



WEDDINGS

Menu Packages



HYATT
REGENCY®

HYATT REGENCY SACRAMENTO

1209 L St, Sacramento, CA 95814 T+1 916 443 1234
sacramento.hyatt.com



ABOUT HYATT REGENCY

HYATT REGENCY SACRAMENTO

Weddings become unforgettable when they take place at the Hyatt Regency Sacramento. We truly believe weddings should be extraordinary, once-in-a-lifetime events. We take pride in handling the details so you can spend time on what's most important: creating memories among loved ones.

Situated across from the California State Capitol, the Hyatt Regency Sacramento is a contemporary, urban hotel that spills elegance and romance.

Your Wedding Specialist at the Hyatt will assist you from beginning to end to bring your wedding dreams to life! Let us cater to your every need while you watch your dreams unfold!

1209 L Street,
Sacramento, California. USA, 95814

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.

T + 1 916-443-1234
<http://sacramento.regency.hyatt.com>

Restaurants/Bars

Savor fresh, seasonal California cuisine at our eclectic restaurants, cafés and bars. Indulge in sumptuous steak and seafood at Dawson's, enjoy a healthy lunch on the patio at Vines Café and sip a specialty cocktail or martini at Amourath 1819.

Parking

The Hyatt Regency Sacramento offers secure, covered parking for overnight guests at a rate of \$29 for valet and \$20 for self-parking, with unlimited in and out privileges. We also offer discounted parking to our events guests. Please ask your Wedding Specialist for Rates.

Spa

Soak up the California sunshine at Sacramento's only resort-style pool, soak in the hot tub and relax in a shaded cabana on the landscaped sun deck. After a workout in the fitness center, relax and revitalize in our peaceful Emperia Wellness Spa.

Fitness Center

Stay active at the StayFit™ fitness center featuring cardio and weight training equipment

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

Real Weddings

[Amanda + Ben's](#) Romantic Capitol View Wedding

[Manu + Bhollo's](#) Elegant and Colorful Regency Ballroom Wedding

[Sandra + Arash's](#) Dreamy Regency Ballroom Wedding

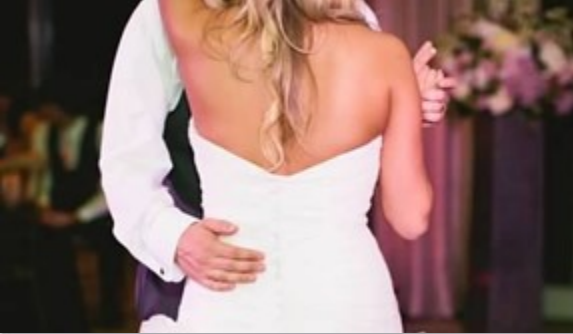
Find us Online
[Wedding Wire](#)

[The Knot](#)

[Here Comes the Guide](#)

[Instagram](#)

[Pinterest](#)



YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency Sacramento. 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.



WEDDING SITES

REGENCY BALLROOM

The Regency Ballroom with 16-foot ceilings, offers a classic and elegant atmosphere. Recently renovated, the ballroom is bathed in subtle hues of burgundy, teal and gold and can accommodate events for 125 to 800 guests. The ballroom has an adjoining foyer ideal for cocktail receptions prior to dinner

(120-180) Guests:
\$1,400 Venue Rental Fee

(181-800) Guests:
\$1,600 Venue Rental Fee

UPPER POOL DECK

Our Upper pool deck is the perfect location for an outdoor ceremony. Surrounded by lush gardens and tasteful ironwork, this area provides a private setting with a fireplace as your backdrop

\$600 Venue Rental Fee
Includes White Wooden Folding Chairs and White Aisle Lanterns

[Click Here](#) to view pictures of our wedding venues.

THE CAPITOL VIEW

The Capitol View room, which can accommodate 120 for a seated event or 150 for a standup reception, offers spectacular vistas of Sacramento, the State Capitol and Capitol Park. Beautiful gold chiavari chairs accent a combination of harvest gold and crisp creams with hints of slate gray and amber. Outdoor balconies are perfect for your entire party to enjoy the near year-round temperate weather

\$1800 Venue Rental Fee

COMPLIMENTARY INCLUSIONS

Riser & Staging for Band or DJ
Dance Floor
All China, Glassware, & Flatware
Tables and Chairs
Selection of Ivory or White Floor Length Linen
Selection of Napkin Colors
Specialty Votive Candles

AVAILABLE ENHANCEMENTS

Specialty Fabrics and Linens
Chivari Chairs
Chair Covers
Additional Specialized Lighting
Centerpieces
Uplighting



