



2017/2018 WEDDINGS

Menu Packages



**HYATT
REGENCY®**

HYATT REGENCY CHESAPEAKE BAY GOLF RESORT, SPA AND MARINA

100 Heron Blvd. at Route 50, Cambridge MD 21613 T+1 410 901 1234
chesapeakebay.hyatt.com



WEDDING SITES

Manor Lawn*

Imagine exchanging vows on our exquisitely manicured Manor Lawn with breathtaking views of the Choptank River and the 18th hole.

Our most popular venue.

Regatta Pavilion*

Grand open gazebo overlooking the spectacular views of the Choptank River. This location features a wood burning fireplace for an added ambiance.

Breakwater Pavilion*

For even more spectacular views Breakwater Pavilion, located at the end of our Pier, is an intimate setting surrounded completely by water creating a most memorable ceremony.

Choptank Ballroom*

The Ballroom is bathed in warm hues of tan, rust and navy. Decorative chandeliers adorn the ceiling and wall scones complete the look, creating memories that will last a lifetime.

*Fees apply

*Holiday Weekends Do Not Apply

*Fee includes White Padded Folding Chairs



RECEPTION DETAILS

Dining Experience

Hyatt Regency Chesapeake Bay Golf Resort, Spa and Marina 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 through at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour and reception.

Wedding Package Inclusions

Selection of four butler passed hors d'oeuvres and one stationary display for cocktail hour.

Add your choice of plated, buffet or personal preference dinner perfectly prepared and artfully presented by our culinary experts.

Four Hour Premium Open Bar

includes Champagne Toast

Floor length linen options to match your personal style

Complimentary one night stay for wedding couple in a waterview suite with valet parking (restrictions may apply)

A 'Few of your Favorite' things welcome amenity and resort credit for wedding couple

Reduced room rates for wedding guest

Personal wedding tasting

World of Hyatt points valid for free nights toward your honeymoon.

ENHANCEMENTS

Lighting

Personalize your reception space with up-lighting around the ballroom, custom monogram lights and more...

Power for your Band or DJ

Draping for Bridal Party or DJ

Uplighting (10) LED lights

Custom-Made GoBo Projection

Chairs

Our expert stylists are happy to consult with you about seating during your ceremony, cocktail hour and reception. Your table decor can be enhanced by special chair covers.

*Basic Chair Covers

*Spandex Chair Covers

*Chiavari Chairs

*Fees will apply



HORS D'OEUVRES

Cold Selections

Chipotle Roasted Shrimp, Pico de Gallo on a
Polenta Crouton

Spicy Tuna Roll

Seasonal Melon & Prosciutto Skewers with a
Balsamic Glaze

Whole Grain Mustard Smoked Chicken Salad
on a Pretzel Crostini

Seasonal Bruschetta

Smoked Chicken, Mango Chutney, Smoked
Jack Cheese Crostini

Lamb Crostini with Mint Jalapeno Relish

Beef Sirloin, Horseradish Cream Sauce on a
Garlic Crostini

Sesame Seared Tuna on Crispy Wonton,
Wasabi Mayo, Diakon Sprouts

Hot Selections

Apple-Wood Bacon Wrapped Scallop

Coconut Shrimp with Mango Chutney

Smoked Gouda Arancini with a Spicy Tomato Sauce

Chipotle Steak Skewer with Chimichurri

Wild Mushroom Tart with Porcini Dip

Vegetable Spring Roll with Sweet Thai Chili Sauce

Choptank Crab Cake, Aioli

Vegetable Samosa, Tomato Chutney

Balsamic Caramelized Onion, Feta Cheese and
Chive in Phyllo

Sesame Chicken Skewer with Hoisin Sauce

Coconut Chicken with Honey Mustard

Displays

Artisanal Cheese

Selection of Domestic and Imported Cheeses
served with Rustic Breads, Gourmet Crackers
and Flatbreads.

Garnished with Seasonal Berries.

Antipasto Table

Sliced tomatoes with fresh Mozzarella,
Marinated Olives, Roasted Red Peppers,
Mortadella and Genoa Salami accompanied
by Assorted Flatbreads and Oils.

