on each table

Complimentary Bridal Suite

Choice of One Salad

California Mixed Greens

Herb Dressing or Balsamic Vinaigrette

Traditional Caesar Salad

Chef's Signature Caesar Dressing

Spinach Salad

Fresh Spinach Leaves, Mushrooms, Egg and Sweet

Red Pepper with Mustard Vinaigrette

Baby Wild Green
with Balsamic Vinaigrette, Goat Cheese, Croutons,
and Roasted Pine Nuts

French Onion Soup
with Swiss Encusted Baguette

Roasted Tomato Bisque

Choice of One Entrée

Grilled Chicken Breast
with Asparagus, Sun Dried Tomato and Olive
Tepenade
\$111.00

Rosemary and Garlic Marinated Chicken
with Broccolini, Wild Mushroom Demi Glace
\$113.00

Atlantic Salmon
With Herb Crust and Basil Beurre Blanc
\$115.00

Roasted New York Strip Loin
English Cut with Portabella Mushroom Demi-Glace
\$117.00

Filet and Scampi
Wild Mushroom, Demi-Glace and Scampi Butter
Sauce
\$122.00

Maine Lobster Tail and Roasted Tenderloin of
Beef, Sun-Dried Tomato, Chive Beurre Blanc and
Roasted Garlic, Five Mushroom Sauce
Market Price

Prices are subject to a 25% Hotel Food & Beverage
Administrative charge and prevailing California State Sales
Tax.

Dual Entree plates available upon request at market price.

Prices are subject to change without notice.





Tulip Buffet Dinner

\$97.00

Minimum of 75 Guests – Priced per person

Tulip Additional Amenities: Two Selections of Tray Passed Hors d'oeuvres
Three Voitive Candles on each table

Complimentary Deluxe King Room

Choice of Four Soups or Salads

Seasonal California Greens
Traditional Caesar Salad
Summer Baby Greens and Mediterranean Tortellini
Fresh Spinach Salad
California Cobb Salad
Thai Chicken Salad
Butter Lettuce Wedge Salad
French Onion Soup
Roasted Tomato Bisque

Prices are subject to a 25% Hotel Food & Beverage Administrative charge and prevailing California State Sales Tax.

Prices are subject to change without notice.

Choice of Three Entrées

(For additional Entrees please add \$10.00 per person per Entrée)

Garlic and Rosemary Marinated Chicken with Wild Mushroom and Roasted Garlic Demi-Glace

Grilled Chicken Breast with Asparagus, Sun-Dried Tomato and Olive Salsa

Atlantic Salmon with Herb Crust and Basil Beurre Blanc

Baked Chicken Breast with Mushroom and White Wine Cream Sauce
Mango Glazed Salmon

Halibut with Pineapple and Cranberry Relish

Roast New York Strip Loin, English Cut with Cabernet Demi-Glace

Au Jus Prime Rib with Creamed Horseradish

Asiago Horseradish in Crusted Pork Loin with Lingo Berry Glace

Roasted Peppered Beef Tenderloin with Cabernet Rosemary Essence

Choice of Three Accompaniments

Rice Pilaf Rosemary Potatoes Scalloped Potatoes Wild Rice

Tortellini with Tomato, Basil and Garlic

Mediterranean Pasta

Parsley Potatoes

Green Bean Cassoulet





Flute Buffet Dinner

\$118.00

Minimum of 75 Guests – Priced per person

Flute Additional Amenities: Three Selections of Tray Passed Hors d'oeuvres

Fruit Infused Water Display

Three Votive Candles on each table
Complimentary Suite

Choice of Four Soups or Salads

Seasonal California Greens
Traditional Caesar Salad
Summer Baby Greens and Mediterranean Tortellini
Fresh Spinach Salad
California Cobb Salad
Thai Chicken Salad
Butter Lettuce Wedge Salad
French Onion Soup
Roasted Tomato Bisque

