

Weddings by 
Hyatt Regency Santa Clara





Your Experience



Details



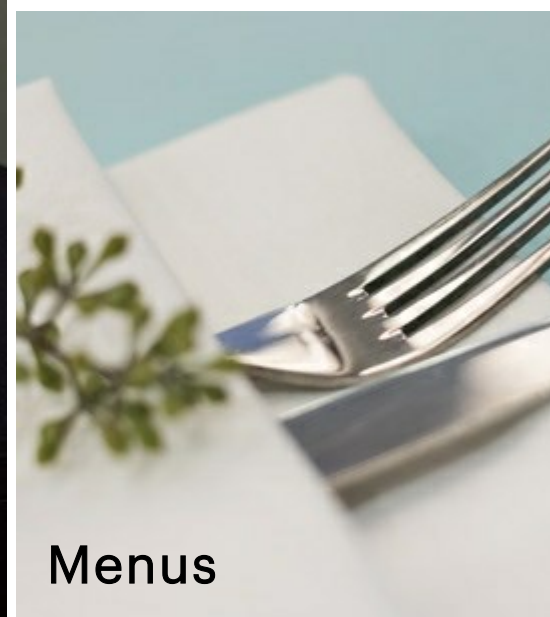
Vendors



Packages



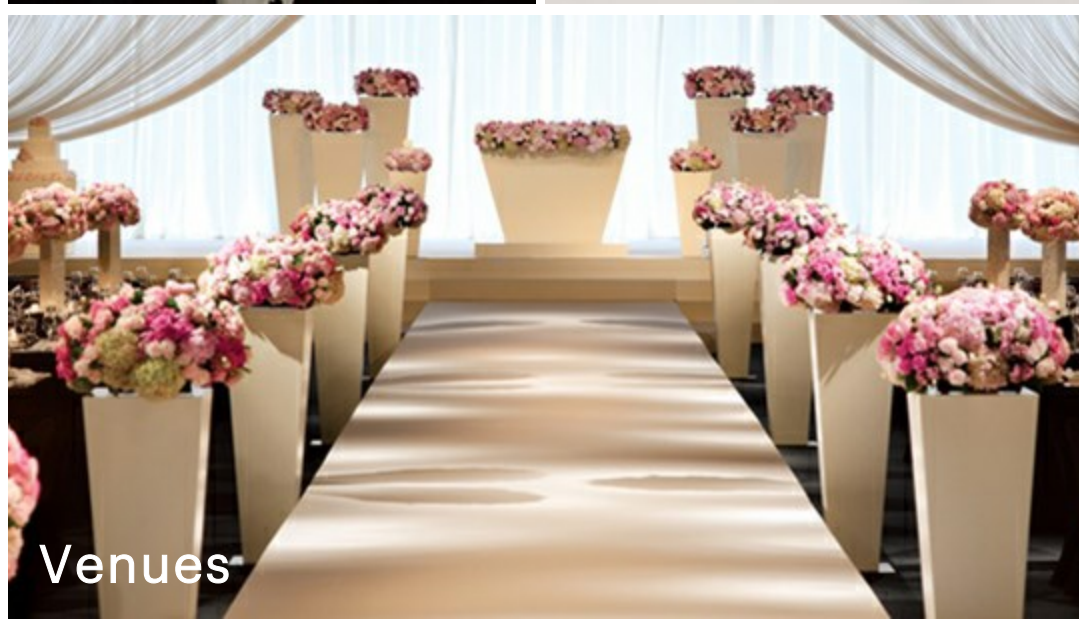
Gallery



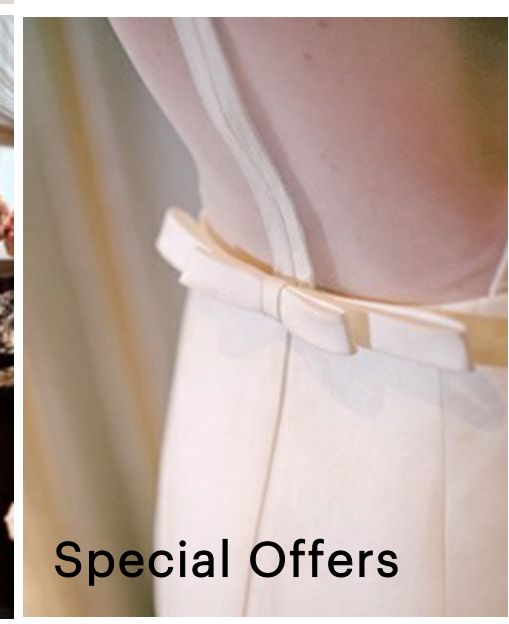
Menus



Bar



Venues



Special Offers

Your Experience



Congratulations on your engagement and thank you for your interest in Hyatt Regency Santa Clara! Our wedding specialists will help you create the perfect celebration on your special day, taking care of every last detail and 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.

We look forward to helping you personalize it all to make your special day even more special.



Our Love Story

Hyatt Regency Santa Clara lives in the heart of Silicon Valley. Northern California specializes in fantastic wine scaling up to the Napa Valley and luscious local farms down to Salinas and Monterey.

Our seasoned wedding specialist team will ensure that no detail gets missed for your once in a lifetime celebration.

Let us, the experts, celebrate your love story with a perfect wedding celebration here at the Hyatt Regency Santa Clara.

Your Wedding Weekend

A weekend worth of celebration is waiting for you and your guests at Hyatt Regency Santa Clara! A sophisticated, genuine Silicon Valley getaway. Our incredible set of colleagues who know how to put on a show, a full service hotel loaded with premium amenities for relaxing, playing and dining, you'll find relaxation at our pool and tranquility in our guest rooms! Whether it's making s'mores at one of our outdoor firepits, a tour of our neighboring Levi's Stadium, or perusing our gift shop for souvenirs, you can be assured that our hotel holds the perfect weekend recipe for your celebration.

Personalized Service

You will partner with our Wedding Specialist throughout your 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





Your Experience

What Couples Love About Us