CUSTOMIZE YOUR EXPERIENCE

<i>THE REGENCY CLASSIC</i>	<i>THE REGENCY ROMANTIC</i>	<i>THE REGENCY CONTEMPORARY</i>	<i>COMPLIMENTARY INCLUSIONS</i>
Two Tray-Passed Hors D'oeuvres	One- Hour Hosted Beer and Wine Bar	One- Hour Hosted Full Bar	Cake Cutting
Choice of Soup or Salad	Two Tray-Passed Hors D'oeuvres	Two Tray-Passed Hors D'oeuvres	Butler Passed Fee
Choice of (3) Entrees	Choice of Soup or Salad	Choice of Soup or Salad	Bartender Fee
Coffee and Tea Service during Meal	Choice of (3) Entrees	Choice of (3) Entrees	Complimentary Menu Tasting for (4)
Champagne Toast	Coffee and Tea Service during Meal	Coffee and Tea Service during Meal	Guest room for Bride and Groom the night of the wedding, including a Special Amenity and Turn Down service
\$72.00 ++ per guest	Champagne Toast	Champagne Toast	Special room rates for overnight guests <i>(rates and availability are dependent upon season and occupancy levels)</i>
For Buffet Pricing see Page 8	\$82.00 ++ per guest	\$90.00 ++ per guest	
	For Buffet Pricing see Page 8	For Buffet Pricing see Page 8	
			<i>AVAILABLE ENHANCEMENTS</i> Wine Service Coured with Dinner Additional Hors D' oeuvres Extended Bar and Beverage Service Enhanced Dessert Station



HORS D'OEUVRES

COLD SELECTIONS

Fire and Spice Beef with Balsamic Onions
5.25 Per Piece

Caribbean Curried Chicken Salad Tart
4.75 per piece

Mini Maine Lobster Rolls
5.25 per piece

Herb Crusted Lamb with Olive Tapanade and
Oil Cured Tomato
5.25 per piece

Zucchini, Pesto and Goat Cheese Crostini
4.75 per piece

COLD SELECTIONS

Old Bay Poached Jumbo Shrimp with House
Cocktail Sauce
5.00 per piece

Whipped Chevre Stuffed Pappadew Peppers

5 per piece

Beet Latke with Granny Smith
Apple Relish

4.75 per piece

Oil Cured Tomato & Pesto
Mozzarella Skewer
4.75 per piece

Furikake Tuna Lollipop with
Ponzu Dipping Sauce
5.25 per piece

HOT SELECTIONS

Sweet Potato Cake with Poblano Jam
4.75 per piece

Bleu Crab Cake with Whole Grain Remoulade
5.25 per piece

Chili Lime Chicken Kabob with Fire Roasted
Salsa
5.00 per piece

Mac n' Cheese Lollipop with Parmesan
Fonduta
5.00 per piece

Lobster Empanada with Cilantro Crema
5.25 per piece

HOT SELECTIONS

Vegetable Spring Roll with Sweet Chili Sauce
4.75 per piece

Spanakopita
4.75 per piece

Vegetable Samosa with Garam
Masala Yogurt
5.00 per piece

Bacon Wrapped Scallop with Balsamic
Reduction
5.25 per piece

Szechuan Beef Satay with Ginger-Soy Sauce
5.25 per piece



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.

STARTERS AND SALADS

Select one

Classic French Onion Soup with Gruyere Crouton

Field Greens with Roasted Beets, Pepita Brittle, Redwood Farms Goat Cheddar and Creamy Apple-Yogurt Dressing

French Served Caesar Salad with Shaved Parmesan Cheese, Focaccia Croutons, Basil Caesar Dressing

Baby Spinach with Roasted Butternut Squash, Sweet and Spicy Pistachios, Mezzo Secco Jack Cheese with a Caramelized Shallot Vinaigrette

House Blended Winter Chicories with Shaved Fennel, Pomegranate Seeds, Persian Cucumber with Citrus Vinaigrette

Tender Greens with Heirloom Oranges, Sunflower Seeds, Quick Pickled Carrots with a House-Made Goats Milk Ranch

ENTREES

Select up to three

Braised Short Rib with Roasted Baby Carrots, Buttermilk Yukon Gold Potato Puree and Horseradish Demi Glace

Pan Seared All Natural Chicken with a Parsnip-Apple Puree, Charred Brussel Sprouts with a Caramelized Shallot Jam