Choice of Three Entrées

(For additional Entrees please add \$10.00 per person per Entrée)
Garlic and Rosemary Marinated Chicken with Wild Mushroom and Roasted Garlic Demi-Glace
Grilled Chicken Breast with Asparagus, Sun-Dried Tomato and Olive Salsa
Atlantic Salmon with Herb Crust and Basil Beurre Blanc
Baked Chicken Breast with Mushroom and White Wine Cream Sauce
Mango Glazed Salmon
Halibut with Pineapple and Cranberry Relish
Roast New York Strip Loin, English Cut with Cabernet Demi-Glace
Au Jus Prime Rib with Creamed Horseradish
Asiago Horseradish in Crusted Pork Loin with Lingo Berry Glace
Roasted Peppered Beef Tenderloin with Cabernet Rosemary Essence

Choice of Three Accompaniments

Rice Pilaf Rosemary Potatoes Scalloped Potatoes Wild Rice
Tortellini with Tomato, Basil and Garlic
Mediterranean Pasta
Parsley Potatoes
Green Bean Cassoulet

Prices are subject to a 25% Hotel Food & Beverage Administrative charge and prevailing California State Sales Tax.

Prices are subject to change without notice.





Coup Buffet Dinner

\$132.00

Minimum of 75 Guests – Priced per person

Coup Additional Amenities: Four Selections of Tray Passed Hors d'oeuvres

Fruit Infused Water Station

A Glass of House Wine with Entrée

Four Votive Candles on each table

Complimentary Bridal Suite

Choice of Four Salads

Seasonal California Greens

Traditional Caesar Salad

Summer Baby Greens and Mediterranean Tortellini

Fresh Spinach Salad

California Cobb Salad

Thai Chicken Salad

Butter Lettuce Wedge Salad

French Onion Soup

Roasted Tomato Bisque

Choice of Three Entrées

(For additional Entrees please add \$10.00 per person per Entrée)

Garlic and Rosemary Marinated Chicken with Wild Mushroom and Roasted

Garlic Demi-Glace

Grilled Chicken Breast with Asparagus, Sun-Dried Tomato and Olive Salsa

Atlantic Salmon with Herb Crust and Basil Beurre Blanc

Baked Chicken Breast with Mushroom and White Wine Cream Sauce

Mango Glazed Salmon

Halibut with Pineapple and Cranberry Relish

Roast New York Strip Loin, English Cut with Cabernet Demi-Glace

Au Jus Prime Rib with Creamed Horseradish

Asiago Horseradish in Crusted Pork Loin with Lingo Berry Glace

Roasted Peppered Beef Tenderloin with Cabernet Rosemary Essence

Choice of Three Accompaniments

Rice Pilaf Rosemary Potatoes Scalloped Potatoes Wild Rice

Tortellini with Tomato, Basil and Garlic Mediterranean Pasta

Parsley Potatoes

Green Bean Cassoulet

Prices are subject to a 25% Hotel Food & Beverage Administrative charge and prevailing California State Sales Tax

Prices are subject to change without notice



Hors D'Oeuvres and Specialties

Cold Assortment

California Sushi Roll and Spicy Tuna

Prosciutto and Asparagus Canapé

Tomato, Fresh Basil & Buffalo Mozzarella on Toasted Points

Assorted Canapés

Honey Cream Cheese Strawberries

Prosciutto Melon

Salami Cornettes

Assorted Finger Sandwiches

Stuffed Chicken & Tuna Cherry Tomatoes



Hot Assortment

Artichoke Hearts with Goat Cheese

Sesame Chicken Skewer

Assorted Gourmet Pizzas

Spinach and Feta Cheese Pouch

Quesadilla Cornucopia

Vegetarian Spring Roll

Chicken Sautee with Thai Sauce

Wok Seared Pot-stickers Petite

Quiche Lorraine Cheese

Stuffed Jalapeno

Prices are subject to a 25% Hotel Food & Beverage Administrative charge and prevailing California State Sales Tax.

Prices are subject to change without notice.



