



WEDDINGS

Menu Packages



**HYATT
REGENCY®**

HYATT REGENCY LAKE TAHOE RESORT, SPA AND CASINO

111 Country Club Dr, Incline Village, NV 89451 T+1 775 832 1234
laketahoe.hyatt.com



YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency Lake Tahoe Resort. 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 Lake Tahoe

Discover an alpine paradise at Hyatt Regency Lake Tahoe Resort, Spa and Casino. Nestled within the Sierra Mountain Range, the stunning locale of this Four Diamond Lake Tahoe hotel is the ideal setting for your special day.

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

Lone Eagle Grille

Enjoy Chef Shane Hammett's High Sierra Cuisine, an impressive wine list and breathtaking views in Lake Tahoe's lakefront restaurant. Experience our seasonal menus using the finest in fresh local ingredients prepared in our open show kitchen.

Sierra Café

Featuring indoor and outdoor dining space, your guests will enjoy inventive American cuisine with global influences in a newly redesigned setting. Contemporary oak tables and leather seating adorn the dining room space, including a new "Chef's Table", ideal for an intimate private event. The new Sierra Café offers gorgeous views of the verdant forest and beautiful mountainside.

Cutthroat's Saloon

A perfect place to kick up your cowboy boots for casual dining, enjoy a cocktail and live entertainment or watch the big game on one of our 16 large, flat screen HD televisions.

Stillwater Spa

Nestled high in the Sierra Nevada mountains at an elevation of over 6,000 feet, Stillwater Spa at the Hyatt Regency Lake Tahoe is the luxurious reflection of the tranquil, natural environment of the region. The celebrated techniques of the Stillwater Salon are the perfect compliment to the Stillwater Spa. Featuring pedicures and manicures, custom bridal party services and event hairstyling.

Grand Lodge Casino

The Grand Lodge Casino at the Hyatt Regency Lake Tahoe features 20,000 square feet of gaming space and offers a true Old Tahoe feel. Stone accents, wood beams and cozy fireplaces create a truly unique setting.

Parking

Overnight valet and self-parking available. The valet parking fee is \$25.00 per car, per night plus applicable taxes. Self Parking is \$15.00 per car, per night plus applicable taxes. All parking is outdoor.



WEDDING SITES

Lakeside Cottage Green

Adjacent to our private beach, a lush green with majestic views of Lake Tahoe and the surrounding mountains, this area can accommodate up to 400 guests. This flexible space is perfect for wedding ceremonies, cocktail receptions, full sit down dinners or an array of food and beverage stations.

Water Gardens

Perfect for intimate weddings of 30-75 guests, this lovely garden is filled with gorgeous flowers and running streams. This site is also perfect for brunches, rehearsal dinners and showers.

Lakeside Ballroom

Located on our private beach with unparalleled views of the entire Lake Tahoe Basin, the recently renovated Lakeside Ballroom offers warm earth tones and can accommodate up to 250 guests in a traditional sit down dinner.

Mountain Event Rooms

All of our meeting and function areas have been attractively remodeled with a fresh and warm color palette, including new carpeting, wall coverings and credenzas. Boasting hues of rich mocha and slate gray, these rooms provide a modern and welcoming ambiance amidst the mountainous surroundings from groups of 20 to 120.

Regency Ballroom

This grand ballroom with 15' ceilings and newly renovated lighting, carpeting and wall coverings can accommodate sit down dinners for up to 500 guests. Conveniently located in the main tower of the resort, our Regency Ballroom is the perfect venue for your large, formal event.

Beach Weddings

Let the sound of the waves serve as the music for your ceremony on Lake Tahoe's beach. Our pristine beach is available seasonally for ceremonies and receptions for up to 150 guests.



RECEPTION DETAILS

Dining Experience

Hyatt Regency Lake Tahoe Resort 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.

Congratulations

Congratulations on your engagement! It is the biggest day of your life. Make sure it is as unforgettable as you have always dreamed. From every detail of the reception to planning the accommodations, an experienced wedding consultant will help you create the perfect celebration for you and your guests. Let the wedding professionals at Hyatt Regency Lake Tahoe Resort, Spa and Casino cater to your every need.