Garden Vegetable Display

A Display of Fresh Vegetables served with
Assorted Dips consisting Spinach, Ranch
and Tomato.

Enhancements:

Chesapeake Raw Bar

Freshly Shucked Chesapeake Bay and Blue
Point Oysters and Jumbo Gulf Shrimp with
Cocktail Sauce, Tabasco and Lemon

Add A Blood Mary Bar

Sushi Station

Freshly prepared Sushi by our Sushi Chef *.
Selection includes California and Avocado
Rolls with Salmon, Shrimp and Tuna. Served
with Soy Sauce, Pickled Giner and Wasabi.

Add A Saki Bar

*Requires a uniformed Chef



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.

Salads

Baby Spinach, Roasted Red Pear, Crumbled Chevre, Candied Pecan, Honey Dijon Dressing

Roasted Beets, Cool Beans Farm Lettuce, Crispy Shallots, Blue Cheese, Citrus Vinaigrette

Baby Romaine Caesar, Garlic-Herb Roasted Croutons, Shaven Parmesan, Chobani Yogurt Dressing

Cool Beans Farm Summer Bouquet Brown Sugar Roasted Peaches, Shaved Pecorino, Peach-Chobani Yogurt Dressing

Baby Iceberg Lettuce, Local Aged Cheddar, Roma Tomatoes, Hardwood Smoked Bacon, Avocado-Ranch Dressing

Single Entrees

Center Cut 8 oz Filet of Beef with Shallot, Herb and Merlot Sauce

Pan Fried Maryland Crab Cakes with a Corn, Charred Red Pepper and Cilantro Relish

Chesapeake Rockfish, Crab and Caper Butter Sauce

Pan Seared Breast of Local Chicken, Warm Artichoke & Sundried Tomato Compote

Root Beer Braised Beef Short Ribs Black Pepper Encrusted Salmon with Cucumber-Meyer Lemon Relish

Duet Entrees

Grilled Tenderloin of Beef with a Red Wine Gastrique and Pan Fried Maryland Lump Crab Cake with a Corn, Charred Red Pepper & Cilantro Relish

Root Beer Braised Short Ribs Paired with three Garlic Grilled Shrimp

Herb and Garlic Rubbed Local Harvest Chicken Breast, Green Herb Sauce & Grilled Atlantic Salmon

Herb Roasted Chicken Breast with a Lemon-Thyme Jus and Pan Fried Maryland Lump Crab Cake with a Corn, Charred Red Pepper and Cilantro Relish

All Entrees are served with Garnishes, Fresh bread and butter.
Assorted Miniature Indulgences
Coffee and Tea Station



PERSONAL PREFERENCE

Allow your guests to personalize their dining experience at your wedding. They will be treated to an elegant four course meal with their choice of four different entrées. Guests will be presented with a custom printed menu at their place setting and your specially trained servers will take their order ensuring them an extra special experience. Your Hyatt wedding specialist will help you design the options to satisfy their individual tastes.

Your Choice of Appetizer (Pre-Select One)

Cream of Local Crab Soup, Aged Sherry

Old Bay & Lime Grilled Shrimp Cocktail,
Baby Arugula, Papaya Pico de Gallo

Wild Mushroom Ravioli, Grilled Portobello
Mushroom-Herb Broth

Local Crab Cakes, Cucumber Relish, Old
Bay Remoulade

Fennel Pollen Seared Atlantic Scallops,
Wilted Spinach, Carrot Puree, Chive Oil

Your Choice of Salad (Pre-Select One)

Crisp Romaine, Aged Feta, Kalamata
Olives, Oven Roasted Tomato, Garlic-
Oregano Dressing

Roasted Beet Salad, Baby Arugula, Local
Goat Cheese, Dijon Vinaigrette

Spring Mixed Greens, Artichoke Hearts,
Shaved Radish, Crumbled Feta Cheese,
Cabernet Vinaigrette

Baby Ice-berg Lettuce, Local Aged
Cheddar, Roma Tomatoes, Hardwood
Smoked Bacon, Avocado-Ranch Dressing

Entrees

Sauteed Rockfish, Roasted Roma
Tomatoes and Shallots, Balsamic Brown
Butter

Natural Raised Beef Tenderloin, Grilled
Herbs & Garlic, Red Wine, Caramelized
Garlic & Parsley Jus

Local Harvest Natural Chicken, Stuffed
with Local Goat Cheese, Basil Pesto,
Smoked Heirloom Tomato-Olive Oil
Infusion.