"My experience at Hyatt was amazing.... the service was impeccable and our catering manager/coordinator at the Hyatt, was truly exceptional. She took care of us from even before we signed with them and made sure we were satisfied every step of the way. She was patient with my million questions and was there for the entire event as well. For food, I didn't expect much, since it was a hotel, but it was surprisingly really good, and we got such compliments from our guests! Highly recommend!"
-Jennifer

"We enjoyed two catered events, a wedding rehearsal dinner and a wedding reception dinner. We were served delicious and well prepared food and were served graciously and competently by your wait staff. All our wishes were granted! Great job!"
- Renee

"I worked very closely with a very talented lady named Katherine Gammer to plan this event. I thought you should know that Katherine went above and beyond to make our wedding the most amazing day of our lives. It takes a very special, dedicated, detail oriented, multi-tasking, patient, accommodating person to work in this type of position and Katherine is all of the above and then some.

This position is an extremely challenging and stressful position to be in when you are dealing with demanding brides and many different types of personalities. I have to say, Katherine handles it with ease and grace. She was always willing to go out of her way to make sure that I was happy with everything. There were times that I became stressed and then I would call Katherine and she would melt my worries away and tell me that she would handle it, and she did. From the moment we met, I felt a warmth and genuineness from her that you do not always get from people. I could tell she genuinely cared about making sure that I was happy every step of the way in planning this event."
-Molly

"Katie is a pleasure to work with. She is calm, had contact with all my vendors, ensured each vendor knew exactly where to go on the day of the event and coordinated all events until the day of the wedding."
-Nilam



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.

