
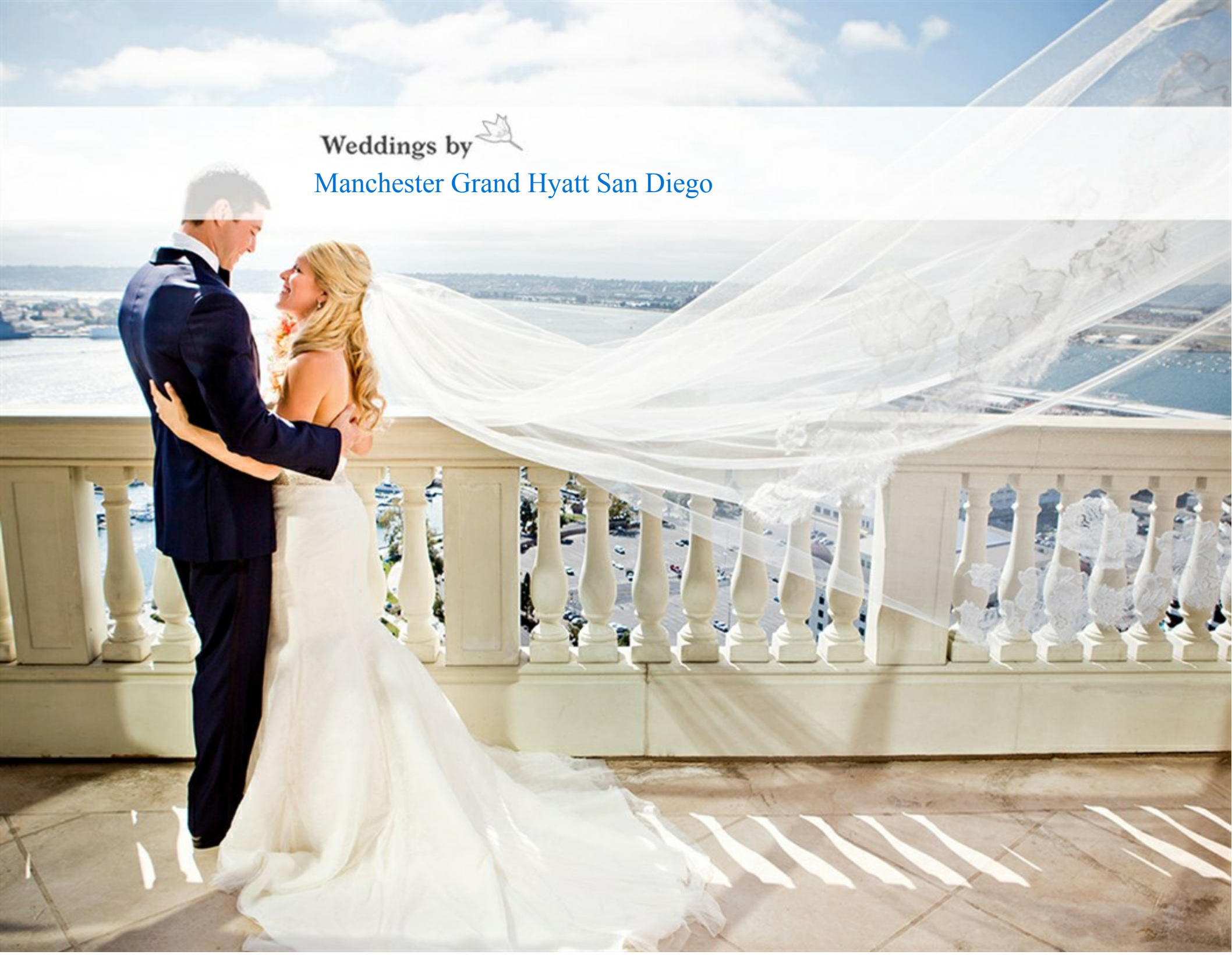


Weddings by 

Manchester Grand Hyatt San Diego





Your Experience



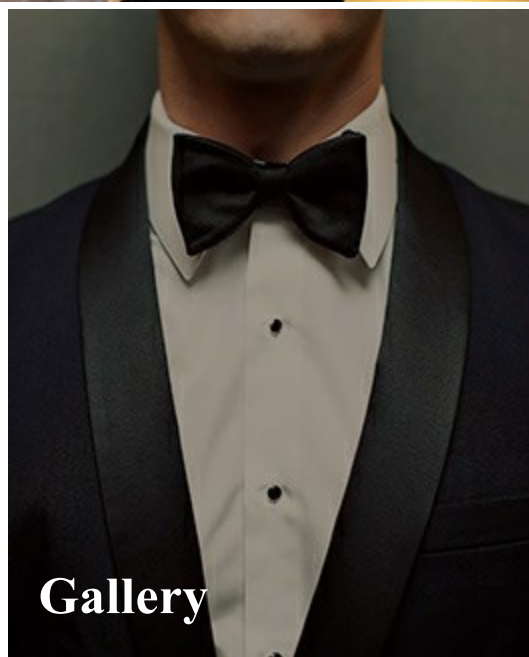
Details



Vendors



Packages



Gallery



Menus

**GRAND
HYATT®**

MANCHESTER
GRAND HYATT
SAN DIEGO



Bar



Venues



Special Offers

Your Experience

Congratulations on your engagement and thank you for your interest in 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.

Their Love Story

"Everything went very smoothly! The staff was amazing! The food was delicious!!"

– Sherri, Married in April

"Thank you so much, staff was awesome and I couldn't imagine it any other way! Thank you for always being available to us and for making anything possible!"

-Lindsey, Married in July

"Staff was amazing! Super organized, cooperative, friendly...it would be a joy working with everyone again! Wonderful location, flexible and well trained staff."

– Shipa, Married in April

"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 disappointed."

– Amanda, Married in November

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!





Meet Our Team

With a combined total of 20+ years in transforming wedding dreams into reality, you can trust you are at the perfect place to host your dream wedding. We are here as your experts and advocates for the Grand Hyatt San Diego. We look forward to the opportunity to welcome you and your family in the future!



The Grand Hyatt Event Sales Team

Gregory's Wedding Tip:

Planning for your wedding is going to be ALOT, so take your time, pace yourself and try to have fun along the way.

Your vendors want the best for you! Rely on their expertise.



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 2023 wedding in 2023 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

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. 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. The perfect space for up to 100 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.





Celebration Package

Starting at \$150.00 per guest

INDULGE with the following inclusions:

- (1) Hour Hosted Signature Concierge Bar Package
- (3) Butler Passed Hors D'oeuvres
- Dinner with Champagne Toast and Custom Wedding Cake
- Menu tasting for up to 4 persons
- Complimentary guestroom for the couple the night of the wedding, including a special amenity and turn down service
- White or Black floor-length linens and napkins
- Complimentary Dance Floor, Staging for band and/or DJ, Tables and Chairs.
- Standard china and glassware
- Votive candles
- Discounted event parking; Self - \$11.00, Valet - \$16.00
- Discounted Courtesy Guest Room Blocks based on availability





Celebration Package

INDULGE with one of the following dinner packages:

Personal Preference Dinner **\$175.00 per guest**

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. Ask your Wedding Specialist for more details!