Grilled Atlantic Salmon, Seasonal Relish

Guinness Braised Beef Short Ribs with
Braising Jus

Local Lump Crab Cakes, Preserved
Lemon Aioli.

*Served with Seasonal Garnishes
Fresh Bread & Butter
Trio Plate of Desserts
Coffee & Tea Station



► 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.

Emily's Produce Station (Choose 2)

Iceberg Wedge Salad, Maple Cured Bacon Bits, Tomatoes, Blue Cheese Crumbles, Greek Yogurt Dressing

Baby Spinach Salad, Hard Boiled Eggs, Tomatoes, Bacon Bits, Mushrooms and Poppy Seed Dressing

Caesar Salad, Shaved Parmesan Herb and Garlic Croutons

Hot House Tomatoes, Fresh Mozzarella, Basil, Cracked Pepper, Olive Oil, Aged Balsamic

Seafood (Choose 2)

Grilled Local Rockfish, served with a Citrus Buerre Blanc and a Seasonal Risotto

Maryland Lump Crab Cakes, Brussel Sprouts and Pancetta

Salmon-Whole sides of Atlantic Salmon roasted with Lemon and Caperberries, served with Scallion, Italian Parsley Jasmine Rice

Sauteed Shrimp, Roasted Tomato and Garlic Aioli, served over parmesan polenta

Entrees (Choose 2)

Sea Salt Crusted Filet of Beef, Red Wine Jus, Horseradish Cream, Scalloped Potatoes

Grilled Bone in Chicken Breasts served with creamy parmesan polenta

Natural Raised Beef Striploin roasted with fresh herbs and garlic served atop horseradish cream whipped yukon potatoes.

Citrus brine Roasted Turkey breast served with Southern Cornbread Stuffing, Gravy and a Cranberry Mayonnaise.

Grilled Spice Rubbed Pork Loin served with Smashed Sweet Potatoes and Golden Raisins, Horseradish Mustard, Mango-BBQ sauce.

Pasta Station (Choose 2)

Gnocchi, "Caprese Style" with Red and Yellow Grape Tomatoes, Fresh Basil, Bocconcini, Aged Balsamic Reduction

Sweet Potato Ravioli, Applewood Smoked Bacon, Sage-Brown Butter Cream Sauce

Gemelli Pasta, Wild Mushroom Fricassee, Baby Spinach, Roasted Plum Tomato Sauce

Freshly Baked Bread
Gourmet Coffee Station
Assorted Miniature Desserts



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.

Premium Bar Package

Gin: Beefeaters
Vodka: Absolut
Scotch: J&B
Bourbon: JackDaniels
Whiskey: Canadian Club
Rum: Cruzan
Spiced Rum: Cruzan 9 Spiced Rum
Tequila: Sauza
Domestic Beer
Premium and Imported Beer
Canvas Wines:
Chardonnay, Pinot Grigio,
Cabernet & Merlot
Mineral Water/Juices
Soft Drinks

Four Hour Open Bar Package
Included in the per person price.

*Each Additional Hour

Deluxe Bar Package

Gin: Tanqueray
Vodka: Ketel One
Scotch: Johnnie Walker Red
Bourbon: Maker's Mark
Whiskey: Crown Royal
Rum: Bacardi
Spiced Rum: Captain Morgan
Tequila: Sauza Hornitos
Domestic Beer
Premium and Imported Beer
Upgraded Wines To Include:
Chardonnay, Sauvignon Blanc,
Cabernet & Merlot
Mineral Water/Juices
Soft Drinks

*Upgrade to a Deluxe Bar Package
*Each Additional Hour is \$11 per guest

Enhancements

Orange Crush Bar
-featuring freshly squeezed Orange juice
Add Wine Service
Offering Canvas White & Red Wine during
dinner service.

