



WEDDINGS

Menu Packages



HYATT
REGENCY®

HYATT REGENCY WAIKIKI BEACH RESORT & SPA

2424 Kalakaua Avenue, Honolulu, Hawaii 96815 T+1 808 923 1234
waikiki.hyatt.com



YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency Waikiki Beach Resort & Spa. The first-rate team at Hyatt Regency will help you create the perfect celebration on your special day.

Special Service

From your arrival at Hyatt Regency in preparation for your wedding to the last toast at your wedding reception and beyond, we are committed to creating a once in a lifetime experience for you and your guests. Your wedding specialist will serve as your personal consultant and provide complete coordination for every detail of your wedding.

Pre- and Post-Wedding Events

Your Hyatt wedding experience can start with a personalized wedding shower, rehearsal dinner, bridal brunch or family brunch. Our experts will ensure every wedding event you host at Hyatt Regency is exceptional.

A Personalized Experience

From linens and lighting to a number of unique dining options and everything in between, you have the power to choose what suits your personal taste. Creating a unique experience is our goal and we look forward to helping you choose each detail to create the perfect wedding.

Hyatt Honeymoons

Celebrate your wedding day with Hyatt and enjoy free nights on your honeymoon at participating Hyatt hotels and resorts worldwide. Refer to *More Details to Consider* for specific details.



ABOUT HYATT REGENCY

Hyatt Regency Waikiki Beach Resort and Spa

Set in the heart of Waikiki, the Hyatt Regency Waikiki Beach Resort and Spa truly captures the timeless traditions and contemporary excitement of weddings in Hawaii. The Hyatt offers the ultimate combination of personalized service, luxurious accommodations, and inspired culinary creations.

You've imagined every detail. Let us bring them to life.

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.

SHOR

SHOR delivers one of Waikiki's largest buffets filled with a delectable array of locally sourced foods. Daily options include a selection of healthy juices designed by our own artisan juicer, cheeses from Naked Cow Dairy, Hula Meli honey from our own bees harvested on property, and a variety of fruits and vegetables from Hawaii farms. The buffet also includes a variety of baked goods, eggs, cereals and grains.

Japengo

One Waikiki's popular dining experiences, Japengo features innovative cocktails, expertly rolled sushi and a menu of exotic flavors from the Pacific Rim and Southeast Asia. The restaurant's glowing amber and fiery red hues create a warm ambiance that welcomes you in to join us for what is sure to be a sophisticated culinary adventure.

Na Ho'ola Spa

Prepare for your special day in style as only the Hyatt can provide. Our spacious treatment rooms and lounge are decorated with modern Hawaiian charm and elegance that will make you feel like you are in a home away from home. Find relief from the stressful planning of your wedding and unwind with one of our massages, facials or wraps. You will be extremely rejuvenated as you prepare for your special day.

Shopping

Looking for a memorable gift to give your bridal party or wedding guests? The Hyatt Regency Waikiki offers world-class shopping with unique boutiques and specialty stores throughout our resort.



WEDDING SITES

Na Lea Terrace

Imagine yourselves atop the Na Lea Terrace overlooking the crystal blue waters of the Pacific. Exchange your vows surrounded by your loved ones at this picturesque location.

Our ceremony set-up includes an arbor, up to 120 white chairs, white runner, microphone and sound system.

The Na Lea Terrace is also a beautiful location for a private, outdoor reception up to 150 guests.

Mauka Ceremony Ballroom

Prefer a more intimate setting? Our Mauka Ballroom can be transformed into a memorable and elegant ceremony location as you say your "I Do's" beneath its grand chandelier.

Our Mauka Ceremony set-up includes an arbor, up to 120 chairs, white runner, microphone and sound system.

Kou Ballroom

The modern decor of Kou Ballroom is a perfect match for the modern day bride and groom. This 3,000 square foot ballroom offers complete privacy, the latest in audio-visual technology and accommodates up to 100 guests.

Regency Ballroom

"Because the ballroom should be dressed as beautifully as the bride." Gorgeous French windows with views of Waikiki Beach and grand chandeliers highlight the room's decor. This elegant ballroom accommodates up to 450 guests for a reception. Celebrate and create your memories in the Regency Ballroom on your wedding day.



