Weddings by Manchester Grand Hyatt San Diego

AV all

1 0 Je

4

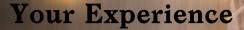
20

- ALTE

All weath

R.

AP These



Gallery





Menus



Vendors

MANCHESTER GRAND HYATT SAN DIEGO

Packages

Bar



Special Offers

Your Experience



Congratulations on your engagement and thank you for your interest in Manchester Grand Hyatt San Diego. 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.

Our Love Story

Honor your love with the grandeur it so richly deserves at Manchester Grand Hyatt San Diego. Our waterfront hotel offers spectacular venues with captivating views of the San Diego Bay and the Pacific Ocean.

Whether you're planning a romantic outdoor ceremony for a few guests or a lavish banquet for up to 1,000 people, we promise you the San Diego wedding of your dreams.

When your special day arrives, you can leave all of the details to us, so all you have to do is enjoy every incredible moment.

Our incredible team of Wedding Specialists have over 40 years combined of experience in weddings. Trust us to bring those many years of experience to help create magical moments of more.

Personalized Service

Our Wedding Specialists are excited to partner with you throughout your wedding planning journey.

You can expect:

• A personalized hotel tour showcasing how our selection of venues can best fit your dream wedding.

• Discussing the vision and inspiration specific to your wedding day.

• Designing the ideal floor plan for you to create your seating arrangements.

• Guidance in creating a personalized menu, customized to your unique needs.

• Coordinating a menu tasting for you to experience our culinary delights.

• Working with our award winning culinary team to create a cake exclusive to your wedding.

• An experienced Wedding Specialist to guide you through the planning process.

Don't Forget to Ask About Personal Preference Dining, Exclusive to Hyatt!







What Couples Love About Us

"Everything was wonderful and all of the staff, especially Zoe were top notch and extremely professional! It was such a pleaure to work with a hotel where everyone truly cared to make the experience memorable."

- Ashley, Married in June 2017

"Nothing else could have been done to improve my wedding. Jonathan & team exceeded our expectations in all aspects." – Darline, Married in May 2017. "Everything went very smoothly! The staff was amazing! The food was delicious!!" - Sherri, Married in April 2017

Serena was amazing! Super organized, cooperative, friendly...it would be a joy working with her again! Wonderful location, flexible and well trained staff." – Shipa, Married in April 2017

My daughter's wedding at the Hyatt was lovely and beautiful. Working with Gregory was a breeze. I am very proud having the wedding at the Manchester Grand Hyatt San Diego."

- Cheryl, Daughter Married in March 2017

"I had a really positive experience working at the Manchester Grand Hyatt. Hillary was my main point of contact and she was extremely helpful, professional and easy to work with. I would be thrilled to work at the Manchester Grand Hyatt in the future!" – Olivia, Married in April 2017

"I could have not picked a better venue. The food was delicious, which I know is rare at weddings. I HIGHLY recommend this venue to any bride and groom. You will not be dissapointed."

- Amanda, Married in November 2016

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 total spend for wedding = 60,000 World of Hyatt Bonus Points (Redeemable for a minimum of two free nights at any Hyatt hotel or resort worldwide)

\$20,000 USD total spend 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 total spend 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 total spend for wedding = 150,000 World of Hyatt Bonus Points (Redeemable for a minimum of five free nights at any Hyatt hotel or resort worldwide)