From the Carving Table

Oven Baked Fresh Turkey Breast

Served with Basil Aioli and Multi-Grain Rolls
(Serves approximately 50 people)
\$550.00

Bourbon & Mustard Glazed Ham

Served with Rolls and Whole Grain Mustard Sauce
(Serves approximately 50 people)
\$650.00

Whole Roasted New York Strip Loin

With Shiitake Mushroom Sauce and Rolls
(Serves approximately 50 people)
\$850.00

Peppered Roast Tenderloin

Served with Béarnaise Sauce, Crispy Onions and Rolls
(Serves approximately 50 people)
\$950.00

Roast Steamship Round of Beef

Served with Creamed Horseradish and Rolls
(Serves approximately 100 people)
\$850.00

Poached Salmon

Served with Lemon Capers
(Serves approximately 100 people)
\$750.00

(Chef Carver Fee \$200.00, per every 50 guests)

Prices are subject to a 25% Hotel Food & Beverage Administrative charge and prevailing California State Sales Tax.

Prices are subject to change without notice.





Enhancements to your Wedding Reception

Chair Covers with Sash **\$10.00** per chair

Chivari Chairs with Cushion **\$15.00** per chair

Chocolate Covered Tuxedo

Strawberries **\$75.00** per dozen

Chocolate Fountain **\$26.00** per person

Children's Menu

(10 years and under)

Fresh Fruit Cup Chicken Fingers French Fries Milk or Soda and choice of Cookie

\$35.00

Vendor Meals

(DJ, Photographer, Videographer, etc.)

Club Sandwich

French Fries

Soft Drink or Water

\$30.00

Discounted Guest Room Rates Negotiated Based on Availability

Prices are subject to a 25% Hotel Food & Beverage Administrative charge and prevailing California State Sales Tax

Prices are subject to change without notice





Wedding Ceremony Package Maximum of 500 Guests

Package Includes:

- Bridal Dressing Room use for Two hours
- Groom Dressing Room use for Two hours
- Riser with Podium
- Standard Chairs
- One hour rental of Pavilion or Lido Event Lawn
- Gift Table with Floor Length Linen
- Sound System with Two Microphones
- One hour Rehearsal at designated time

****Minister not included****

Prices are subject to a 25% Hotel Food & Beverage Administrative charge and prevailing California State Sales Tax

Prices are subject to change without notice

Monarch Pavilion or Lido Event Lawn

Availability

- 9:30 AM - 11:30 AM
- 5:00 PM - 7:00 PM

Start Time

- 10:00 AM
- 5:30 PM

Day of Week

- Saturday
- Friday to Sunday
- Monday through Thursday

Pricing

- \$4,000
- \$3,000
- \$2,500

Enhancements to your Wedding Ceremony

Ceremony Enhancements:

- Chair Covers with Sashes – Choice of White, Ivory, Brown or Black Chair cover with choice of variety of colors for Sashes -\$10.00 per chair
- Chiavari Chairs - \$15.00 per chair

Dressing Room Enhancement Packages:

- Continental Breakfast Selection – Assorted Danishes, Croissants and Muffins, Starbucks Coffee, Decaffeinated Coffee and Tazo Teas \$25.00 per person
- Sliced Fruit, Sparkling Cider, Cheese and Crackers \$25.00 per person
- Domestic Beer, Chips and Pretzels \$30.00 per person
- Lite Bites – Finger Sandwiches, Cheese and Crackers, assorted Soft Drinks \$25.00 per person





SIGNATURE HOST-SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest and are charged based on the guarantee or actual attendance, if higher.

First Hour \$23.00
Second Hour \$17.00
Each Additional Hour \$15.00

PREMIUM HOST-SPONSORED BAR PER GUEST

First Hour \$30.00
Second Hour \$20.00
Each Additional Hour \$15.00



Bar Packages

LABOR CHARGES

Bartenders are staffed at 1 per 100 guests

Bartenders, each
\$195.00
up to three hours

Waiters, each
\$185.00
up to three hours







Bar

Signature Wine Series

HYATT SIGNATURE WINE SERIES

CANVAS BY MICHAEL MONDAVI

Brut Blanc de Blanc, Italy

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

\$48.00

Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

\$48.00

Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

\$48.00

Merlot, California

Pure Merlot fruit and subtle Ooasty spice, combined with rich ripe tannins.