Inclusions

Service. At Hyatt it's our passion and it shows. Your Catering manager will serve as your personal wedding consultant and provide complete wedding coordination for every detail of your wedding. Our signature wedding package includes:

Four Hand Passed Hors d'oeuvres

Four-hour Premium Open Bar

Champagne Toast

Personal Preference Dining

Custom Wedding Cake

One-hour Dinner Wine Service

Complimentary Dance Floor and Staging

Selection of Linens and Votive Candles for Tables



CUSTOMIZE YOUR EXPERIENCE

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 will 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.

Plated Dinners

A pre-fixe menu choice allows you the flexibility to plan your wedding dinner with confidence. You will choose each course from an array of delicious selections to delight your guests' senses and palates. Your Hyatt wedding specialist will guide you with their extensive experience.

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, providing options for your guests with even the most discerning tastes.



HORS D'OEUVRES

Cold Selections

House Smoked Salmon and Dill Cream Cheese and Everything Spice on Rye

Almond Goat Cheese with Grapes and Honey

Tomato Caprese with Fresh Basil, Extra Virgin Olive Oil and Balsamic Glaze

Dungeness Crab and Mango Salad on a Garlic Crostini

Cold Selections

Ahi Poke in Savory Sesame Cone

Chipotle Seared Shrimp with Avocado, Cilantro Mousse in a Savory Sesame Cone

Bruleed Brie with Strawberry on a Crostini

Tomato and Avocado Bruschetta

Hot Selections

Buffalo Pancetta Meatball with Lingonberry Glaze and Fried Shallots

Beef Slider with Pimento Cheese and Worcestershire Tomatoes

Tahoe Tri Tip Chili Mac

Chermoula Lamb Chops with Coriander Relish

Hot Selections

Coconut Shrimp with Sweet Chili Sauce

Lump Crab Cakes with Sweet Corn Remoulade

Buttermilk Fried Chicken Skewer with Buffalo Drizzle

Rosemary Roasted Mushroom Florentine

Caramelized Onion, Gruyere and Parmesan Cheese Tart with Sherry Crème Fraiche



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.

First Course

(Select One Item)

Charred Corn Bisque with Poblano Crème Fraiche and Chives

Summer Grilled Vegetable Ravioli with Morel Mushrooms, Asparagus Tips, Pine Nuts and Red Pepper Coulis

Cajun Grilled Shrimp and Creamy White Cheddar Grits, Pickled Onions and Worcestershire Beurre Blanc

Lump Crab Cake with Smoked Tomato Chutney, Marinated Napa Cabbage and Arugula Pistou

Braised Short Rib Pappardelle with Carrots, Tomato and Demi Glace

Second Course

(Select One Item)

Classic Wedge Salad with Tomatoes, Red Onions, Bacon Crumbles and Blue Cheese Dressing

Organic Summer Greens, Blueberries, Goat Cheese Crumbles, Toasted Almonds, Sourdough Croutons, Sweet Lemon and Greek Yogurt Dressing

Heirloom Tomato Caprese with Arugula, Fresh Mozzarella, Balsamic Reduction and Basil Vinaigrette

Bibb Lettuce Salad with Red Wine Poached Pears, Candied Walnuts, Brie and Honey Thyme Vinaigrette

Little Gem Salad with Asiago, Roasted Hearts of Palm, Garlic Ciabatta, Crispy Prosciutto and Classic Caesar Dressing

Entrees

(Planner Selects Three Items)

Grilled Niman Ranch Pork Chop with Grilled Peaches, Sauerkraut, Balsamic Braised Cipollini Onions and Pommery Sauce

Responsibly Sourced Salmon with Wild Rice Pilaf, Broccolini, Capers and Sundried Tomato Tapenade with Chervil Butter Sauce

Seared Halibut with Onion Soubise, Summer Succotash, Smoked Pepper and Almond Romesco

Roasted Free Range Fulton Valley Chicken Breast with Fingerling Potatoes, Bacon and Mushroom Hash, Steamed Haricot Verts with Sauce Forestiere

Grilled Filet Mignon with Whipped Yukon Gold Potatoes, Grilled Asparagus, Roasted Baby Peppers, Tomato and Horseradish Relish with Syrah Demi