\$10,000 USD contracted for wedding = 60,000 World of Hyatt Bonus Points
(Redeemable for a minimum of two free nights at any Hyatt hotel or resort worldwide)

\$20,000 USD contracted for wedding = 90,000 World of Hyatt Bonus Points
(Redeemable for a minimum of three free nights at any Hyatt hotel or resort worldwide)

\$30,000 USD contracted for wedding = 120,000 World of Hyatt Bonus Points
(Redeemable for a minimum of four free nights at any Hyatt hotel or resort worldwide)

\$40,000 USD contracted for wedding = 150,000 World of Hyatt Bonus Points
(Redeemable for a minimum of five free nights at any Hyatt hotel or resort worldwide)

2022 UNIQUE WEDDING OFFERS

Hyatt Regency Santa Clara is excited to offer this promotion for available dates in 2022! Book your wedding and receive:

- Indoor Dance Floor, Staging and Tables
- Selection of Floor Length Linen
- Three Butler Passed Hors d'oeuvres for Cocktail Hour
- Choice of curated Reception
- Complimentary Cake Cutting and Serving
- One-hour Signature Brand Bar with Unlimited Beer, Wine, Liquor & Soft Drinks
- Champagne and Cider Toast

To learn more about terms and conditions, please connect with your Wedding Specialist



Venues

Grand Ballroom

Conveniently on the Lobby Level, this extensive wedding site can accommodate even the largest of guest lists. This venue offers banquet seating for over 1,300 guests in its entirety or can be broken down to a more intimate setting of 150. The Grand Ballroom can be configured into as many as eight separate spaces, allowing you to customize as needed for both ceremonies and receptions. The adjoining corridor serves as the perfect location for pre-dinner cocktails and hors d'oeuvres.

Ceremony accommodates up to 2000 guests

Reception accommodates up to 1,300 guests



Santa Clara Ballroom

For a grand event on a smaller scale, our timeless Santa Clara Ballroom is a perfect fit! This particular space can accommodate up to 280 guests with a dance floor and up to 400 for a ceremony. The Santa Clara Ballroom offers unique and customizable ceiling lighting for photographs and a blank canvas for any combination of colors and themes.

Ceremony accommodates up to 400 guests

Reception accommodates up to 280 guests



Terra Courtyard

This scenic outdoor venue is a perfect setting for California casual events or can be dolled up for a more formal function! The courtyard is an open space adjacent to the pooldeck and set with a soothing waterfall. A perfect setting for a ceremony up to 200 guests or a cocktail reception for up to 700 guests.

Ceremony accommodates up to 200 guests

Cocktail Reception accommodates up to 700 guests



Unique Spaces

Magnolia

Conveniently located adjacent to the front entrance of our beautiful hotel, this room radiates simple elegance with its textured accent wall and bold impartial tones to compliment any color scheme. This ballroom allows an intimate wedding to bring their wedding vision to life. Gather up to 180 guests for a formal dinner event or invite guests to witness your vows for a ceremony for up to 250 guests.

Ceremony accommodates up to 250 guests
Reception accommodates up to 180 guests

Cypress

For an intimate wedding, this charming and recently renovated room will absolutely wow your guests. This lovely space will allow 150 of your most loved family and friends to observe you profess your love to one another. Cypress is an ideal space for a smaller crowd up to 80 dinner guests. This space is easily accessible just atop the escalators and offers contemporary neutral hues and a pristine white textured accent wall. A perfect ambiance for your romantic affair.

Ceremony accommodates up to 150 guests
Reception accommodates up to 80 guests







Packages

Wedding Package Inclusions

All Wedding Packages Include the Following (customizable based on your unique vision):

- One Hour Signature Bar
- Champagne or Cider Toast
- Three tray passed hors d'oeuvres
- Cake Cutting
- Mirrors & Votive Candles on Guest Tables
- Staging & Dance Floor
- Honeymoon Nights
- Selection of Floor Length Linen
- Complimentary Private Menu Tasting (Plated functions only)
- Professional Event Captain
- Deluxe Accommodations for the Newlyweds, Night of the Wedding
- Special Room Rates for Guests Accommodations







Curated Menus

Culinary

You have a vision of your dream wedding, and we strive to help make that vision become a reality. Delicious and irresistible dining offerings and a private tasting create an environment to inspire and guide you toward the perfect reception for you and your guests.