\$48.00

Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannins.

\$48.00

Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

\$48.00





White Wines

Chandon Brut, California

Lively and crisp, with user-friendly flavors of tart apple, lemon and spicy vanilla

\$80.00

Taittinger Brut, Champagne France

Active on the palate, with bright core fruits and zesty citrus and mineral flavors

\$120.00

The Seeker Riesling, Mosel, Germany

Citrus, stone fruits and pineapple with a mineral-infused finish

\$53.00

Murphy-Goode The Fumé Sauvignon Blanc, North Coast

Fresh aromas and vivid citrus flavors with pleasant notes of citrus and green fruit throughout

\$59.00

Conundrum White Blend, California

Sauvignon Blanc, Chardonnay, Viognier, Semillon and Muscat Canelli, flavors of honeysuckle, peach, apple and lemon verbena

\$69.00

Rodney Strong Chardonnay, Sonoma Coast

Toasty vanilla and spice complexities with an elegant fullness and creamy texture on the palate

\$58.00

La Creama Chardonnay, Sonoma Coast

Floral, lemon, green apple, subtle oak and spice aromas.

\$75.00

Rombauer Cellars Chardonnay, Carneros

Rich and creamy, with vanilla-scented oak that adds texture to the solid core of green apple, pear and melon flavors.

\$130.00

Cakebread Cellars Chardonnay, Napa Valley

Full-bodied and vibrant on the palate, with bright, intense, apple, citrus and melon flavors

\$150.00

M. Chapoutier "Belleruche" Rosé, Côtes-Du-Rhône, France

Aromas of red berries and citrus complemented by notes of stone fruit and citrus peel

\$63.00





Red Wines

Charles & Charles Cabernet Blend, Washington
Plum, black currant and dark chocolate nose with a plush, velvety smooth mouth feel
\$55.00

Catena Malbec, Mendoza, Argentina
Deep aromas of ripe red and dark fruits are joined by delicate violet and lavender notes, with traces of vanilla and mocha
\$58.00

The Prisoner Zinfandel Red Blend, Columbia Valley
Full bodied and slightly jammy, aromas of blackberries, plum, licorice, vanilla and pencil lead.
\$120.00

La Crema Pinot Noir, Sonoma Coast
Red plum, tea leaves, and coffee bean aromas, delivers black fruit and sweet oak onto the palate
\$68.00

Justin Cabernet Sauvignon, Paso Robles
Aromatic with bright ripe black cherry and blackcurrant fruit, dried autumn leaves, with a hint of caramelized barrel sweetness
\$68.00

Raymond Reserve Selection Cabernet Sauvignon, Napa Valley
Medium to deep garnet-purple colored. Cassis and earthy scents, with chewy tannins
\$125.00

Decoy Merlot, Napa Valley
Refined tannins underscore the wine's velvety mouth feel with layers of black cherry, cassis, and cranberry with notes of cocoa and leather
\$68.00

Duckhorn Merlot, Napa Valley
Aromas of ripe cherry, plum and black fig rise from the glass, underscored by hints of leather and cedar
\$180.00





Hand Crafted Cocktails

Bartenders are staffed at 1 per 100 guests

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.

Blood & Sand

Johnnie Walker Black Label Scotch, Heering Cherry Liqueur, Sweet Vermouth, Orange Juice
\$15.00

Bloody Mary

Absolut Vodka, Finest Call Bloody Mary Mix, Worcestershire Sauce
\$15.00

Pineapple Basil Cooler

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water
\$15.00

Daiquiri

Bacardi Superior Rum, Fresh Lime Juice, Simple Syrup
\$15.00

Manhattan

Woodford Bourbon, Carpano Antica Sweet Vermouth, Angostura Bitters
\$15.00

Margarita

Patrón Reposado Tequila, Grand Marnier Liqueur, Fresh Lemon Juice, Fresh Lime Juice, Finest Call Agave Nectar
\$15.00