Potato Crusted Salmon with Meyer Lemon Risotto, Braised Bloomsdale Spinach and Roasted Tomato Beurre Blanc

Grilled All Natural Flat Iron with Duck Fat Smashed Fingerling Potatoes, Sautéed Tuscan Kale with a Point Reyes Blue Cheese Red Wine Reduction

Fig and Prosciutto Stuffed Chicken with Brown Butter Sage Gnocchi, Rapini and Balsamic Gastrique

Fennel and Coriander Crusted Sea Bass with Red Garnet Yam Barley Risotto, Broccolini with Chermoula

ENTREES CONTINUED

All Natural Bone-In Niman Ranch Pork Chop, Black Eyed Pea Ragu, Braised Mustard Greens and topped with Bacon Jam

All Natural Petite Filet with Dungeness Crab Cake, Roasted Garlic Potato Puree, Heirloom Carrots and Syrah Reduction

DESSERT IDEAS

\$6 per person additional

Tcho Chocolate Brownie Tart with Vanilla Bean Cream

Individual Tiramisu with Mascarpone Mousse and Chocolate Espresso Sauce

Dulce de Leche Tower with Banana Crème Anglaise

WEDDING CAKE

Your Wedding Cake served for Dessert
Cake cutting included in package



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.

STARTERS & SALADS

Shaved Sunchoke and Arugula Salad,
Parmesan Cheese and Lemon Dijon
Vinaigrette

Mixed Field Grown Chicories, Pomegranate
Seeds, Shaved Fennel and Hazelnut
Vinaigrette

Roasted Beets, Maple Roasted Pears,
Arugula, Point Reyes Bleu Cheese

Great Northern Bean Salad with Slab Bacon
and Arugula with Apple-Whole Grain
Mustard Vinaigrette

Winter Greens with Sourdough Croutons,
Aged Cheddar, Oil Cured Tomatoes with
Dark Balsamic Vinaigrette

Hearts of Romaine with Shaved Parmesan,
Focaccia Croutons, Basil-Yogurt Caesar
Dressing

Charred Broccoli and Red Quinoa Salad with
Golden Raisin Vinaigrette

MEAT & FISH

Braised Short Rib with Turnips and
Rutabaga

Hot Smoked Salmon with Braised Mustard
Greens

Roasted Mary's Chicken with Cranberry and
Wild Rice Pilaf with Roasted Chicken Jus

Slow Roasted Cider Brined Pork Loin with
Red Flannel Hash

Pan Seared Sustainably Raised Salmon with
Braised Spinach

Smoked Brisket with Amber Ale Jus

Herb Roasted Whole Chickens with
Sourdough and Mushroom Bread Pudding

Poached Petrale Sole with Meyer Lemon
Roasted Brussel Sprouts

SIDES

Celery Root and Potato Mash

New Crop Potatoes with Chive Whipped
Sour Cream

Charred Brussel Sprouts with Honey-Dijon
Glaze

Smoked Cheddar Mac n' Cheese with
Caramelized Shallots

Herb Roasted Wild Mushrooms

BUFFET DINNER PRICING

Select Two from each Category as a
Wedding Package

Add \$3.00 to Package Price

Select Three from each Category as a
Wedding Package

Add \$4.00 to Package Price

Select Four from each Category as a
Wedding Package

Add \$6.00 to Package Price



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.

AMERICAN ARTISANAL CHEESE

Barely Buzzed Espresso Cheddar, Humboldt Fog and Bellwether Carmody
Local Wild Flower Honey, Date Cake,
Freshly Baked Bread, Crackers and Seasonal Fruit Chutney
\$17.00 Per Guest

LOCAL SOURCED VEGETABLE BOARD

Charred Broccoli, Celery, Carrots, Cucumber and Grilled Sweet Peppers
Tuscan Rosemary White Bean Dip and Roasted Tomato-Olive Tapanade
Whole Grain Crackers and Lavash
\$14.00 Per Guest

AMERICAN ARTISANAL CHARCUTERIE

Chef's Selection of Handcrafted American Made Charcuterie
Whole Grain Mustard, Marinated Olives, Marcona Almonds
Paired with Pretzel Bread and Everything Flatbread
\$19.00 Per Guest

MAC ATTACK STATION

Lobster Mac with Oreciette, St. Andre Cheese and Tarragon
Wild Mushroom Mac with Humboldt Fog and Truffled Crumbs
Slow Roasted Pork Belly Mac with Fiscalini White Cheddar and Caramelized Onions
\$20.00 Per Guest