Cocktail Receptions

Tray Passed Let your guests mingle, as we bring passed bites to them.

Action Station A culinary enthusiast? A member of our talented culinary team can carve meats or flip pasta personally for your guests! Ask your wedding specialist for packages and pricing.

Dinner Service

Buffet casual & efficient, a great way to offer variety from regionally inspired cuisine to customized selections.

Specialty Stations interactive & innovative, perfect for multiple cuisines. Offers versatility and the opportunity for guests to meet and mingle during dinner.

Plated guests are seated and served three courses classic & elegant, single or duo option. This style of service allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance. Basic packages include a soup or salad selected by the couple, two proteins and a vegetarian option for guests with counts provided in advance.

Personal Preference allow your guests to personalize their dining experience. Treat them to an elegant four course meal. You choose the appetizer, salad, and offer your guests to choose their entrée, tableside with their server the night of the celebration. Four courses and wine service required.



Sample Menus

Small Bites

- * Brie Mousse Stuffed Strawberries
- * Antipasto Skewer with Balsamic Reduction
- * Rock Shrimp Mango Salad Wonton Cup
- * Belgium Endive with Roquefort
- * Ahi Poke & Ginger Sesame Crisp
- * Scallop Avocado Ceviche Cucumber Cup
- * Smoked Salmon Mousse and Caviar Crostini
- * Goat Cheese and Apricot Flat Bread
- * Wild Mushroom Quesadilla, Chipotle Aioli
- * Chorizo Empanada, Salsa Verde
- * Brie and Raspberry Filo Triangle, Port Raspberry Reduction
- * Vegetable Samosas, Mint Yogurt Sauce
- * Duck Spring Roll, Yuzu Soy
- * Bacon-Wrapped Scallops, Tomato Balsamic Jam
- * Fire Cracker Shrimp with Mango-Chili Chutney
- * Parmesan Artichoke Heart with Lemon Aioli
- * Vietnamese Shrimp Spring Roll

Savory Stations

Local California Cheese Board

Mezzeo Secco, Vella Cheese Co. (Sonoma)
Toma, Point Reyes Cheese Co. (Point Reyes)
Brie, Marin French Cheese Co (Petaluma)
Goat Chevre, Laura Chenel's Creamery (Sonoma)
Accompanied by Crispy Rosemary and Asiago Lavash,
Sliced French and Olive Baguette
Fig Jam, Local Honey, House Roasted Nuts

Antipasto

Shaved La Quercia "Rossa" Prosciutto - Fra'mani
Salami & Capicola
Marinated Olives, Point Reyes Blue Cheese, Parma,
Shaved Provolone
Garlic Ciabatta Crostini's, Rosemary and Asiago
Lavash Vine Ripe Tomato Crudo with Basil
Pesto Goat's Cheese Dip Grilled and Roasted
Vegetables with Citrus Aioli



Sample Personal Preference Menu

First Course (couple selects one for guests):

- * Crispy Pork Belly, Tomato Jam, Arugula Pesto, Roasted Garlic Aioli, Crostini
- * Dungeness Crab Cake, Apple & Cabbage Slaw & Horseradish Lemon Aioli
- * Ricotta Ravioli, Foraged Mushrooms, Truffle Oil & Parmesan Cream
- * Caramelized Scallop, Parsnip Puree, Micro Basil, Balsamic Reduction

Second Course (couple selects one for guests):

- * Di Stefano Burrata, Wild Arugula, Fig Marmalade, Candied Pecan, Sweet Basil
- * Napa Greens, Red Grapes, Candied Walnuts, Purple Haze Goat Cheese, Carmel Vinaigrette
- * Spiced Poached Pear, Baby Spinach, Shaved Fennel, Marcona Almonds, Prosecco Vinaigrette
- * Mache and Frisee, Baby Beets, Candied Cashews, Crumbled Feta, Honey Merlot Vinaigrette