RECEPTION DETAILS

Dining Experience

Hyatt Regency Waikiki Beach Resort & Spa offers an array of menu options to suit every need. Your wedding specialist will ensure every last detail is attended to for a seamless dining experience. From hand passed hors d'oeuvres to a champagne toast, we'll ensure service. Additionally, we welcome the opportunity to create menus especially for you. Please ask your wedding specialist for details.

Personal Touches

There are many ways to let your own personal style shine though at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour and reception.

Reception Details

Allow our catering team to assist you with every aspect of your wedding plans. Whether you are hosting an elegant affair or a casual celebration, we can help you prepare for one of the most important days of your life.

Our standard reception set-up includes:

- Bridal table
- Cake table
- Dance floor
- Staging for band
- Reception and gift tables
- Guest tables and place settings
- White or ivory linen
- Fine glassware and china
- Table numbers

Additional Details

Food, beverage and audio-visual pricing is subject to 23% service charge and 4.712% tax.

A portion of the service charge is being used to pay for costs or expenses other than wages and tips of employees.

All prices are subject to change without notice.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



CUSTOMIZE YOUR EXPERIENCE

Hors d'Oeuvres

Select from a number of delectable cold or hot hors d'oeuvres for you and your guests to enjoy. From tiny bites to an impressive display, each taste is hand crafted with your special day in mind.

Dining Options

Customize your wedding menu by selecting from the following options: Plated Prix-Fixe, Buffet-style and Specialty Stations. You'll select from a wide array of delicious foods, and your wedding specialist will help design the perfect dining experience for you and your guests.

Beverage Options

There are beverage options to fulfill the needs of any celebration. Whether you choose to host your bar or have a cash bar, you're sure to keep the celebration going. Don't forget to ask about our unique signature cocktails.



HORS D'OEUVRES

Cool Selections

Togarashi Spiced Ahi, Won Ton, Wasabi Mayonnaise

Shiso Wrapped Shrimp, Cocktail Sauce

Japengo's California Style Sushi

Vietnamese Summer Rolls, Spicy Peanut Sauce

Bay Scallop Ceviche, Lilikoi

Prosciutto, Arugula, Roasted Pear, Walnut Dressing

Fresh Mozzarella, Roasted Tomato, Micro Basil, Crisp Baguette

Fried Tofu, Miso Dressing, Pickled Green Onion

Lomi Salmon Stuffed Cherry Tomatoes

\$6.00 each

Minimum 30 pieces each

Hot Selections

Coconut Shrimp, Red Curry Dip

Kalua Pig Sliders, Cole Slaw, Spicy BBQ Sauce

Pork Gyoza, Red Vinegar Sauce

Housemade Crabcakes, Furkake Aioli

Teriyaki Chicken Skewer, Toasted Sesame Seeds

Beef Satay, Peanut Sauce

Pancetta Wrapped Salmon, Pea Guacamole

Grilled Vegetable Crostini

Vegetarian Spring Rolls, Sweet Chili Sauce

Eggplant Arrancini, Salsa Verde

\$6.00 each

Minimum 30 pieces each

Display Stations

Japengo Sushi Display
Assorted Sushi from our very own Japengo Restaurant
\$20.00 per guest

Local and Imported Cheeses
Nuts, Dried Fruits, Assorted Crisps and Artisan Bread
\$260.00, Serves 20 guests

Dim Sum Station
Assorted Dim Sum in Bamboo Steamer Baskets
\$16.00 per guest

Hawaiian Seafood Display
Chilled Oysters on a Half Shell, Shrimp, Mussels and Poke Shooters served with Hawaiian Chili Pepper Water and Cocktail Sauce
\$400.00, Serves 20 guests

Pupu Display Station

(To Accompany Dinner Buffets Only, Served for 1 Hour)

Pupu Station I
Smoked Marlin Dip, Corn Chips
Futomaki Roll, Pickled Ginger
Chicken Satay Skewer
Vegetarian Spring Rolls, Sweet Chili Sauce
\$10.00 per guest

Pupu Station II
Bruschetta Display, Grissini Sticks
Edamame Hummus, Fresh Chips
Beef Teriyaki Skewers, Toasted Sesame Pot Stickers, Red Vinegar-Soy Sauce
\$10.00 per guest



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.