THE GRAND OFFER

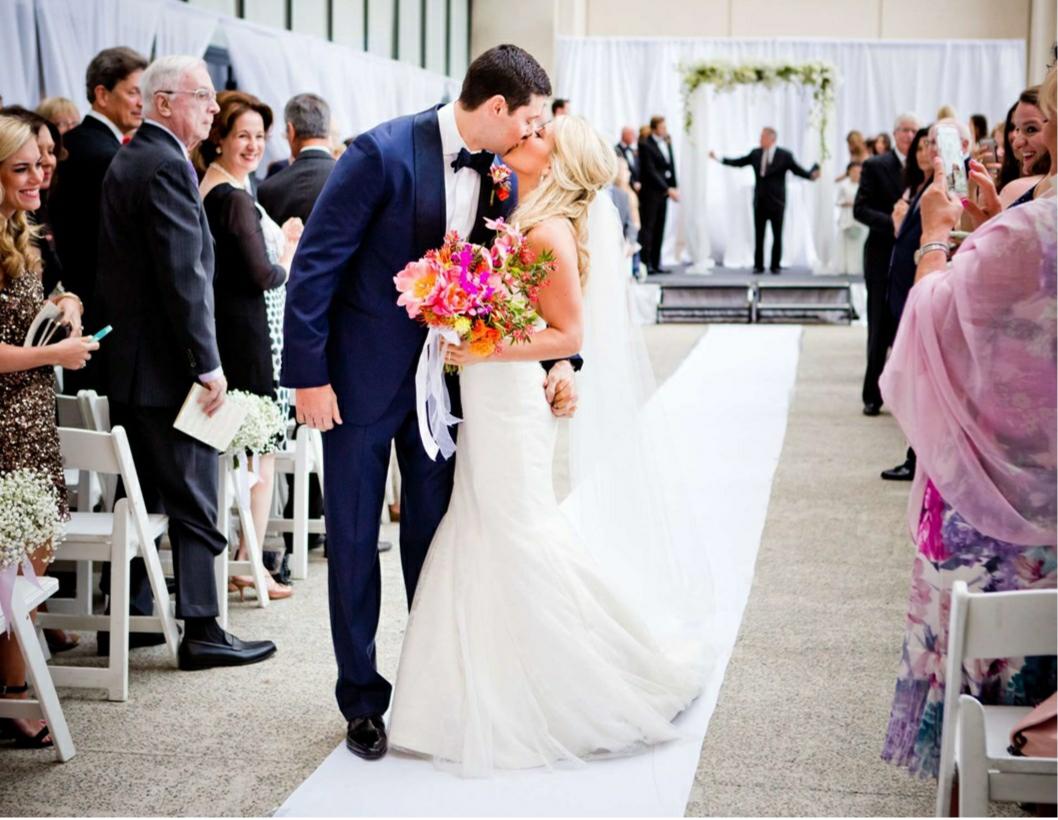
Imagine a San Diego sunset sweeping over the downtown skyline. Now, envision you and your beloved in each other's arms, dancing in one of San Diego's grandest wedding locations. Luxury meets sophistication at the Manchester Grand Hyatt.

Book your 2018 wedding and enjoy these gifts on us! Choose one enhancement for each \$10,000.00 spent for your event:

- Complimentary two-night stay in our bridal suite
- Tray-passed champagne during your cocktail hour
- Complimentary Getting Ready Package to include finger sandwiches, cheese & seasonal fruit platter, and champagne for up to (12) guests
- Anniversary dinner for two in Sally's Fish House
- One additional Hyatt Honeymoon Night
- 25% off your ceremony site fee
- 60-minute couples massage at Marilyn Monroe Spa

Offer subject to availability, terms, and conditions. Based upon contracted minimum spend prior to service charge, tax and miscellaneous fees.







Venues

Coronado Ballroom

Truly the gem of San Diego, our most coveted ballroom mixes modern elegance with a California coastal inspired decor. Pamper between 150 to 400 of your friends and family with the coolest chandeliers on the bay. Every one of your guests will have that perfect photo opportunity with a private foyer and terrace boasting iconic views of the Pacific Ocean and Coronado Island.

Harbor Ballroom

One of our largest ballrooms, the Harbor Ballroom features vaulted ceilings and a private outdoor terrace overlooking the San Diego Bay. Enjoy your private cocktail hour in the adjacent foyer with majestic floor to ceiling windows. Ideal for weddings of 250 to 700 guests.

Seaport Ballroom

Looking for something grand? You have come to the right place! Our Seaport Ballroom offers the ultimate elegant touch to your grand affair. The venue is perfect for creating memorable large weddings. Let's get the party started! Ideal for weddings of 250 to 850 guests.