Martini

Grey Goose Vodka, Dry Vermouth
\$15.00

Mojito

Cruzan Aged Light Rum, Mint Leaves, Simple Syrup, Lime Wedges, Club Soda
\$15.00

Moscow Mule

Tito's Handmade Vodka, Ginger Beer, Fresh Lime Juice
\$15.00

Negroni

Campari Liqueur, Plymouth Gin, Sweet Vermouth
\$15.00

Old Fashioned

Maker's Mark Bourbon, Sugar Cube, Angostura Bitters, Orange Bitters
\$15.00

Paloma

Casa Noble Crystal Tequila, Fresh Lime Juice, Grapefruit Soda
\$15.00

Sazerac

High West Double Rye! Whiskey, Absinthe Liqueur, Peychaud's Bitters, Angostura Bitters, Sugar Cube
\$18.00



Don Collins
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water
\$16.00

Sage Margarita
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage
\$16.00

Paloma Fresca
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree
\$16.00



Don Julio Blanco Tequila

The Don's Martini

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut
\$16.00

Spicy Paloma

Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder
\$16.00





Watermelon Jalapeno Cooler
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree
\$17.00

Island Splash
Tito's Handmade vodka with pineapple, St-Germain liqueur, fresh lime juice and agave nectar
\$17.00

Mockingbird Ginger
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer
\$17.00



Tito's Handmade Vodka

TeaTo's Passion
Tito's Handmade vodka with passion herbal infused iced tea
\$17.00

Tropical Sunset
Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar
\$17.00





Bar

SIGNATURE HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

Signature Cocktails \$14.00
Smirnoff, Beefeater, Cruzan, Sauza Gold, JW Red, and Jim Beam

Premium Cocktails \$16.00
Titos, Tanqueray, Bacardi, Milagro Reposado, JW Black, and Jack Daniels

Cordials \$16.00
Kaluha, Baileys, Amaretto, Hennessey

Domestic Beer \$9.00
Budweiser and Coors Light

Premium and Imported Beer \$10.00
Heineken, Corona, Sierra Nevada IPA and Blue Moon

Signature Wine \$12.00
Canvas by Michael Mondavi: Cabernet, Merlot, Pinot Noir, Chardonnay and Pinot Grigio
Premium Wine Selections Varied

Champagne \$12.00
Canvas by Michael Mondavi
Mineral Water/Juices \$6.50
Soft Drinks \$6.50

NO HOST CASH BAR PER DRINK

Full Bar Setups are included in the package and drinks are paid by your guests on a per drink basis.

Signature Cocktails \$14.00
Smirnoff, Beefeater, Cruzan, Sauza Gold, JW Red, and Jim Beam

Premium Cocktails \$16.00
Titos, Tanqueray, Bacardi, Milagro Reposado, JW Black, and Jack Daniels

Cordials \$16.00
Kaluha, Baileys, Amaretto, Hennessey

Domestic Beer \$9.00
Budweiser and Coors Light

Premium and Imported Beer \$10.00
Heineken, Corona, Sierra Nevada IPA, and Blue Moon

Signature Wine \$12.00
Canvas by Michael Mondavi: Cabernet, Merlot, Pinot Noir, Chardonnay and Pinot Grigio

Premium Wine Selections Varied

Signature Champagne \$12.00
Canvas by Michael Mondavi

Mineral Water/Juices \$7.00
Soft Drinks \$7.00

*Bartenders are staffed at 1 per 100 guests
Bartender Fee @ \$195 per Bartender
Prices do not include Service Charge and Tax, Currently 25%
Service Charge and 7.75% Tax, both are subject to change*

Details

Confirmation of Space and Deposits

The Hotel will place a courtesy hold on the space of interest for up to 7 days. Once you have selected your ideal location, your Event Sales Manager will prepare a contract. Your event will be considered Definite upon receipt of a signed contract and initial deposit. An initial non-refundable deposit of thirty five percent (35%) of the estimated charges is required at time of signing. The second deposit will be sixty five percent (65%) of the estimated charges, and will be due one hundred and twenty (120) days prior to your wedding. The final estimated balance is due thirty (30) days prior to your wedding along with a cashier check and a valid credit card must be placed on file for any outstanding balances prior to your event.