- Plated Appetizer
- Salad
- Select up to 4 Entrees with Seasonal Vegetables & Starch at your wedding

Plated Dinner **\$150.00 per guest**

- Salad
- Up to 4 Entree Selections with Seasonal Vegetables & Starch or Duo Plate

Buffet Dinner **\$165.00 per guest**

- Soup
- (2) Salads
- (2) Entree Selections
- Seasonal Vegetables
- Potato/Starch

Coffee/Tea Service Provided with each option





Celebration Package Enhancements

Indulge with the following enhancements:

Cocktail hour bar upgrade to Premium
\$6.00 per guest

Cocktail hour bar upgrade to Super Premium
\$9.00 per guest

Two Glasses of Hyatt Signature Wine with Dinner
\$16.00 per guest

Plated Dinner Enhancement

Plated Appetizer
\$8.00 per guest

Plated Dessert
\$8.00 per guest

Amuse Bouche
\$8.00 per guest

Buffet Dinner Enhancement

Additional Dinner Entree Selection
\$10.00 per guest

Assorted Miniature Desserts
\$10.00 per guest







Suggested Hors d'Oeuvres



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 creates an environment to inspire and guide you toward the perfect reception for you and your guests.



Cold Hors d'Oeuvres

Temecula Olive Oil, Steeped Tomato Croustade with Basil Pesto and Aged Balsamic (V, N)

Goat Cheese and Macademia Nut Stuffed Strawberries (V, GF, N)

Portobello Mushroom Croustade with Truffle Scent and Pickled Pepper

Crab Salad on Belgian Endive (GF)

Charred Ahi Tuna with Mango Chutney on Cucumber (GF, DF)

Jumbo Shrimp Cocktail Shooter (GF, DF)

Togarashi Seared Shrimp with Cali Peach Relish, Toasted Crostini

Blackened Beef Striploin Wrapped Asparagus Spears with Citrus Aioli (GF)



Hot Hors d'Oeuvres

Spanokopita (V)

Vegetarian Pot Sticker, Ponzu Dipping Sauce (V)

Butternut Squash Arancini with Sun-Dried Tomato Aioli (V)

Potato, Poblano and Cheese Empanada, Roasted Garlic Aioli (V)

Tiger Shrimp Brochette, Garlic-Parsley Mojo

Mini Crab Cake with Mango Habanero Aioli (DF)

Teriyaki Chicken Satay, Roasted Sesame Seed (DF)

Mint and Rosemary Crusted Lamb Chop Lollipop, Charred Tomato Coulis (GF, DF)

Suggested Plated Options

SALADS

Spinach, Frisse, Cranberries, Goat Cheese, Candied Pecans, Balsamic Vinaigrette

Little Gem Caesar with Shaved Pecorino, Garlic Crostini, Creamy Black Pepper Dressing

Baby Greens, Cucumber, Orange, Pecans, Ricotta Salata, Citrus Dijon Dressing

Watercress, Asian Pear, Fennel, Pomegranate, Hazelnuts, Cider Vinaigrette

Wild Arugula, Burrata Cheese, Yellow Tomato, Red Beet, Basil Balsamic Syrup

PLATED ENTREES

Pacific Cod with Romanesco and Hazelnuts, Wild Rice Pilaf, Green Beans, Patty Pan Squash

Wild Salmon with Lemon Butter Sauce, Bulgar and Lentil Pilaf, Heirloom Baby Carrots

Free Range Chicken Breast with Herb Butter, Mascarpone Polenta, Asparagus Spears

Natural Chicken Breast with Mushroom Parmesan Risotto, Sugar Snap Peas

Braised Beef Short Ribs with Sherry Vinegar Sauce, Yukon Potato Puree, Wilted Garlic Spinach

Filet of Beef with Brandy Peppercorn Sauce, Sweet Potato Gratin, Zucchini Batons

Petite Filet and Shrimp with Rosemary Butter, Whipped Potatoes, Baby Vegetable Medley

Flat Iron Steak and Wild Salmon with Tomato Chutney, Heirloom Potatoes, Broccolini



APPETIZERS

Creamy Tomato Bisque with Chive Chantilly

Lump Crab Cake with Saffron Sherry Aioli and Radish Slaw

Diver Sea Scallops with Chanterelle Mushrooms Risotto

Lamb with Carrot Ginger Puree, Garlic Parsley Oil

Butternut Squash Sacchetti with Brown Butter, Brussel Leaves

DESSERTS

Chocolate Mirror Glaze Cake, Sour Cherry Compote, Almond Whipped Cream, Chocolate Stick