Guest Tableside Selection of (select four):

- * Prime Filet, Wild Mushroom & Cippolini Confit, Garlic Spinach, Asiago Yukon Puree, Port Jus
- * Pan-Seared Scallop, Bacon-Sweet Corn Puree, Saute Spinach, Tomato Jam, Basil Oil
- * Baked Halibut, Braised Sunchokes & Heirloom Tomato, Truffle Risotto, Parmesan Tuile
- * Fennel Pollen Crusted Salmon, Golden Beet Risotto, Buttered Broccoli, Cherry Beurre Blanc
- * Merlot Braised Short Ribs, Creamy Polenta, Petite Squash, Crispy Leeks, Merlot Reduction
- * Roasted Cauliflower with Warm Quinoa, Cherry Tomato, Artichoke

Note: Wine service at the table is required for this service style. Ask a wedding specialist for details!



Plated Prix-Fixe Dinner Sample Menus



Salads & Appetizers

Couples to Select One for Guests:

- * Main Lobster Bisque with Cognac Cream
- * San Francisco Dugeness Crab Cake with Sweet Corn Ragout
- * Duck Confit and Apple Ravioli with Rosemary Cider Cream
- * Romaine Lettuce, Shaved Asiago Cheese, Garlic Crostini with house-made Caesar Dressing
- * Arugula, Pear and Reggiano Salad with Pine Nut Pesto and Balsamic Vinaigrette
- * Mixed Greens with Organic Dried Cranberries, Toasted Hazelnuts and Shallot Dressing



Entrees

Couple to Select Three Options (including vegetarian):

- * Pan Seared Scallop, Bacon-Sweet Corn Puree, Saute Spinach, Balsamic Tomato Jam
- * Fennel Dusted Pan Roasted Salmon, Beet Risotto, Buttered Broccolini, Cherry & Balsamic Reduction
- * Merlot Braised Short Ribs, Parmesan Whipped Potatoes, Roasted Baby Squash, Crispy Leeks
- * Honey Brined Bone-In Pork Chop, Cider Braised Red Cabbage, Pumpkin Gnocchi, Maple Bacon Jam
- * Porcini Goat Cheese Stuffed Chicken, Arugula Pesto Gnocchi, Herb Broccolini, Truffle Butter
- * Boneless Organic Rosemary Chicken, Roasted Garlic and White Cheddar Whipped Potatoes, Haricot Vert, Spicy Tomato Butter
- * Sweet Potato Ravioli, Roasted Root Veggies, Crispy Spinach, Sage Beurre Blanc (Veg)
- * Chick Peas, Croquets' with Jasmine Rice, Roasted Cashews, Tomato Mint Coulis (Veg/Vegan)

.**counts must be provided a minimum of (10) business days in advance

Upgraded Entree Options

- * Filet of Beef, Wild Mushroom & Cippolini Confit, Garlic Spinach, Herb Roasted Marble Potatoes, Port Jus
- * Oven Roasted halibut, Pesto Beurre Blanc, Braised Artichoke Sun Dried Tomato, Fingerling Potatoes

Duet Entree Option

- * 5oz Petite Filet and 5oz Lobster Tail, Port Bordelaise, Citrus Hollandaise, Potato Leek Au Gratin



Buffet Menus

Sample Buffet Menus

Soup (select one)

- * Asparagus White Truffle Soup with Pecorino C Crostini
- * Pea Puree, Smoked Bacon, Truffle Creme Fraiche
- * Bay Clam Chowder, Sourdough Herb Crostini
- * Roasted Vidalia Onion Soup with White Cheddar Crostini

Salad (select two)