Salad Course

Traditional Caesar Salad, Garlic Crostini, Shaved Imported Romano Cheese

Arugula and Frisee, Basil-Yogurt Dressing, Baby Peppers, Radishes

Baby Spinach, Sliced Kula Strawberries, Feta, Caramelized Pecans, Balsamic Vinaigrette

Wedge Salad with Bacon, Bleu Cheese Crumbles, Tomato, Creamy Buttermilk Dressing

Togarashi Spiced Ahi, Nalo Baby Greens, Ichiban Vinaigrette

Hearts of Palm, Fresh Papaya, Papaya Seed Dressing

Prawn and Mango Salad, Palm Sugar-Mint Vinaigrette, Prawn Cracker

Nalo Farm Greens, Candied Walnuts, Local Tomatoes, Port Wine Vinaigrette

Entrée Course

Kiawe Broiled Chicken, Hamakua Mushroom Sauce, Roasted Potatoes, Seasonal Vegetables
\$58.00 per guest

Teriyaki Marinated All Natural Chicken Breast, Daikon Radish, Furikake Rice
\$58.00 per guest

Kona Kampachi Topped with Lobster Meat, Sweet Potato, Local Corn, Island Herb Butter
\$60.00 per guest

Local Catch, Celeriac Puree, Macadamia Nut Beurre Blanc
\$60.00 per guest

Braised Grass-Fed Beef, Shiraz Risotto, Orange Gremolata, Butter Carrots
\$62.00 per guest

Emperor's Sirloin, Shimeji Mushrooms, Kai-Lan, Chive Butter
\$63.00 per guest

Filet Mignon, Perigoudine Sauce, Gratin Potato, Seasonal Vegetables
\$73.00 per guest

Dessert Course

Waiialua Coffee Creme

Caramel, Chocolate Covered Coffee Beans, Dark Chocolate Tuile, Caramel Brittle

Molokai Sweet Potato Cake, Azuki Beach, Acai Syrup

Pineapple and Kale Sorbetto, House Baked Waffle, Rum Soaked Sponge Cake

Coconut Haupia, Green Tea Anglaise, Cinnamon Tuile

Kula Strawberry Tart, Vanilla-Mascarpone

Mango Cheesecake, White Chocolate, Li Hing Mui Straw

Dark Chocolate Crunch Bar

Lemon-Tequila Tart, Flamed Merengue



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.

Regency Dinner Buffet

Selection of Five Salads:

Caesar Salad, Shaved Parmesan, Garlic Crostini
Baby Spinach Salad with Sliced Kula Strawberries, Balsamic Dressing
Edamame Poke, Ogo, Inamona
Chopped Chicken Salad, Cucumber, Parsley, Won Ton Crisp
Japanese Style Potato Salad
Soba Noodle Salad, Miso Vinaigrette
Fusili Pasta Salad, Sun Dried Tomatoes
Quinoa Salad, Grilled Chicken, Dried Cranberries
Tomato Caprese, Buffalo Mozzarella, Pesto Oil, Aged Balsamic

Selection of Two Entrees:

Crisp Chili Garlic Chicken
Guava Glazed Chicken, Grilled Spring Onion
Kiawe Wood Smoked Chicken, Macadamia Nut Butter Sauce
Braised Short Ribs, Ginger, Mirin, Shiitake Mushroom
Fresh Catch with Ginger, Shoyu, Mushroom, Green Onion
Furikake Crusted Salmon, Shoyu-Ginger Beurre Blanc
Sauteed Fresh Fish, Braised Bok Choy, Citrus Soy Butter
Misoyaki Butterfish (additional \$2)

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Regency Dinner Buffet continued

Select an option:

Option 1:

Sea Salt Crusted Prime Rib, Au Jus, Horseradish Cream, Carving Chef
Lobster & Cognac Ravioli, Garlic Cream
Steamed Rice, Assorted Breads
Crushed Yukon Potato, Sour Cream, Chives, Cheese
Asian Greens, Roasted Cashew Nuts
\$68.00 per guest

Option 2:

Smoked Grass Fed Beef Brisket, Dijon Mustard Herb Crust, Lemon Horseradish Cream, Carving Chef
Portobello & Porcini Mushroom Ravioli, Balsamic Butter
Steamed Rice, Assorted Breads
Roasted Garlic Mashed Potatoes
Wok Tossed Vegetables
\$64.00 per guest

Selection of Five Desserts:

Dark Chocolate Crunch Bar
Coconut Creme Brulee
Kula Strawberry Trifle
Coffee Soaked Ladyfingers, Cocoa
Guava Panacotta
Miniature Red Velvet Cupcakes
Minimum 75 Guests for Buffets
Lilikoi Tartlets
Waialua Coffee Creme Caramel

Lunch Buffet

Waipoli Mixed Greens, Candied Walnuts, Papaya Seed Dressing
Tofu Salad, Tomato, Watercress
Saimin Salad, Fish Cake, Sweet Onion
Kim Chee Cucumber Salad

Selection of Three Entrees:

Pulehu Steak, Port Demi Beurre Blanc
Kulana Hamburger Steak, Mushroom, Sauteed Onions
Macadamia Nut Crusted Fresh Catch, Tropical Salsa
Miso Glazed Salmon
Sauteed Chicken, Fontina Cheese, Proscuitto and Roasted Garlic Jus
Kiawe Broiled Chicken, Hamakua Mushroom Sauce
Pulled Kalua Pork, Natural Jus
Three Cheese Ravioli, Creamy Parmesan

Steamed Rice, Assorted Breads
Roasted Potatoes, Moloka'i Sea Salt
Fresh Seasonal Vegetables

Traditional Cocoa Puffs
Mixed Berry Tarts
Miniature Banana Cream Pie
Apple Volcano with Caramel Drizzle
\$48.00 per guest



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.

Turkey Carving Station

Pineapple-Cranberry Glazed Boneless Turkey
Spinach Salad with Roasted Shallots and Grilled Peppers
Wild Long Rice Pilaf
Cranberry-Ginger Relish
Assorted Mustards and Herb Mayonnaise
Petite Rolls
\$12.00 per guest

Pua'a Carving Station

Whole Suckling Pig, Plum Sauce
Steamed Sweet Potatoes in Jackets
Sweet Corn on the Cobb
Steamed Buns
\$16.00 per guest

Beef Carving Station

Hot Lava Chili Spiced Roasted Beef Tenderloin
Garlic Whipped Potatoes
Caesar Salad with Hand Shaved Parmesan, Horseradish Cream, Whole Grain and Dijon Mustard
Crusty Sourdough Loaf
\$16.00 per guest

Sushi Station

Handmade Sushi, Pickled Ginger, Wasabi Soy Sauce
\$20.00 per guest

Dim Sum Station

Assorted Dim Sum in Bamboo Steamer Baskets
\$16.00 per guest

Slider Station

Mini Hamburger, Crab Cake and Kalua Pig Sliders
Taro Rolls with Roasted Garlic Aioli and Herb Dijon
\$15.00 per guest

Skewer Station

Teriyaki Chicken, Beef Satay, and Grilled Shrimp with Spicy Peanut, Sweet Chili Sauce and Red Curry Sauces
\$15.00 per guest

Chef Attendant

\$250.00+Tax Each

Gelato Bar

Select Five Flavors of our Authentic, All-Natural Gelato, Homemade Waffle Cones
\$10.00 per guest

Candy Shoppe

Old Time and Retro Candies from the Good ol' Days
\$10.00 per guest

Choco-holic Station

Chocolate Crunch Bar, Chocolate Cup Cakes, Pots du Creme, Chocolate Parfaits, Chocolate Covered Macadamia Nuts and Cookies
\$12.00 per guest

Cupcake 'n Cream Station

Assorted Cupcakes with Icing to Match your Wedding Theme
Vanilla and Chocolate Ice Creams
Chocolate and Strawberry Sauces
Chopped Nuts
Assorted Candy Toppings
\$15.00 per guest



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.