Food & Beverage Minimum

The Food and Beverage Minimum is the least amount required to spend on your event for use of the Hotel's venue space. It is calculated based on all food and beverage purchased for your event to be served within the event area. It does not include sales tax or service charge. It is a minimum commitment and does not imply total cost of your event.

Guest Accommodations

A special guest room rate may be provided for your guests.



Pricing Guideline

This package is used as a guideline. Please contact your Event Sales Manager for reduced ballroom minimums for Friday and Sunday events and to discuss special pricing considerations.

Reception Times

The Pacific Ballroom, Newport Bay Junior Ballroom and Crescent Bay Ballroom are available for afternoon events from 11:00AM – 4:00PM and from 6:00PM – 11:00PM for evening events. The Monarch Pavilion and Lido Event Lawn are available from 10:00AM-4:00PM or 5:00PM - 10:00PM. If additional time is requested please speak with our events department.

Menu Selections/Substitutions

If you wish to give your guests a choice of two entrées you are more than welcome to do so. Pricing for the additional entrée will be at the current market price. It is our intent to accommodate any special requests due to dietary restrictions and we ask that requests be provided 72 business hours prior to the function so that we may accommodate you successfully. Please consult with your Event Sales manager regarding procedures.

Details

Set-Up

We will advise you of proper and maximum room set up (at no charge for "normal" set up). Should you require extensive or unusual set up needs, there may be additional set-up or labor charges incurred.

Candles

Votive candles (3 per round table) will be provided at no charge. Taper or pillar candles that you may wish to provide, are allowed as long as a fire permit is retained from the city of Newport Beach and is provided one week prior to your event.

Linens

We offer a selection of colors to choose from for your linen & napkins, if a color you desire is not included in our selection additional colors are available and can be chosen through your Event Sales manager (an additional charge will apply).



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.

Service Charge

All food and beverage prices are subject to a 25% Hotel Food & Beverage Administrative charge.

Taxes

All service including food, beverage, room rental, Audio Visual, and Hotel Food & Beverage Administrative charge, will be subject to the prevailing California State sales tax in accordance with California Regulation 1603.f.

Vendors

A professional wedding coordinator from our vendor list is required to assist you and your guests with the wedding rehearsal, ceremony and reception.

Professional Wedding Coordinators/Planners ensure couples have a stress free and seamless celebration. Please contact your Wedding Specialist for further information.



Wedding Coordinators

Events by Robin
www.eventsbyrobin.com
949.793.3956

Flawless Weddings and Events
<https://flawless-weddings-events.business.site/>
714.300.3365

The Perfect Event
<http://www.perfecttheevent.com/>
(949) 529-0626

Golden Arrow Events
<https://goldenarrowevent.com/>
626.475.4552

Fusion Sounds
<http://www.fusionsounds.com/>
714.222.6539

Officiate

Great Officiants
562.644.4820
greatofficiants.com

So Cal Officiants
714.453.9971
www.socalofficiant.com

Videographers

Godfather Films
800.495.5530
<http://godfatherfilms.com/>

Vantage Point Production
949 218-7870
<https://vantagepointcustomfilms.com/>

SPA

Spa Gregorie's Newport Beach
<https://www.spagregories.com/>
949.644.6672

Photography

Christopher Todd Photography
949-771-9600
<https://christophertoddstudios.com>

Happy Photos
888-299-1888
<https://www.happyphotos.com>

Sipper Photography
714) 348-0630
<http://www.sipperphotography.com>

L&B Photography
<http://www.landbphotography.org>

David and Tania Photography
714.200.3136
<http://www.davidandtaniaphotography.com/>

Music

Vox Dj's
<http://voxdjs.com/>
(949) 872-2282

Extreme DJ Services
(949) 362-4218
<http://www.extremedjservice.com>

Brian Stodart
(909) 844-2377
<http://brianstodart.com>

Floral

Paul Fenner Floral Designs
www.paulfennerfloraldesign.com
949.689.8871





Gallery





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Hyatt Hotels & Resorts

Hyatt Regency John Wayne Airport, Newport Beach

4545 Macarthur Boulevard

949-975-1234