- * Bloomsdale Spinach, Organic Berries, Sonoma Goat Cheese, Strawberry Vinaigrette
- * Rock Shrimp Ceviche with Campari Tomato and Hass Avocado, Cilantro Lime Vinaigrette
- * Central Coast Greens, Purple Haze Cheese, Roasted Pears, Walnuts, Apple Vinaigrette Arugula, Watercress & Golden Raisins, Preserved Red Onion, Blue Cheese Vinaigrette
- * Napa Greens, Sonoma Grapes, Spiced Walnuts, Feta Cheese, Agave & Thyme Vinaigrette
- * Butterball Potato and Pearl Onion Salad with Wild Arugula, Pesto Vinaigrette
- * Quinoa Pilaf, Feta Cheese, Cucumber, Baby Tomatoes, Parsley-Lemon Olive Oil

Sides (select two)

- * Toasted Cous Cous with Almonds, Bing Cherries and Golden Raisins
- * Central Valley Farms Grilled Vegetables, Basil Infused Olive Oil
- * Herb-Brie Au Gratin Potatoes, White Truffle Oil
- * Butternut Gnocchi, Pesto Cream, Roasted Toy Box Tomatoes, Bravo Farms Aged White Cheddar and Thyme
- * Honey Roasted Beets with Citrus Mizuna and Almond Streusels
- * Baby Roasted Root Vegetables, Thyme Brown Butter, Toasted Almonds
- * Rosemary Pee Wee Potatoes with Caramelized Onion Jam



Entrees (select three)

- * Ancho Rubbed Pork Loin, Sweet White Corn-Salsa, Cilantro Shallot Jus
- * Market Fresh Sustainable Fish, Fennel & Tomato Relish, Gilroy Garlic Aioli
- * Brandt Natural Beef Flat Iron Steak, Wild Mushroom-Onion Confit, Cherry-Port Jus
- * Fennel Pollen Crusted Sea Bass, Sautee Trumpet Mushroom, Pernod Reduction
- * Braised Short Ribs, Roasted Parsnips & Carrots, Horseradish Jus
- * Pan Seared Organic Chicken, Sautee Leeks and Purple Kale, Rosemary Jus
- * Pan Roasted Sustainable Salmon, Braised Broccolini & Artichokes, Tomato Butter Sauce



Specialty Stations

Taco Stand

Cilantro-Lime Butter Rock Shrimp
 Citrus Pork Carnitas
 Ancho Marinated Carne Asada
 Roasted Zucchini with Tomato Jalapeno Vinaigrette
 Mini Corn and Flour Tortillas
 Spicy Pickled Carrots and Onions, Ranchero Salsa, Salsa Verde, Fresh Limes, Sour Cream
 Freshly Made Guacamole & House Blue Corn Chips

Deconstructed Salad Bar

Romaine, Spinach and Arugula
 Grilled Chicken, Poached Rock Shrimp and Sliced Herb Roasted Skirt Steak
 Radishes, Peas, Heirloom Tomatoes, Beans, Grilled Corn, Peppers, Mushrooms, Sprouts, Toasted Pumpkin Seeds and Croutons
 Feta, Goat Cheese, Parmesan and Fresh Herbs
 House Made Dressings: Green Goddess, Balsamic Vinaigrette, Sesame-Ginger Soy Vinaigrette, Creamy Garlic, Blue Cheese Dressing, Extra Virgin Olive Oil
 Crostini and Parmesan Lavash Sticks



Pasta Station

(Choice of Three)

- Three Cheese Ravioli with Orange Cream Sauce, Duck Confit & Sweet Figs
 - Herb Gnocchi, Mascarpone-Brown Butter Sauce, Baby Spinach & Pine Nuts
 - Home Style Beef or Roasted Summer Vegetable Lasagna
 - Ricotta & Spinach Ravioli with Red Pepper Sauce, Kale & Toasted Almonds
 - Spicy Whole Wheat Penne Arrabbiata with Grilled Chicken, Wild Mushrooms & Fresh Herbs
 - Classic Spaghetti and Bolognese Sauce
 - Lobster Lemongrass Sauce with Cheese Tortellini
- Grated Reggiano & Red Chili Flakes to Accompany
 Herb Garlic Bread and Olive Oil & Vinegar

(1) Chef Optional for every (50) Guests at \$175.00 plus tax each



Bar

Bar Service

Your special day calls for a toast! With several bar packages perfect for your style of occasion, guests will sip, savor and enjoy. Create your own Signature cocktail, or design a unique Craft Bar to enhance the celebration. Select from a variety of soft drinks, wines, bubbles, brews and cocktails.