Unique Spaces

Bayview Room & Terrace

View! View! View! Your romantic wedding begins on our exclusive 32nd floor with the city's highest private outdoor terrace, boasting panoramic views of the downtown skyline and bay. Old world architecture meets modern day couture for up to 120 of your closest friends and family.

Seaview Room & Terrace

Thinking outside the box? Look no further! Not your ordinary traditional ballroom, our newest wedding venue offers a contemporary, modern, fresh look, with easy access to the Marina and a true indoor/outdoor feel. You and up to 250 guests can dine watching the sunset through a wall of windows while seated on modern custom furniture.





Vista Room & 32nd Floor

You could not want a better location for your intimate wedding or rehearsal dinner. Ideally suited for 50-80 guests, the Vista room boasts the best views in the city. Additionally, if you are looking for unique ceremony space, our 32nd floor offers inside locations with unparalleled views.



PLATED dinner

- One-hour hosted signature brand bar during cocktail hour
- Three tray-passed hors d'oeuvres based upon one of each selection per guest
- Salad
- Choice of gourmet plated entree (up to 3 selections or a duet plate from our Prix-Fixed Menu)
- Signature wedding cake
- Champagne toast
- Coffee and tea service during meal

\$120.00 per guest

INDULGE with the following enhancements:

Cocktail hour bar upgrade (top tier brands) **\$5.00 per guest**

Two glasses of wine with dinner **\$14.00 per guest**

Plated appetizer **\$7.00 per guest**

Plated dessert \$7.00 per guest





BUFFET dinner

• One-hour hosted signature brand bar during cocktail hour

• Three tray-passed hors d'oeuvres based upon one of each selection per guest

- Soup
- Two Salads
- Two entree selections
- Seasonal Vegetables
- Potato/Starch
- Signature Wedding Cake
- Champagne Toast
- Coffee and tea service during meal

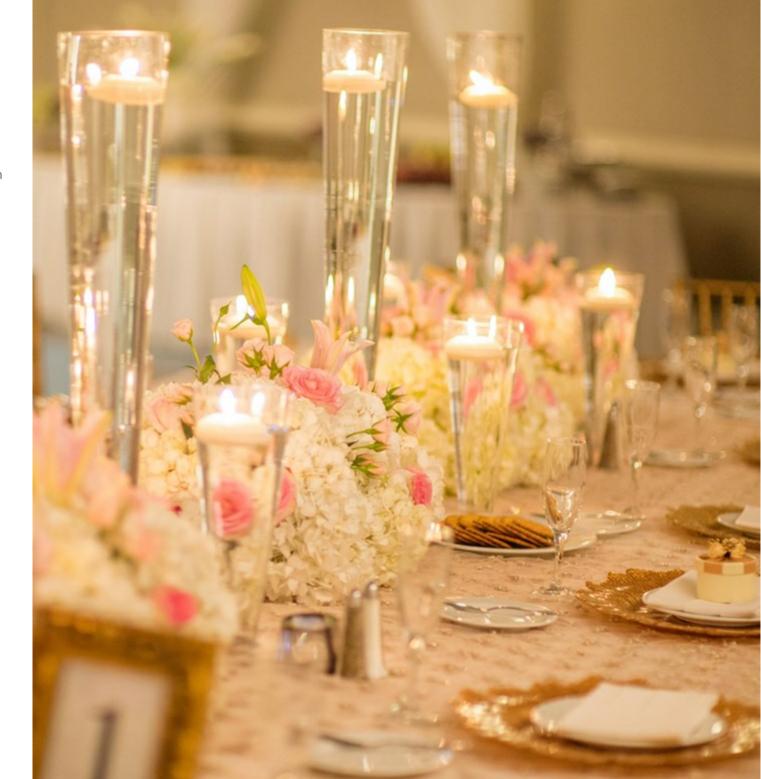
\$130.00 per guest

INDULGE with the following enhancements:

Additional Dinner Entree Selection **\$8.00 per guest**

Carving Station (plus \$175.00 Carver Fee) **\$12.00 per guest**

Assorted Miniature Desserts **\$9.00 per guest**



PERSONAL PREFERENCE dinner

Take advantage of our exclusive Personal Preference Dining. This unique option lets your guests select their own choice for the main course that best suits his or her taste. Your guests will be wowed! Ask your Wedding Specialist for more details.