SHELLFISH BAR

(BASED ON 3 PIECES PER PERSON)
Poached Jumbo Shrimp, Sweet Chili Marinated Mussels, Snow Crab Claws
House-Made Cocktail Sauce, Lemon Wedges, Horseradish, Meyer Lemon Remoulade
\$25.00 Per Guest

THE SWEETSHOP

Assorted Mini Pastries, Crème Puffs, Tarts and Cookies
Starbucks Coffee and Tazo Tea Selection
\$20.00 per guest

ARTISAN CRAFTED FLATBREADS

Spicy Tomato and Fresh Mozzarella Cheese
BBQ Chicken Flatbread with Cilantro, Red Onions and Pulled Chicken
Italian Beef Flatbread with Cherry Pepper Pesto
\$18.00 Per Guest

SLIDERS AND MORE (MINIMUM 25 GUESTS)

All Natural Beef Patty, Fiscalini Horsefeathers, Onion Strings
House Cooked Carnitas, Cilantro-Avocado Aioli and Pickled Red Onion
Falafel with Oil Cured Tomato Relish and Tzatziki
Cheddar Cheese Dusted Tots
Sriracha Ketchup
\$23.00 Per Guest

CARVING STATIONS

Your Wedding Specialist will provide a variety of options to suit your every taste and craving!



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.

HOSTED FULL BAR PER PERSON

Signature Brands
First Hour, Included in Package
Second Hour, \$12.00

Premium Brands
First Hour, \$20.00
Second Hour, \$14.00

HOSTED BEER AND WINE BAR PER PERSON

First Hour, Included in Package
Second Hour, \$10.00

WINE SERVICE WITH DINNER

Offering our Hyatt Signature Wine Series, Canvas by Michael Mondavi
Choose two wines to be served during dinner
Chardonnay, Cabernet Sauvignon, Pinot Noir, Merlot, or Pinot Grigio
\$36.00 per bottle

HOSTED SIGNATURE BAR PER DRINK

Cocktails, \$8.50
Domestic Beer, \$5.00
Imported Beer, \$6.00
Select Wine, \$8.00
Mineral Water/Juices, \$4.00
Soft Drinks, \$4.00
Cordials, \$9.50
Champagne \$8.00

HOSTED PREMIUM BAR PER DRINK

Cocktails, \$10.50
Domestic Beer, \$5.00
Imported Beer, \$6.00
Premium Wine, \$9.50
Mineral Water/Juices, \$4.00
Soft Drinks, \$4.00
Cordials, \$9.50
Champagne \$9.50

SIGNATURE BAR BRANDS

Gin: Beefeaters
Vodka: Smirnoff
Scotch: Johnny Walker Red
Bourbon: Jim Beam
Whiskey: Canadian Club
Irish Whiskey: Tullamore Dew
Rum: Cruzan
Dark Rum: Captain Morgan
Tequila: Sauza
Cordial: Hennessy VS

PREMIUM BAR BRANDS

Gin: Bombay
Vodka: Absolute
Scotch: Johnny Walker Red
Bourbon: Jack Daniels
Whiskey: Seagrams VO
Irish Whiskey: Bushmills
Rum: Bacardi Light
Dark Rum: Captain Morgam
Tequila: Hornitos Silver
Cordial: Courvisier VO



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 12.00

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

City Park Swizzle 12.00

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

Pineapple Basil Cooler 12.00

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

Sweet Arnold 12.00

Bacardi Superior rum and raspberry puree with iced tea and lemonade

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 12.00

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

Sage Margarita 12.00

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

Paloma Fresca 12.00

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

The Don's Martini 12.00

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

Spicy Paloma 12.00

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 12.00

Tito's Handmade vodka with passion herbal infused iced tea

Tropical Sunset 12.00

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

Watermelon Jalapeno Cooler 12.00

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

Island Splash 12.00

Tito's Handmade vodka with pineapple, St-Germain liqueur, fresh lime juice and agave nectar

Mockingbird Ginger 12.00

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

Strawberry Mule 12.00

Tito's Handmade vodka, muddled mint and strawberries with ginger beer



SPECIALITY WINE

Elevate your perfect day into something truly unforgettable. Hyatt's premium wine collection is crafted featuring a selection of wines to complement your menu in both value and style. From sparkling wines and crisp whites to light and full intensity reds, you're sure to find selections that will delight any palate.