NY Cheesecake, Glazed Fresh Berries, Crunchy Pearls, Gold Leaf

Salted Caramel Budino, Hazelnut Chantilly, Copper Dusted Pralinè

Bittersweet Chocolate Pot de Crème, Whipped Coconut Fluff, Fresh berries, Roasted Cacao Nibs

Trio: Dark Chocolate Decadence, Milk Chocolate Pot de Crème Tartlet, White Chocolate Cheesecake

Trio: Mango Mousse Cake, Hibiscus Profiterole, Coconut Cream Tartlet

Sample Buffet Selections

SOUP (Select One)

Vegetable Lentil with Cornbread Croutons
Crab and Corn Chowder with Fried Leeks
Braised Beef Brisket and Root Vegetable

SALAD (Select Two)

Baby Iceberg, Blue Cheese, Heirloom Cherry
Tomatoes, Scallions, Peppercorn Dressing

Red Oak, Grapes, Goat Cheese, Pine Nuts, Sherry
Shallot Vinaigrette

Baby Spinach, Frisse, Dates, Orange, Walnuts, Sumac
Vinaigrette

Wild Arugula, Cucumber, Cranberries, Almonds,
Scallions, Lemon Mint Vinaigrette

Baby Red Romaine, Brioche Croutons, Shaved
Parmesan, Creamy Caesar Dressing

STARCH (Select One)

Boursin and Buttermilk Whipped Potatoes

Roasted Garlic Mashed Potatoes

Gratin Potatoes with Swiss and Gruyere Cheese

Marble Potatoes with Onions and Rosemary

Wild Rice with Cranberries and Almonds



ENTREE (Select Two)

Wild Salmon with Saffron, Fennel and Tomatoes

Pacific Cod with Heirloom Grape Tomato Relish

Natural Chicken Breast with Lemon and Rosemary Jus

Spiced Chicken Breast with Green Herb Chutney

Herb Rubbed Pork Loin with Pear and Ginger Chutney

Flat Iron Steak with Portobello Mushroom Ragout

Tenderloin of Beef with Red Wine Demi-Glace

Red Wine Braised Beef Short Ribs with Gremolata

Lamb Leg with Mint Pistachio Pesto

Spinach and Ricotta Eggplant Rollatini with Tomato
Ragout

VEGETABLES (Select One)

Asparagus, Sunburst Squash

Broccolini, Golden Baby Beets

Baby Carrots with Thyme Butter

Snap Peas, Cremini Mushrooms

Green Beans, Cauliflower

Enhancements

Cocktail Hour

ARTISAN CHEESE & CHARCUTERIE DISPLAY

San Joaquin Cheddar Cheese, Cypress Grove Goat Cheese, Bellwether Farms Blackstone Cheese, Red Wine Fig Jam, Calabrese, Prosciutto, Saucisson Sec, Olives, Dried Fruit, Roast Nuts, Honey Comb, Local Artisan Breads

\$30.00 per guest

SHELLFISH BAR

Jumbo Baja Shrimp, Fresh Shucked Oysters, Jonah Crab Claws, Cocktail Sauce, Lemons, Tabasco, Ginger Shallot Mignonette

\$1,000.00 per 100 pieces

SUSHI STATION

Salmon, Snapper, Tuna, Halibut, Yellowtail and Vegetable Nigiri and Rolls, Tofu Salad, See Weed Salad, Edamame Salad

\$32.00 per guest (4 pieces per guest)

Dessert

BUILD YOUR OWN TRIFLE

Donut Holes, Angel Food Cake, Rice Krispy Treats, Fresh Berry Compote, Blackberry Sauce, Vanilla Bean Anglaise, Chocolate Syrup, Sweet Whipped Cream, Chocolate Mousse, Hazelnut Spread, Condensed Milk, Toasted Nuts