• One-hour hosted signature brand bar during cocktail hour

• Three tray-passed hors d'oeuvres based upon one of each selection per guest

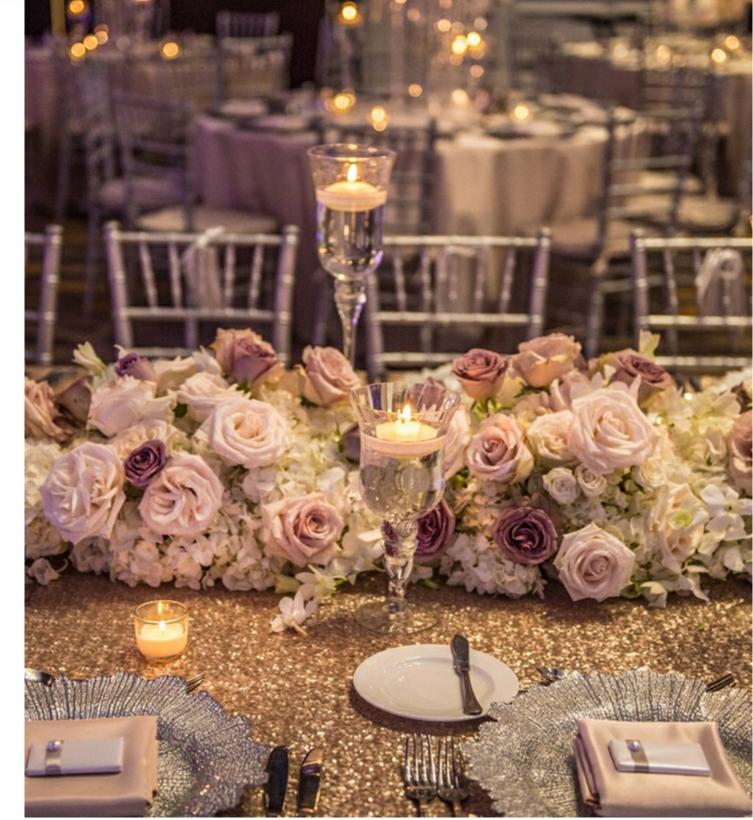
- Salad
- Plated Appetizer
- Each guest to personally select their entree from up to four options at your wedding reception
- Champagne toast
- Signature wedding cake
- Coffee and tea service during meal
- Custom menu cards

\$135.00 per guest

INDULGE with the following enhancements:

Amuse Bouche \$5.00 per guest





SAVOR with the following inclusions:

• Complimentary guestroom for the married couple the night of the wedding, including a special amenity and turn down service

- White floor-length linens and napkins
- Standard china and glassware

• Outdoor heaters

- Votive candles (upon request)
- Complimentary staging for band and/or DJ
- Complimentary dance floor

• Complimentary tables and chairs for guest seating, cocktail hour reception, cake, guestbook signing, seating assignments and gifts

- Menu tasting for up to 4 persons
- Discounted event self-parking \$11.00
- Discounted event valet parking \$16.00









Suggested Hors d'Ouevres

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

Cold Hors d'Oeuvres

Smoked Salmon & Fresh Dill on Olive Oil Baguette Charred Lamb and Moroccan Vegetable Relish in a Phyllo Cup Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton Blue Cheese Stuffed Date Wrapped with Prosciutto Brie Cheese and Pear Mousse en Bouchee Blue Crab Salad on Cucumber Sliced Roast Duck Breast on Taro Chip with Asian Guacamole and Hoisin Sauce Antipasto Canape on Polenta Round Smoked Chicken with Mango



Hot Hors d'Oeuvres

Ahi Poke Tacos Crispy Beef Empanada Boursin Stuffed Mushroom Cap Duck and Pear Potstickers Polenta and Cheese Tartlets, Seasoned Tomato and Basil Warm Pear and Brie Croutade Bacon Wrapped Shrimp Brochette Charred Lamb with Oven Dried Tomatoes and Truffle Vinaigrette