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 (Select One Option)

Charred Corn Bisque with Poblano Crème Fraiche and Chives

Summer Grilled Vegetable Ravioli with Morel

Mushrooms, Asparagus Tips, Pine Nuts and Red Pepper Coulis

Cajun Grilled Shrimp and Creamy White Cheddar Grits, Pickled Onions and Worcestershire Buerre Blanc

Lump Crab Cake with Smoked Tomato Chutney,

Marinated Napa Cabbage and Arugula Pistou

Braised Short Rib Papardelle with Carrots, Tomato and Demi Glace

Salads (Select One Option)

Classic Wedge Salad with Tomatoes, Red Onions, Bacon Crumbles and Blue Cheese Dressings

Organic Summer Greens, Blueberries, Goat Cheese Crumbles, Toasted Almonds, Sourdough

Croutons, Sweet Lemon and Greek Yogurt Dressing

Salads (cont.)

Heirloom Tomato Caprese with Arugula, Fresh Mozzarella, Balsamic Reduction and Basil

Vinaigrette

Bibb Lettuce Salad with Red Wine Poached Pears, Candied Walnuts, Brie and Honey Thyme

Vinaigrette

Little Gem Salad with Asiago Cheese, Roasted Hearts of Palm, Garlic Ciabatta, Crispy Proscuitto and Classic Caesar Dressing

Entrées

Grilled Niman Ranch Pork Chop with Grilled Peaches, Sauerkraut, Balsamic Braised Cipollini Onions and Pommery Sauce

Responsibly Sourced Salmon with Wild Rice Pilaf, Broccolini, Caper and Sundried Tomato Tapenade with Chervil Butter Sauce

Roasted Free Range Fulton Valley Chicken Breast with Fingerling Potatoes, Bacon and Mushroom Hash, Steamed haricot Verts and Sauce Forestiere

Entrées (cont.)

Seared Halibut with Onion Soubise, Summer Succotash, Smoked Pepper and Almond Romesco

Grilled Filet Mignon with Whipped Yukon Gold Potatoes, Grilled Asparagus, Roasted Baby Peppers, Tomato and Horseradish Relish with Syrah Demi Grilled Strip Loin, Gruyere Potato Gratin, Sautéed Spinach, Sautéed Cremini Mushrooms and Sherry Reduction

Duet of Garlic Rubbed Strip Loin and Jumbo Shrimp, Dauphinoise Potatoes, Cipollini Onions, Brown Butter Broccolini and Green Peppercorn Demi Glace

Dessert (Select One Option)

Chocolate Mousse Cake with Raspberry Reduction and White Chocolate Cream

Triple Berry Mascarpone Cheesecake with Graham Cracker Crust and Berry Compote
Strawberry Shortcake Trifle with Chantilly Cream and Hazelnut financier Crumble

Dessert Trio:

Strawberry Crème Brulee

Flourless Chocolate Ganache Decadence

Citrus Mousse



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.

La Playa

*available for parties of 25 or more
BOCADILLOS

Vegan Corn, Quinoa and Chiles Soup
Tropical Mango Ceviche with Bay Shrimp,
Avocado, Habanero and Spent Grain Tortilla Chips
Mixed Salad with Edamame, carrots, Sesame Seeds
and Papaya Vinaigrette
Arugula Salad with Quinoa, Red Onion, Corn,
Cherry Tomatoes and Creamy Avocado and
Cilantro Vinaigrette

FUSION TACOS

Kalbi Beef
Spicy Pork Carnitas
Roasted Calabacitas
Cotija Cheese, Napa Cabbage Slaw, Pickled Red
Onion, Fire Roasted Tomato Salsa, Tomatillo Salsa,
Cilantro, Lime and Sour Cream
Lettuce Cups, Flour Tortillas and Hard Corn Shells

La Playa continued

PLATOS

Baja Sautéed Shrimp with Steamed Cilantro Lime
Rice
Yucatan Marinated Chicken Thighs with Cumin,
Black Beans, Bell Peppers and Pineapple Grilled
Street Corn with Mayo, Queso Fresco, Garlic Salt,
Chili Powder, Cilantro and Lime Juice