SPARKLING WINE

Gloria Ferrer Brut, Bubbles, Sonoma
Delicate pear and floral notes are backed by toasty almond with lively citrus, toast and apple flavors
\$48.00 bottle

La Marca, Bubbles, Italy
Fresh Citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple, and touches of grapefruit.
\$52.00 bottle

CANVAS BY MICHAEL MONDAVI

Chardonnay, California
Freshness and richness of pure fruit woven beautifully with subtle toasty oak
Pinto Grigio, Veneto Italy
\$36.00 bottle

Aromas of vivid red fruit with hints of spice that complement the lithe texture
Pinot Noir, California
\$36.00 bottle

Merlot, California
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins
Merlot, California
\$36.00 bottle

Cabernet Sauvignon, California
Subtle hints of oak and spice married with lively tannins
Cabernet Sauvignon, California
\$36.00 bottle

WHITE WINES

Matanzas Creek, Sauvignon Blanc, Sonoma
Aromas of white grapefruit, pumelo, nectarine, and lemon thyme, hints of fresh oregano and yellow guava
\$44.00 bottle

Simi, Chardonnay, Sonoma County
Expressive notes of pineapple, peach, pear and green apple with aromatics of citrus, lightly spiced with toasty oak
\$54.00 bottle

Villa Maria Private Bin, Sauvignon Blanc, New Zealand
Aromas of snow peas, zesty limes and freshly picked herbs with flavors of melon, passionfruit, and ruby grapefruit
\$48.00 bottle

HandCraft, Chardonnay, California
Lively floral and honey aromatics with hints of lemon zest, green apple and toasty oak with flavors of honey and pear
\$38.00 bottle

RED WINES

Nielson by Byron, Pinot Noir, Santa Barbara County
Flavors of dark berry, cherry with hints of floral and mineral notes
\$40.00 bottle

Frei Brother's, Merlot, Dry Creek Valley
Aromas and flavors of red licorice and blackberry
\$52.00 bottle

Rodney Strong, Cabernet Sauvignon, Sonoma
Lush, dark berries and ripe plums dominate in the glass
\$48.00 bottle

Hess Select Trio, Winemaker's Blend, Red Blend, California
A blend of several red varietals produces a wine with flavorful ripe fruit and balanced tannins
\$40.00 bottle

Pascual Toso, Malbec, Argentina
Aromas of plum and quince with a slight touch of elegant oak
\$36.00 bottle



VENDORS

MUSIC & ENTERTAINMENT

Extreme Productions
916.773.4329

Mr. DJ Service
916.988.6979

Music & More Entertainment
916.601.4107

FLORALS

Ambience Floral Design
916.786.6851

Bloem Decor Floral Design
916.447.2001

Flourish
916.212.5179

Bella Bloom
916.498.8588

Twiggs Floral Design
916.441.2302

Visual Impact

1209 L Street,
Sacramento, California. USA, 95814

PHOTOGRAPHERS

Diana Miller
916.729.5520

Memories by Tanya
916.380.2672

Memory Journalists
916.802.8004

Xsight Media
916.444.9100

Eye Connoisseur
916.444.1222

VIDEOGRAPHERS

Reel Eyes Media
209.890.5132

Event Filming
1.888.389.3456

Frontside Films
916.712.4465

Max Video Productions
916.708.7170

T + 1 916-443-1234
<http://sacramento.regency.hyatt.com>

BAKERIES

Ettore's
916.482.0708

Freeport Bakery
916.442.4256

Shelton's
916.564.2253

Sweet Cakes by Rebecca
916.370.7760

WEDDING PLANNERS

2 Chic Events
888.542.2442

A Day to Remember
916.452.4373

Kate Whelan Events
888.808.5283

Lavish Events
916.688.3933

Sara Renfro
707.480.1170

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

LINEN & EVENT RENTALS

Classic Party Rentals
916.444.6120

LaTavola Linens
916.321.9333

Mimi & Co.
916.525.1235

Celebrations
916.773-2133

Creative Coverings
775-359-6733



DETAILS MADE EASY

CEREMONY INFORMATION

In order to better orchestrate your wedding and to allow you the opportune time for your wedding ceremony, we will work within your timelines.

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.

GUEST ACCOMMODATIONS

A room block may be setup for guests attending your event at the Hyatt Regency Sacramento. Check in time is 4:00pm, and check out time is 12 noon. 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.

WELCOME PACKETS & GIFT BAGS

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

One Generic Item at front desk
or delivery \$3.00

One Personalized Item at front desk
or delivery \$5.00

FINAL PAYMENT

Final payment in the form of a cashier's check, money order, credit card or cash is due at least ten (10) business days prior to the wedding date.

A 20% Contingency Fee will be added to cover any overages that may occur on the day of the event.



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 Sacramento 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