Suggested Plated Options

SALADS

• Arugula, Pear and Reggiano Salad with Chives and Pine Nut Pesto

Spicy Greens with Preserved Lemon, Chick Peas, Parmesan and Peppercorn Vinaigrette
Mixed Greens and Endive with Candied Nuts, Dried Cranberries and Raspberry Dressing
Bibb and Endive Salad with Asian Pear, Sun Dried Cherries and Carmelized Walnuts with Lemon Dijon Vinaigrette

• Heirloom Tomatoes with Burrata Cheese, Brioche, Balsamic Reduction, Olive Oil and Basil

PLATED ENTREES

Filet Mignon with Demi Glace, Mushroom Compote and Pommes Dauphinoise
Potato Herb Crusted Chicken Breast with Parsnip Puree, Syrah Sauce
Roasted Halibut on Roasted Asparagus with Saffron Cream and Pesto Mashed Potatoes
Rosemary Crusted Chicken with Truffle Mashed Potatoes, Thyme Bordelaise
Grilled Filet topped and garnished with Roasted Shrimp, Garlic Mashed Potato, Port Reduction
Boiled Sake Marinated Sea Bass served with Jasmine Rice and Wok Seared Vegetables



APPETIZERS

• Fresh Jumbo Crab Cake served over Pepper Relish Sliced Mushroom Strudel with Feta and Red Pepper Coulis

• Duck Confit and Apple Ravioli in a Rosemary Cider Cream

• Garlic Pernod Prawns with Baby Spinach and Potato Pancake

• Tomato Bisque with Goat Cheese Fritter

• Lobster Risotto with Bacon Lardons, Asparagus Tips, Pecorino Cheese and Chive Oil

DESSERTS

Chocolate Trilogy Cake

• Pineapple and Coconut, Coconut Mousse,

Roasted Pineapple, Coconut Cake

Lemon Raspberry Tart

• Pear and Almond Frangipane Tart with Cinnamon

Cream and Honey Tuile

• Chocolate Bomb filled with Custard and Chocolate Mousse

• Red Berry Mousse Cake, Vanilla Bean Chantilly

Chocolate Trio - Pots Du Crème, Chocolate

Cheesecake, Flourless Chocolate Cake

Lemon Meringue Pie

Sample Buffet Selections

SOUP (Select One)

• Crap Soup with Lump Crab, Bacon, Tomato & Rice Wild Mushroom Soup

- Lobster Mango Bisque with Cilantro Creme
- Creamy Tomato Soup with Brown Butter Croutons

SALAD (Select Two)

Spinach Topped Candied Pecans, Mandarin Oranges, Red Onions with Creamy Brie Dressing
Panzanella Salad with Heirloom Tomatoes, Local Basil, Manchego Cheese and Onion Vinaigrette
Rocket Arugula Salad, Shaved Parmesan, Lemon Pepper Dressing
Baby Romaine, Parmesan, Balsamic Onions,

Cherry Tomatoes, Lemon-Anchovy Dressing
Hand Harvested Mixed Greens, Fresh Figs, Bleu Cheese and Cabernet Dressing

STARCH (Select One)

• White Cheddar & Tyhme Potato Gratin

- Crème Fraiche Mashed Potatoes
- Sweet Pea Ravioli, Shaved Parmesan, Chive Oil
- Roasted Fingerling Potatoes, Caramelized Onions
- Purple Smashed Potatoes, Chive, & Olive Oil



ENTREE (Select Two)

- Blackberry Braised Short Ribs
- Rosemary and Garlic Marinated Grilled Chicken with Sage and Shiitake Mushroom Pan Sauce
 Pan Seared Lemon-Pepper Salmon with Fennel, Artichokes and Watercress Sauce
- Roasted Chicken Breast with Artichoke and Sun Dried Tomato Demi Jus
- Roasted Tenderloin of Beef, Cabernet Reduction
 Marinated Flat Iron of Steak with Tomato Oil and Roasted Shallot
- Spiced Pork Tenderloin, Apple Cidar Pan Jus
- Oven Roasted Striped Bass, Tomatillo Jam