*Fees will apply



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.

Reds

"Nielson" by Byron, Pinot Noir,
Santa Barbara County
Flavors of dark berry and cherry with hints of floral and mineral notes.

J. Lohr Los Osos, Merlot, Paso Robles
Brambly fruit aromas of plum and pomegranate are integrated with a barrel signature of mocha and baking spice.

William Hill, Cabernet Sauvignon,
Central Coast
A touch of sweetness from the ripe, dark fruit, accented by Bing cherries and ripe plums.

Pascual Toso, Malbec, Argentina
Aromas of plum and quince with a slight of elegant oak.

Whites

Villa Maria Private Bin, Sauvignon Blanc,
Marlborough, New Zealand
Aromas of snow peas, zesty limes and freshly picked herbs with flavors of melon, passion fruit and ruby red grapefruit.

HandCraft, Chardonnay, California
Lovely floral and honey aromatics with hints of lemon zest, green apple and toasty oak with flavors of honey and pear.

Bubbles

Segura Viudas, Brut, Cava, Spain
The exquisite, complex palate includes notes of lime and pineapple, with balanced acidity. It is refreshing and smooth on the finish.



LATE NIGHT SNACKS

Ocean City Boardwalk

Fisher's Caramel Corn (seasonal)
Saltwater Taffy
Boardwalk Fries
-served with Malt Vinegar and Ketchup
Miniature Gourmet Hot Dogs, Mustard,
Ketchup and Relish
Ice Cream Sandwiches

Energy Boost

Your Guests can create their own boost of energy from an assortment of choices to include: Granola, Walnuts, Almonds, Pistachios, White Chocolate Bits, Milk Chocolate Chips, m&m's, Raisins, Dried Cherries, Dried Pineapple, Pumpkin and Sunflower Seeds

Grilled Cheese

French Onion: Caramelized Onion, Gruyere on French Bread
Three Cheese: White Cheddar, Swiss and Provolone on Seeded Brown Bread
Spicy Pig: Pepper Jack, Sliced Tomato, Corn Cob Smoked Bacon on Brioche Bread

Flatbreads

Braised Short Rib: Braised Short Rib, Caramelized Onions, Demi-Glace, Crumbled Bay Blue Cheese
Italian Sausage: Crumbled Italian Sausage, Roasted Cremen Mushrooms, Garlic Cream Sauce, Shaved Parmesean
Caprese: Sliced Red and Yellow Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinegar

Ice-Cream Sundae Bar

Pre-Scooped Vanilla and Chocolate Ice Cream
Assorted Toppings to Include;
Fresh Whipped Cream, Strawberry, Butterscotch and Chocolate Sauces, Sprinkles, Caramelized Pecans, Brownies and Cookies.

Popcorn Bar (Choose 3)

Parmesean-Truffle
Old Bay-Oyster Cracker
Chocolate, Caramel, Peanut
Chipotle-Tortilla Strip
12.00 per guest

Michener's Bar Food

Chicken Quesadillas served with sour cream, salsa and guacamole
Crab Dip served with pretzel bread.
Cheeseburger Sliders

Bacon and Chocolate Bar (Choose 3)

Milk Chocolate Dipped Applewood Smoked Bacon, Crushed Pistachio
White Chocolate Dipped Maple Glazed Hickory Smoked Bacon, Crushed Red Pepper
Corn Cob Smoked Bacon, Jack Daniel's Infused Chocolate
Dark Chocolate Covered Pancetta Lardons, Candied Lemon Zest
Caramel Popcorn Crusted Chocolate Bacon



DETAILS MADE EASY

Confirmation of Space and Deposits

An initial non-refundable deposit of forty percent (40%) of the contracted and confirm your date along with the signed contract.

Guest Accommodations

A room block may be setup for guests attending your event at the Hyatt Regency Chesapeake Bay. 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 reserved or the prevailing hotel rate will be offered.

Gift Deliveries

Gift bags can be delivered to guest rooms upon arrival. Room deliveries inside guest rooms must be done between the hours of 9:00am and 9:00pm, and will be charged \$6.00 per room.