DULCES

Assorted Paletas - Latin Style Popsicles
Churros with Cajeta, Strawberry and Cinnamon
Chocolate Sauce
Coconut Tres Leches Trifle

Lakefront BBQ*

Watermelon and Honeydew Salad with Fresh Mint
and Feta

Crisp Greens Marinated Cucumber and Tomatoes,
Radishes, Focaccia Croutons, Cheddar Cheese and a
Black Pepper Ranch Dressing

Classic Potato Salad

Grilled New York Steak with House Made Steak
Sauce and Sautéed Sweet Onions
BBQ Spiced Grilled Salmon with Orange Glaze Beer
Brined Slow Roasted Chicken

Vegetarian Smoky BBQ Baked Beans
Loaded Mashed Potatoes, Cheddar Cheese, Bacon
and Green Onions
Sautéed Fresh Green Beans with Brown Butter,
Sliced Almonds and Lemon

Peach Cobbler with Cinnamon Granola Topping
S'mores Tarts



► BUFFET-STYLE DINNER

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Silverado Trail

Spinach and Frisee Salad with Strawberries, Crispy Shallots, Crumbled Feta Cheese and Peppered Balsamic Vinaigrette

Marinated Chickpea Salad with rEd Ionio, Parsley, Olive Oil and Lemon

Toast with Red Grape Relish, Crushed Pistachios and Goat Cheese

Toast with Tomato Confit Avocado, Tarragon and Champagne Vinaigrette Reduction

Assorted Vegetables: Roasted Peppers, Roasted Eggplant and Grilled Asparagus with Balsamic Glaze

Braised Chicken Thighs with White Wine, Preserved Lemon, Green Olives and Grass Valley Polenta Dungeness Crab and Bay Shrimp Cakes with Celery Root Puree and Remoulade
Beef Tenderloin Medallions with Caramelized Onion and Gruyere Barley Risotto and Fresh Thyme

Roasted Summer Squash and Cherry Tomatoes

White Chocolate Strawberry Parfait
Chocolate Port Decadence

Bay to Big Blue

*available for parties of 25 or more

BAY

Seafood Cioppino Stew with Fresh Fish, Shrimp, Scallops, Clams, Mussels served with Sourdough Baguettes

Crab Louis Salad

Pasta Pomodoro with White Wine Garlic and Parmesan Cheese

Irish Coffee Chocolate Mousse

VALLEY

Crispy Smoked Chicken with White BBQ Sauce and Grass Valley Polenta

Garlic Grilled Salmon with Smoked Corn Relish

Build Your Own Salad: Arugula, Spinach, Mixed

Greens, Cherry Tomatoes, Roasted Beets,

Cucumbers, Shaved Carrots, Shaved Red Onion, Sun

Flower Seeds, Candied Pecans, Chopped Bacon,

Crumbled Blue Cheese and Dry Jack Cheese

Dressings: Balsamic Vinaigrette, Creamy Low Fat

Lemon Yogurt, Pale Ale Ranch, Oil and Vinegar

Brown Sugar Apple Hill Crisp with Cinnamon Whip
Cream

MOUNTAINS

Natural Prime Rib Sliced to order with Au Jus, Creamy Horseradish and Whole Grain Mustard
Garlic Mashed Potatoes

Grilled Salmon and Roasted Cauliflower

Tahoe Summer Lobster Boil

Heriloom Tomatoes and Cucmber Salad with Creamy Avocado Dressing
Summer Crab and Orzo Salad with Dill, Lemon and Peppers
Mixed Baby Lettuce with Artichokes, Grilled Asparagus and Sherry Vinaigrette
Steamed Clams and Mussels with Garlic and Parsley
Pan Roasted Halibut with Dukkah Spiced Roasted Carrots and Lemon Yogurt
Thyme and Rosemary Marinated Chicken with Haricot Vert
Maine Lobster with Drawn Butter and Lemons
Corn on the Cob with GARlic Butter
Parsley Potatoes
Summer Berry Streusel Cobbler
Lemon Fruit Tarts



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.