Beverage Packages range from classic Signature to elegant Top Tier spirits, beer and wines.

Based on your vision, Hyatt offers a range of bar service and packages:

Best of Hyatt

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. We've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Let us help you design and highlight your Signature Couple's Cocktails.

Sampling of our couples favorites:

Two To Tango

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

Mint to Be

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

Mai Tai the Knot

White Rum, fresh lime juice, orange Juice, orgeat syrup, dark rum, garnished with lime wheel

Celebratory Bubbles & Wine

Elevate your perfect day into something truly unforgettable. From sparkling wines and crisp whites to light and full intensity reds, you're sure to find selections that will delight any palate.

Sampling of offerings (by the bottle):

Prosecco, Villa Sandi, Veneto, Italy

The Seeker Reisling, Mosel, Germany

Rodney Strong Chardonnay, Sonoma Coast

The Hess Collection Chardonnay, Napa Valley

M. Chapoutier "Belleruche" Rose, Cotes-Du-Rhone, France

MacMurray Ranch Pinot Noir, Central Coast

Charles and Charles Cabernet Blend, Washington

Catina Malbec, Mendoza, Argentina

Drumheller cabernet Sauvignon, Columbia Valley

Simi Alexander Valley Cabernet Sauvignon, Sonoma County





Bar

Signature Brand Liquors

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Sauza Gold Tequila, Jim Beam Bourbon, J&B Scotch

Premium Brand Liquors

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Sauza Hornitos Tequila, Jack Daniel's Bourbon, Dewar's Scotch Whiskey

Labor Charges

Bartenders (each) - \$175

*For more detailed pricing breakdowns, please ask your Wedding Specialist

*Cash bars have a minimum spend of \$500



Prosecco and Popsicles

Handmade mango, strawberry, or orange sherbet popsicles dipped into a glass of sparkling wine. Refreshing, Tasty, and Bubbly!

Unique and Curated Bars

Bloody Mary Bar
Seasonal Fruit & Juice Mimosa Bar
Craft Brew Bar



Details

Confirmation of Space and Deposits

An initial deposit of 25% of the minimum commitment is required to confirm your date along with a signed contract.

Enhancements

Little touches can enhance your wedding– from late night snacks, to next morning brunches, to gift bags delivered to your guest's sleeping rooms. Allow our team to embellish your experience with delighters to elevate your special day.

Guest Accommodations

A room block may be setup for guests attending your event. If you would like to setup a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered. Hyatt Regency Santa Clara also offer non-committal rates for weddings (based on availability) - ask us for details!

Rehearsal Dinner

Entertain your closest friends and family in an elegant and intimate setting, by having your rehearsal dinner in one of our private spaces. We will help you customize a menu and other details, so you can concentrate on your upcoming big day.



Family Brunch

The perfect ending to the perfect weekend. Treat your overnight guests to breakfast the next day. Your wedding coordinator will arrange for a private room with dedicated waiters to serve your guests. This final touch will allow you to reflect on the wedding and wish everyone farewell before you leave for your honeymoon.

Parking

With nearly 2,000 parking spots, we have plenty of self parking available for all of your guests. Valet service is available as well for an additional fee.

Tasting

With so many delicious custom menu options, it is hard to make a decision on what to eat on your big day! Luckily we provide a complimentary tasting of our delicious Wedding Menu Selections for you, your fiancé, and two additional guests two to three months prior to the big day.

Wedding Specialist

Of course when reserving your wedding here at the Hyatt, you will be working closely with your wedding specialist there to guide you on the journey to your perfect day.





Hyatt Hotels & Resorts

Hyatt Regency Santa Clara

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