• Farfalle Pasta with Shrimp, Sauteed Spinach, & Vodka Sauce

VEGETABLES (Select One)

- Vegetable Stir Fry, Red Pepper Coulis
- Heirloom Carrots with Maple Orange & Dusted Curry
- Roasted Asparagus, Toasted Almonds, Olive Oil
- Haricots Verts, Herb Butter Sauce
- Broccolinni with Lemon Infused Olive Oil

Enhancements

Cocktail Hour Stations

ARTISAN CHEESE DISPLAY

Crafted Cheese with Lavosh, Seeded Crackers, Baguette, Red Wine Dark Fruit Chutney, Local Honey, Nuts & Dried Fruit **\$17.00 per guest**

SHELLFISH BAR

Jumbo Shrimp, Oysters on the Half Shell, Crab Claws, Chilled Garlic Mussels, Poivre Mignonette, Spicy Horseradish Cocktail Sauce, & Tabasco, Cucumber Noodle & Pickled Red Onion Salad **\$750.00 per 100 pieces**

SUSHI STATION

A variety of California Rolls paired with Nigiri Salmon, Shrimp and Tuna. Tofu Salad, Seaweed Salad and Edamame **\$26.00 per guest (4 pieces per guest)**

Dessert Stations

CHOCOLATE FONDUE

Milk, Dark or White Chocolate served with Marshmallows, Pound Cake, Cubed Fruit, Cubed Rice Krispie Treats, Pretzel Rods and Graham Crackers **\$18.00 per guest**

MINIATURE DESSERTS

Fruit Tart, Lemon Merengue Tart, Pistachio Nougat, Opera Cake, NY Cheesecake, Carrot Cake, Chocolate Mousse Cake, Mango Cake, Tiramisu Cake **\$22.00 per guest (3 pieces per guest)**



Late Night Snacks

BAR SNACKS

Boneless Hot and Asian Glazed Wings Chicken Quesadillas Mini Corn Dogs Beer Battered Onion Rings **\$24.00 per guest**

GOURMET SLIDERS

Beef with Crumbled Blue Cheese, Arugula and Caramlized Onions Pulled Pork with Pineapple Slaw Grilled Chicken, Smoked Bacon, Sharp Cheddar and Spicy BBQ Sauce Tater Tots **\$26.00 per guest**

SAN DIEGO TACO STATION

Seasonal Grilled Fish Pollo Asada Warm Corn and Flour Tortillas Cotija Cheese, Pickled Slaw, Pico de Gallo Guacamole and Spicy Tomato Salsa **\$26.00 per guest**

NACHO BAR

Corn Tortilla Chips, Pico De Gallo, Queso, California Avocado Guacamole, Tomato Salsa Warm Cinnamon Churros with Chocolate Fondue **\$21.00 per guest**

FLATBREAD

Chef's Choice of Assorted Flat Bread Pizza **\$23.00 per guest (3 pieces per guest)**



Beverages

BAR SERVICE

Your special day calls for a toast! The first hour of your bar is included with the Celebration Package. With several bar packages perfect for your style of occasion, guests will sip, savor and enjoy. Beverage Packages range from classic Signature to elegant Top Tier spirits, beer and wines. We offer a range of bar services and packages:

Non Hosted and Hosted Consumption Bars Range \$5.00-13.00, By the Glass

Hourly Hosted Bar Package per Guest After the 1st Hour [included in the existing package]

3-Hour Hosted Bar Package - Signature Brands \$36.00 per guest Each Additional Hour \$6.00 per guest

3-Hour Hosted Bar Package - Top Tier Brands
\$42.00 per guest
Each Additional Hour
\$6.00 per guest

BEST OF HYATT

Sampling of our couples favorites:

We're Finally Married!