Summer Harvest

CRUDITE VEGETABLES: Celery, Carrots, Grape Tomatoes, Cucumbers and Sweet Bell Peppers with Buttermilk-Ranch Dip and Hummus
PICKLED VEGETABLES: Green Beans, Cauliflower and Asparagus
MARINATED VEGETABLES: Peppers, Red Onions, Grilled Asparagus, Zucchini and Yellow Squash
Truckee Sourdough Artisan Bread and Lavosh

Salad Bar

Build your own Salad Station to include: Arugula, Spinach, Mixed Greens, Cherry Tomatoes, Roasted Beets, Cucumbers, Shaved Carrots, Shaved Red Onion, Pea Shoots, Sunflower Seeds, Candied Pecans, Chopped Bacon, Crumbled Blue Cheese, Dry Jack Cheese and Sourdough Croutons
Dressings: Balsamic Vinaigrette, Creamy Low Fat Lemon Yogurt, Pale Ale Ranch, Oil and Vinegar
Parmesan Herb Garlic Bread

Borracho Nachos

Spent Grain Tortilla Chips
Cerveza Queso Dip
Diced Brisket and Shredded Chicken
Served with House Guacamole, Pico de Gallo, Tomatillo and Roasted Tomato Salsas, Sour Cream, Pickled Jalapenos and Sliced Black Olives

Mac N' Cheese Bar

Vegetarian Chili Mac n' Cheese with Cornbread Crumbles
Smoked Brisket Mac n' Cheese with BBQ Spice, Roasted Red Peppers, Kidney Beans and Caramelized Onions
Lobster Mac n' Cheese with Roasted Mushrooms and Goat Cheese Crumbles
Seasonal Mixed Salad Greens tossed in a Herb Vinaigrette

Craft Charcuterie

Calabrese - Dry Cured Sausage with Cayenne and Paprika
Coppa - Air Dried with a Variety of Herbs and Spices
Tartufo - Dry Cured Salami with Black Truffles
Rosemary and Orange Marinated Olives, Marinated Cherry Peppers, Local Mustard, Dried Cherry Agrodolce
Garlic Crostini and Sliced Focaccia

California Cheese Display

Handcrafted Regional Cheese Selection:
Bell Weather Farms Carmody Table Cheese, Vella Cheese Co. Dry Jack, Fiscalini Farmstead Gold Cheddar and Sierra Nevada Shaft's Blue Cheese
Fig Jam, Wild Flower Honey, Assorted Dried Fruits, Truckee Sourdough Baguette and Rosemary Lavosh

Chilled Jumbo Cocktail Shrimp and Crab Claws

Served with Horseradish, Tabasco, Cocktail Sauce and Lemon



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CARVING STATIONS

Diestel Ranch Roasted Turkey

Spinach Salad with Roasted Shallots, Dried Cranberries, Radishes with Lemon and Chive Vinaigrette
Roasted Turkey Breast with House Gravy
Cornbread Muffins with Whipped Honey Butter

Beer Can Chicken

Chopped Salad with Buttermilk Ranch Dressing
Garlic Rubbed Beer Can Chicken with White BBQ
Collard Greens
Baked 3 Cheese Mac n' Cheese with Cornbread Crumbles

Roasted Durham Ranch Strip Loin

Romaine Caesar with sourdough Croutons and White Anchovies, Shaved Parmesan
Cracked Black Pepper Strip Loin with Au Jus and Horseradish Cream
White Cheddar Mashed Potatoes
Crusty Sourdough Baguettes and Butter

Responsibly Sourced Salmon

Quinoa and Brown Rice Salad with Roasted Stone Fruits
Cedar Roasted Salmon with Cucumber-Dill Relish
Garlic Grilled Flatbread

Glazed Bone in Ham

Romaine Caesar Salad with Sourdough Croutons, White Anchovies and Shaved Parmesan
Cracked Black Pepper Strip Loin with Au Jus and Horseradish Cream
Roasted Asparagus with Sherry Vinaigrette and Caramelized Onions
Garlic Mashed Potatoes
Crusty Sourdough Baguettes and Butter

Tri Tip Beef

Napa Cabbage with Roma Tomatoes, Black Beans, Tortilla Stips, Queso Fresco and Tomatillo Vinaigrette
Smoked Tri Tip Beef with Dr. Pepper BBQ Sauce and Pico de Gallo
Grilled Broccolini with Lime Chili and Queso Fresco
Borracho Beans with Sierra Nevada Pale Ale



SPECIALTY STATION DINNER

Hoping to set your wedding weekend apart from all the rest? Allow us to organize a Bridal Luncheon for your Bridal Party and have it delivered to your suite while you are getting ready. Keep the evening going and order some late night bites to soak up all the fun your guests have been having. Or, schedule a Breakfast the next morning to bid farewell to your guests and reminisce about all of the great memories made the night before.