Host Sponsored Bar Per Drink (Client to Pay)

Premium Cocktails, \$8.00
Smirnoff, Beefeater, Cruzan, Canadian Club, Jim Beam, Sauza Gold

Super Premium Cocktails, \$10.00
Grey Goose, Bombay Sapphire, Myer's Dark, Crown Royal, Jack Daniels, Chivas Regal, Patron Silver

Domestic Beer, \$7.00
Budweiser, Bud Light, Miller Lite

Imported Beer, \$8.00
Heineken, Heineken Light, Corona

Island Craft Beer, \$8.00
Kona Longboard, Primo

House Wine, \$9.00
Canvas Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet, Pinot Noir

House Champagne, \$10.00
Segura Viudus,

Mineral Water/Juices, \$6.00
Hawaiian Spring and San Pelligrino

Cash Bar Per Drink (Guest to Pay)

Premium Cocktails, \$10.00

Smirnoff, Beefeater, Cruzan, Canadian Club, Jim Beam, Sauza Gold

Super Premium Cocktails, \$12.00
Grey Goose, Bombay Sapphire, Myer's Dark, Crown Royal, Jack Daniels, Chivas Regal, Patron Silver

Domestic Beer, \$8.00
Budweiser, Bud Light, Miller Lite

Imported Beer, \$9.00
Heineken, Heineken Light, Corona

Island Craft Beer, \$8.00
Kona Longboard, Primo

House Wine, \$11.00
Canvas Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet, Pinot Noir

House Champagne, \$12.00
Segura Viudus,

Mineral Water/Juices, \$7.00
Hawaiian Spring and San Pelligrino

Soft Drinks, \$6.00
Pepsi Products

Bartender Fee

\$250.00 Per Bartender/Bar
Bartender fee will be waived with minimum \$2,000.00++ beverage consumption

Bride and Groom Signature Drinks

Create your own Signature Cocktail and make your reception even more memorable. Inquire within for more options and pricing.



HAND CRAFTED COCKTAILS

BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Blueberry Lemonade Cooler 14.00
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

City Park Swizzle 14.00
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

Pineapple Basil Cooler 14.00
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

Sweet Arnold 14.00
Bacardi Superior rum and raspberry puree with iced tea and lemonade

Grapefruit Delight 14.00
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

DON JULIO BLANCO TEQUILA
Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

Don Collins 14.00
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

Sage Margarita 14.00
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

Paloma Fresca 14.00
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

The Don's Martini 14.00
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

Spicy Paloma 14.00
Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

Teato's Passion 14.00
Tito's Handmade vodka with passion herbal infused iced tea

Tropical Sunset 14.00
Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

Watermelon Jalapeno Cooler 14.00
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

Island Splash 14.00
Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

Mockingbird Ginger 14.00
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

Strawberry Mule 14.00
Tito's Handmade vodka, muddled mint and strawberries with ginger beer



SPECIALITY WINE

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

Sparkling Wines

Pascual Toso, Brut, Argentina

Soft, fresh-smelling floral notes with light citrus fruit. 00.00

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.

Split 00.00

Bottle 00.00

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. 00.00

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. 00.00

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. 00.00

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. 00.00

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. 00.00

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. 00.00

Rodney Strong "Alexander Valley", Cabernet Sauvignon, Sonoma County

Lush, dark berries and ripe plums dominate in the glass, while hints of cassis and cocoa play in the background. 00.00

Pascual Toso Reserva, Malbec, Argentina

Aromas of plum and quince with a slight touch of elegant oak. 00.00



DETAILS MADE EASY

Ceremony Pricing

Na Lea Terrace:

2-Post Arbor: \$1,600.00

4-Post Arbor: \$2,000.00

Mauka Ballroom:

2-Post Arbor: \$800.00

4-Post Arbor: \$1,000.00

Pricing above includes up to 120 chairs, aisle runner, microphone for minister and sound system