Cognac, Fresh Lemon Juice, Peach Agave Nectar, Club Soda and Fresh Lime

She-N-He

Pear Vodka, Cranberry Juice, Triple Sec with a Fresh Lime Squeeze, Floating Orange Wheel Garnish

Gentleman's Choice

Gin, Tonic, Elderflower Liqueur, Floating Cucumber Slice

Blushing Bride Sparkling Wine, Creme de Cassis

Exclusive for our Per Person Package Bar:

Upgrade your bar to include (1) signature cocktail **\$4.00 per guest** Upgrade your bar to include (2) signature cocktails **\$8.00 per guest**

CELEBRATORY BUBBLES & 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.

Included in your wedding package is our Canvas Wine series. Canvas wines are made using a handcrafted, artisan approach resulting in wines with a depth and richness of character. Our Canvas selection includes:

Blanc de Blancs (Sparkling) Chardonnay Pinot Grigio Pinot Noir Cabernet Sauvignon Merlot





Signature Brands

Smirnoff Beefeaters Cruzan Sauza Gold Dewars Canadian Club Jim Beam

Karl Strauss Amber & IPA Ale Smith .394 Pale Ale Coronado Orange Ave Wit

Selection of Canvas Wines

Top Tier Brands

Grey Goose Bombay Sapphire Captain Morgan Original Spiced Don Julio Glenlivet Single Malt Crown Royal Makers Mark

Karl Strauss Amber & IPA Ale Smith .394 Pale Ale Coronado Orange Ave Wit

Selection of Canvas Wines





Details

Confirmation of Space and Deposits

An initial nonrefundable deposit 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 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. 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 guestrooms must be guaranteed or the prevailing hotel rate will be offered.

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.

Gift Bags

Our belldesk is ready to assist in delivering your guests amenities of gifts tat you may wish to share. A \$5.00 charge per bag will apply to any gifts given out to your guests and delivered to their guestrooms.



Family Brunch

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

Parking

We are pleased to partner with ACE Parking, our onsite parking facilities, for an exclusive discounted parking rates, per vehicle, will be reduced to \$11.00 for self-parking and \$16.00 for valet for all event guests. Standard overnight rates apply, based on hotel availabilty.

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 a month prior to the big day.

Wedding Coordinator

The Grand Hyatt San Diego requires that the services of a licensed wedding coordinator be hired for at least the day of the wedding. The coordinator must be approved by the hotel. Our Wedding Specialists at the hotel would be happy to connect you with a number of local reputable coordinators.



Vendor List



All vendors require a certificate of insurance and waiver of liability. You are welcome to use any vendor of your choosing. However, should they not be on our preferred vendor list, your selection is subject to hotel approval.

Day-of wedding coordinators are mandatory, and must be approved by the hotel.



Florist

Artquest Flowers 619-299-9753 www.artquestflorals.net

Hartworks Floral 858-272-6392 www.hartworks.com

Rosita's Flowers 619-595-0607 www.artquestflorals.net

Blush Botanicals 858-342-0480 www.blushbotanicals.com

Flowers by Azhar 619-579-9300 www.flowersbyazhar.net

Wedding Coordinator

First Comes Love 619-501-1695 www.firstcomeslovesd.com

San Diego Weddings by Gina 619-818-1581 www.sdweddingsbygina.com

Lavish Weddings 858-740-483 www.lavishweddings.com

Bliss Events 619-252-1058 www.blissevent.com

Thomas Bui Lifestyle 858-663-8516 www.thomasbuilifestyle.com

Music/Entertainment

Vario Productions 858-800-4998 www.varioproductions.com

Deondre Essex 760-274-7222 www.djdremotion.com

Bonnie Foster Productions 858-967-0167 www.bonniefosterproductions.com

Photographer/Videographer

E3 Photography 619-972-4312 www.e3photography.com

True Photography 858-345-1248 www.truephotography.com

Alon David Photography 858-699-5376 www.alondavidphotography.com

Lux Media 619-307-0650 www.luxmediasd.com

Specialty Rentals & Decor

Concepts Event Design 619-336-0202 www.conceptseventdesign.com

Raphael's Party Rentals 858-689-7368 www.raphaels.com





Hyatt Hotels & Resorts Manchester Grand Hyatt San Diego ^{1 Market Place} 619-232-1234