All specialty stations are based on 90 minutes

Flatbread Bar

Caprese Flatbread with Heirloom Tomatoes, Fresh Mozzarella, Pesto and Balsamic Glaze
Fried Chicken Flatbread, House Pickles, Napa Cabbage Slaw and Buttermilk Drizzle
Prosciutto Flatbread with Baby Arugula, Shaved Fennel, Port Wine Figs and Garbed Garlic Spread

Public House

Hearty Potato Bacon Soup
Beer Cheddar Brats and Sausages with Grain Mustard and Sauerkraut
Roasted Potatoes
Fried Cheese Curds with Shishito Peppers
Pretzel Bites with Beer Cheddar Dop

Tahoe Dim Sunset

Steamed Pork Buns with Hoisin Sauce
Vegetable Spring Rolls with Sweet Chili Sauce
Thai Lemongrass Chicken Satay
Thai Cashew Noodle Salad

Gourmet Grilled Cheese and Soup

Classic Grilled Cheese
Dungeness Crab and Bay Shrimp Melt On Sourdough
Pulled Pork and Jack Cheese on Roasted Garlic Loaf
Roasted Tomato Bisque
Salmon Chowder
Brisket Chili

S'Mores Galore

Classic S'mores
Milk Chocolate, Marshmallows and Graham Crackers

Peppermint Patty S'mores
Peppermint Patty, Marshmallows and Graham Crackers

Pecan S'mores
Toasted Pecan Fudge, Marshmallows, GRaham Crackers

Chambord S'mores
Chambord Fudge, Marshmallows, Graham Crackers

Torrefazione Italia Regular and Decaffeinated Coffee and Hot Tazo Tea Selection



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All specialty stations are based on 90 minutes

Late Night Snacks

All American Beef Sliders served with Herb Aioli, Potato Chips and Onion Dip
Classic Pizza Selection - Your Choice of 3 types: Cheese, Pepperoni, BBQ Chicken, Vegetable, and Margarita Pizza

Nacho Bar - Served with Crispy Tortillas, Nacho Cheese Sauce, Jalapenos, Pico de Gallo, Guacamole, Sour Cream and a selection of Bottled Hot Sauces

*Add Braised Beef Machaca, Chicken Tinga or Refried Beans

Pub Snacks to include Soft Pretzels, Jalapeno Poppers and Fresh Popcorn with Gourmet Mustards, Ranch Dressing and Cheddar Cheese Sauce

Grilled Cheese Bites to include Classic Grilled Cheese, Toasted Boursin and Prosciutto on Sourdough, Smoked Mozzarella and Tomato on Wheat

Chicken Tenders served BBQ style with Ranch, Buffalo Style with Blue Cheese or Teriyaki with Sesame Seeds and Sriracha Hot Sauce

Farewell Brunch

Seasonally Inspired Fruits
Toaster Station with Assorted Breads, Bagels, Butter, Cream Cheeses and Preserves

Selection of Freshly Made Bakeries and Breakfast Breads

Cereal Station with an Assortment of Organic Cereals Served with Dried Fruit and Nuts

Selection of Milk, Soy Milk and Almond Milk

Smoked Salmon with Capers, Chopped Red Onion, Chopped Cage Free Eggs
Scrambled Cage Free Eggs with White Cheddar