\$22.00 per guest

MINIATURE DESSERTS

Lemon Meringue Tart, Chocolate Cheesecake, Glazed Berry Tartlets, Chocolate Raspberry Cake, Champagne Gelee, French Macaroons, Pistachio White Chocolate Coronets, Cake Pops

\$22.00 per guest



Late Night Snacks

GASTRO PUB

Smoked Chicken Wings with Buttermilk Ranch

Bavarian Pretzel Bites with Beer Cheese

Mini Cuban Sandwich with Grain Mustard Dip

Crispy Macaroni and Gouda Cheese Bites

\$35.00 per guest

GOURMET SLIDERS

Hickory Smoked Pulled Pork with Vinegar Slaw, Sweet Poppy Seed Bun

Angus Beef with Aged White Cheddar, Smoked Bacon, Crispy Onions, Brioche Bun

Sweet Potato Tots

\$37.00 per guest

SAN DIEGO TACO STATION

Pork Carnitas, Braised Beef Short Rib, Blackened Mahi

Tortillas, Cotija Cheese, Spicy Tomato Salsa, Avocado Relish, Pico De Gallo

\$37.00 per guest

FLATBREAD

Heirloom Cherry Tomato, Fresh Mozzarella, Basil Olive Oil

Italian Sausage, Wild Mushroom, Blue Cheese Crumbles

Garlic Shrimp, Basil Pesto, Sundried Tomato, Feta Cheese

\$30.00 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.

Hourly Hosted Bar Package per Guest

3-Hour Hosted Bar Package - Signature Concierge

\$42.00 per guest

Each Additional Hour

\$8.00 per guest

3-Hour Hosted Bar Package - Premium

\$45.00 per guest

Each Additional Hour

\$9.00 per guest

3-Hour Hosted Bar Package - Super Premium

\$48.00 per guest

Each Additional Hour

\$10.00 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

\$6.00 per guest

Upgrade your bar to include (2) signature cocktails

\$10.00 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





Super Premium

Kettle One or Tito's
Hendricks
Bacardi
Don Julio / Mezcal / Del Maguey Vida
Glenlivet Single Malt
Crown Royal
Jack Daniels
Woodford Reserve
Teelings Irish Whiskey

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

Selection of Canvas Wines



Premium Brands

Smirnoff
Beefeaters
Havana Club
Sauza Gold
Monkey Shoulders
Jameson
Canadian Club
Jim Beam

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 that 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.



Fairwell 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 availability.

Tasting

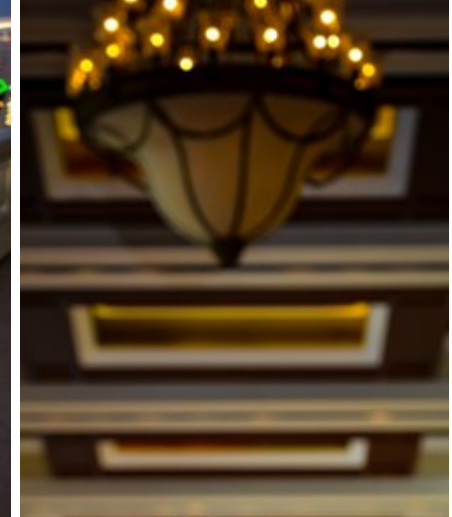
With so many delicious custom menu options, it is hard to make a decision on what to eat on your big day! Luckily we provide a complimentary Tasting of our delicious Wedding Menu Selections for you, your fiancé, and two additional guests a month prior to the big day. Wedding guest count must be 200 or more for complimentary tasting.

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.



Gallery





WORLD
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HYATT

Hyatt Hotels & Resorts

Manchester Grand Hyatt San Diego

1 Market Place
619-232-1234