Ceremony Ala Carte

Minister: \$300.00

Florals: (Starting prices)

Bride's Bouquet: \$350.00

Bridesmaids Bouquet: \$200.00

Boutonniere: \$30.00

Orchid Leis: \$10.00

2-Post Arbor: \$500.00

4-Post Arbor: \$2,500.00

Hawaiian Musician:

1 Hour: \$200.00

Additional Hour(s): \$100.00

Photography:

1 Hour, 100 images: \$1,200.00

2424 Kalakaua Avenue
Additional Hour(s): \$400.00
Honolulu, Hawaii, USA, 96815-3289

Custom Wedding Cakes

Let our expert cake designers help you create the wedding cake of your dreams. Custom wedding cakes, cupcakes and unique dessert creations are our specialty.

Cake Flavors:

White, Chocolate or Red Velvet

Filling Flavors:

Mocha, Chocolate, Fresh Strawberry, Coconut, Lemon Curd, Cream Cheese, Mascapone, Guava and Lilikoi

Starting Prices:

1 Tier (6"), Serves 6-10 Guests: \$100.00

2 Tier (6" and 10"), Serves 20-25 Guests: \$275.00

3 Tier (6", 8", 10"), Serves 50-75 Guests: \$400.00

3 Tier (6", 10" and 14"), Serves 120-150 Guests: \$550.00

4 Tier (6", 10", 14" and 16"), Serves 250 Guests: \$775.00

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<http://waikiki.hyatt.com>

Wedding Gifts

The Hyatt Regency Waikiki Beach Resort and Spa is happy to offer the following wedding gifts with our compliments:

Level 1 - \$10,000++ Minimum

Two-night stay in Ocean View accommodations

Ten parking passes

Champagne toast for Bridal Party

Level 2 - \$15,000++ Minimum

One-night in Penthouse Suite

Three-tier wedding cake

15 parking passes

Champagne toast for Bridal Party

Level 3 - \$20,000++ Minimum

Two-nights in Penthouse Suite

Two standard rooms for 1 night each

Three-tier wedding cake

20 parking passes

Champagne toast for Bridal Party

Level 4 - \$25,000++ Minimum

All Items Listed in Level 3.

Complimentary Self-Parking for Guests

Sunday and Weekday Weddings

Receive an upgrade one level of gifts. All holidays including dates preceeding a state or federal holiday are exempt.

Minimums above are food and beverage only, excluding tax, service charge and miscellaneous charges. All rooms including suites are subject to availability.



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 Anywhere 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 Gold Passport points to redeem for free nights at any Hyatt hotel and resort worldwide. Offer subject to terms and conditions. Visit hyattweddings.com for full details.

\$10,000 USD earns 60,000 Hyatt Gold Passport points or a minimum of two free nights

\$20,000 USD earns 90,000 Hyatt Gold Passport points or a minimum of three free nights

\$30,000 USD earns 120,000 Hyatt Gold Passport points or a minimum of four free nights

\$40,000 USD earns 150,000 Hyatt Gold Passport points or a minimum of five free nights

Hyatt Gift Cards

Easy for them. Unforgettable for you. Hyatt gift cards are a convenient and elegant way to extend your Hyatt wedding. They can be redeemed for a variety of services, such as award-winning dining, green fees, rejuvenating spa treatments or overnight stays. Purchase them as a reward for yourself, receive them as gifts to use on your honeymoon or give them as gifts to help your special guests personalize their experience while at your Hyatt wedding. Hyatt gift cards can fit any budget with a range of denominations. Visit certificates.hyatt.com.

Hyatt Gift Registry

For the couple who want to share their travel plans and/or dreams with their friends and family and provide a way to help you get there, Hyatt Gift Registry is the perfect choice. For couples planning their honeymoon who do not want or need traditional gifts, or who want to provide alternate options for gift giving, Hyatt Gift Registry provides a great alternative. Creating a Hyatt gift registry is fun, easy, and 100% customizable. Visit visithyattgiftregistry.com.

PHOTO GALLERY



2424 Kalakaua Avenue
Honolulu, Hawaii. USA, 96815-3289

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