Smoked Natural Bacon and Roasted Breakfast Sausage

Herb Roasted Potatoes

Selection of Extracted and Chilled Juices

Torrefazione Italia Regular and Decaffeinated Coffee and Hot Tazo Tea Selection



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 Bar Package

Gin: Beefeater

Vodka: Smirnoff

Scotch: Dewars

Bourbon: Jim Beam

Whiskey: Canadian Club

Rum: Cruzan

Tequila: Sauza Gold

Cordials: Caroline's & Kahlua

Wine: Canvas by Michael Mondavi

Champagne: Segura Viudas

First Hour 22.00; Second Hour 16.00

Each Additional Hour 11.00

Signature Host Sponsored Bar Per Drink

Signature Cocktails 9.00

Domestic Beer 7.00

Premium and Imported Beer 8.00

Craft Beer 9.00

Select Wine 9.00

Mineral Water/Juices 6.00

Soft Drinks 6.00

Cordials 9.50

Champagne 8.50

Signature Cash Bar

Signature Cocktails 11.00

Domestic Beer 8.00

Premium and Imported Beer 9.00

Craft Beer 10.00

Select Wine 10.00

Mineral Water/Juices 6.00

Soft Drinks 6.00

Cordials 11.00

Champagne 12.00

Top Tier Bar Package

Gin: Tangueray

Vodka: Absolut

Scotch: Johnnie Walker Red

Bourbon: Four Roses

Whiskey: Jack Daniel's

Rum: Bacardi

Tequila: Jose Cuervo Tradicional

Cordials: Bailey's & Kahlua

Wine: Seasonal Wine Series

Champagne: Gloria Ferrier Brut

First Hour 24.00; Second Hour 18.00

Each Additional Hour 14.00

Top Tier Host Sponsored Bar Per Drink

Signature Cocktails 12.00

Domestic Beer 7.00

Premium and Imported Beer 8.00

Craft Beer 9.00

Premium Wine: 10.00

Mineral Water/Juices 6.00

Soft Drinks 6.00

Cordials 11.00

Champagne 10.00

Top Tier Cash Bar

Signature Cocktails 13.00

Domestic Beer 8.00

Premium and Imported Beer 9.00

Craft Beer 10.00

Premium Wine 11.00

Mineral Water/Juices 6.00

Soft Drinks 6.00

Cordials 11.00

Champagne 12.00

Super Premium Bar Package

Gin: Hendricks

Vodka: Grey Goose

Scotch: Johnnie Walker Red

Bourbon: Maker's Mark

Whiskey: Bulleit

Rum: Bacardi

Tequila: Don Julio Silver

Cordials: Bailey's & Kahlua

Wine: Selection of (1) Red and (1) White, up to

\$60.00 from Specialty Wine Selection

Champagne: Schramsberg Mirabelle

First Hour 26.00; Second Hour 20.00

Each Additional Hour 17.00

Super Premium Sponsored Bar Per Drink

Signature Cocktails 15.00

Domestic Beer 7.00

Premium and Imported Beer 8.00

Craft Beer 9.00

Premium Wine: 12.00

Mineral Water/Juices 6.00

Soft Drinks 6.00

Cordials 11.00

Champagne 12.00

Super Premium Cash Bar

Signature Cocktails 16.00

Domestic Beer 8.00

Premium and Imported Beer 9.00

Craft Beer 10.00

Premium Wine 12.00

Mineral Water/Juices 6.00

Soft Drinks 6.00

Cordials 11.00

Champagne 12.00



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



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.
\$49.00

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.
\$52.00

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.
\$53.00

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.
\$61.00

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.
\$60.00

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.
\$58.00

RED WINES CONTINUED

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.
\$74.00

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.

MUSIC

Avalanche Acoustic Duo, Violin & Guitar
www.TahoeWeddingMusic.com
530.550.7473

Brian Hess Music
Saxaphonist, Keyboardist, DJ
www.BrianHessMusic.com

Ike and Martin
www.ikeandmartin.com
888.407.6198

Music and More Entertainment
www.musicandmoredj.com
916.601.4107

Lake DJ
www.lakedj.com
530.577.3414

FLORAL

Art in Bloom
www.artinbloomfloral.com
775.720.7204

Stems by Diana
www.stemsbydiana.com
530.386.3327

PHOTOGRAPHY

Ciprian Photography
www.ciprianphotography.com
775.233.6174

Annie X Photography
www.annixphoto.com
530.412.0927

Theilen Photography
www.theilenphoto.com
775.224.8254

DECOR

Celadon Events
www.celadonevents.net
775.240.3048

Red Carpet Events & Design
www.redcarpeteventsanddesign.com
775.355.1501

OFFICIANTS

Rev. David Beronio
www.tahoe-wedding.com
775.588.7655

Rev. Mark Frady
www.revmark1.com
775.731.0016

TRANSPORTATION

North Tahoe Executive Shuttle, Tahoe City, CA
www.northtahoexecutiveshuttle.com
866.583.7685

Reno Tahoe Limousine
www.ltlimo.com
800.660.4546

WEDDING COORDINATION

Heather Spear, Summit Soiree
www.summitsoiree.com
530.448.6352

Lindsay Townsend, Cloud Nine Event Company
www.cloudnineeventco.com
530.600.1444

Felicia Events
www.feliciaevents.com
775.783.1948

SPECIALTY LINENS

Creative Coverings
www.creativecoverings.com
775.359.6733

La Tavola
www.latavolalinen.com
707-257-3358



DETAILS MADE EASY

CEREMONY INFORMATION

Whether you wish to wed under the grand canopy of a lush green forest, in the natural beauty of a tranquil water garden, or with your toes in the sand at our private beach with unparalleled views of the entire Lake Tahoe Basin, this pristine alpine setting will set the scene for the ceremony of your dreams!

Included with your ceremony is the setup of white wooden folding chairs, a water station for your guests and any additional tables and house linens needed. To ensure that your guests are comfortable during this very special occasion, an indoor backup location is secured in case of inclement weather.

A complimentary ceremony rehearsal is also included to perfect your "I Do" moment.

We plan start times according to the season and size of your party to ensure a smooth flow for the event. Please consult with your Catering Manager for available rehearsal and ceremony times.

GUEST ACCOMODATIONS

A room block may be setup for guests attending your event at the Hyatt Regency Lake Tahoe. Check in time is 4:00pm, and check out time is 11:00am. If you would like to setup a block of rooms, a minimum of ten (10) guestrooms must be guaranteed or the prevailing hotel rate will be offered. Minimum lengths of stay may apply.

The Hotel only holds the rooms out of inventory that you have contracted.

Should all of your guest rooms fill, additional room requests will be assessed based on Hotel availability and rate at the time of request. As a result, requests for additional rooms, specific room types and/or the contracted group rate may not be available.

PLANNING DETAILS

Your Catering Manager will be delighted to guide you in making your vision a reality, however, we strongly recommend that you select one of the professional wedding planners from our referral list to assist you with vendor coordination, event timelines, décor setup, overall etiquette and other special details to perfect your day.

MENU TASTINGS (contracted F&B minimum spend required)

The hotel will extend an invitation for a maximum of (2) two guests to one date a month in 4th quarter (October, November or December), or 1st quarter (January, February or March) to attend one of our complimentary Group Wedding tasting events. This experience will allow you to taste all of our Plated Dinner menu items; interact with our Chef's and Banquet team and visualize your Banquet set-up items that the Hotel provides. This tasting is intended to finalize your menu for your wedding day.

Show plates will be displayed for full visual presentation and explanation of the dish by the culinary staff. Your Events Manager will photograph each plate to ensure consistency of presentation for your event. Please note, buffet menu or station/carving items will not be highlighted at this tasting. Tasting of our House label wines and Champagne will be provided and enhanced or alternative selections will also be available for tasting should you decide to upgrade your Beverage package. With your Signature Wedding Package, you will need to select

WELCOME PACKETS AND GIFT BAGS

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

One Page Generic Flyer/Envelope at Front Desk
\$2.00

One Generic Item for in room delivery \$3.50

One Personalized Item for in room delivery
\$4.50

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.

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



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 Lake Tahoe 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 World of Hyatt Bonus 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 World of Hyatt Bonus Points or a minimum of two free nights

\$20,000 USD earns 90,000 World of Hyatt Bonus Points or a minimum of three free nights

\$30,000 USD earns 120,000 World of Hyatt Bonus Points or a minimum of four free nights

\$40,000 USD earns 150,000 World of Hyatt Bonus 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



111 Country Club Drive

T + 1 775-832-1234

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