Items handed out at the front desk upon check-in are prohibited.

Final Payment

Final payment in the form of a cashier's check money order, check credit card or cash is due at least ten (10) business days prior to the wedding date. A refundable 20% contingency deposit will be collected with the final payment to cover additional charges and/or incidentals charges incurred during and following the wedding.



ABOUT HYATT REGENCY

Hyatt Regency Chesapeake Bay Golf Resort, Spa and Marina

An extraordinary Eastern Shore experience awaits you at Hyatt Regency Chesapeake Bay Golf Resort, Spa and Marina. Beautifully situated on the banks of the Choptank River, our 400 acre resort in Cambridge, Maryland is a delightful location for meetings, family reunions or simply relaxing.

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.

Restaurants

We offer a variety of dining and nightlife experiences that can only be discovered here on the Eastern Shore. Reneditions of Maryland Blue Crab, Rockfish, Soft Shell Crab, Blue Point Oysters, local produce and Eastern Shore desserts will delight your palate. Experience an indigenous menu at Blue Point Provision Company or Water's Edge Grill. Relax after a round of golf at Eagle's Nest Bar and Grille at the River Marsh Golf Club.

Bar

Visit Michener's Library, where sophisticated atmosphere and an impressive beverage list ensure there's something for everyone.

Parking

Self-Parking is complimentary.

River Marsh Golf Club

Enjoy 18 holes of championship golf designed by Keith Foster, a nationally recognized architect. Flexibility is one of the keys to the River Marsh Golf Club. The course easily accommodates players of all skill levels.

Sago Spa & Salon

Before or after the wedding, Sago has the perfect treatment. A visit to Sago is the ultimate gift for the wedding attendants or a romantic way to celebrate your new life together. Sago Spa & Salon offers the best in hair, nail and make up services. From the latest in cuts, color and styling to invigorating pedicures, Sago is sure to take good care of you.

Outdoor Activities

Enjoy the beautiful natural surroundings of the Chesapeake Bay. Practice your tennis game on four lighted tennis courts. Enjoy the extensive multi-level indoor and outdoor swimming pool and children's recreation center. Walk along our nature trails, which meander throughout the resort and run through the Blue Heron Rookery, Hyatt's own Wildlife Refuge. This preserved area is complete with lush vegetation and animals indigenous to the Eastern Shore, such as the Great Blue Heron and American Bald Eagle.



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 Chesapeake Bay Golf Resort, Spa and Marina 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 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 points or a minimum of two free nights

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

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

\$40,000 USD earns 150,000 World of Hyatt 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.



VENDORS

We would recommend using a vendor from the hotels preferred vendor list. We request all vendors to deliver flowers, cakes, audio visual and any other items no sooner than two hours prior to your scheduled event. All items must be removed following the event, unless arrangements have been made with your wedding specialist. All vendors must supply their own equipment for setup.

AV

PSAV

Tel: 410.901.6556

www.psav.com

Florists

Monteray Farms

Tel: 410.820.7575

www.monterayfarms.com

The City Florist

Tel: 410.742.8171

Cel: 443.735.9675

www.thecityflorist.com

Intrigue Designs

Tel: 410-751-3069

flowers@intrigue-designs.com

Decorators

SYZYGY Events Internation

Tel: 301.987.0095

julie@syzygyevents.com

Amaryllis

Tel: 240-770-8600

info@amaryllisdesigns.com

Select Rentals

Tel: 301.604.2334
Tel: 410-901-6330

<http://chesapeakebay.regency.hyatt.com>

Music

Sam Hill Entertainment

Tel: 866.726.4455

www.samhillbands.com

MyDJ.com

Tel: 888-GET-MYDJ

www.mydeejay.com

Steve Moody Entertainment

Tel: 800-410-3013

www.stevemoody.com

Entertainment Exchange

Tel: 301.986.4640

Andy Kushner

Sound Connection

Tel: 844.253.8855

www.andykushner.com

Sam Hurd

sam@samhurdphotography.com

samhurdphotography.com

Mari Harsan Photography

Tel: 202.253.9327

www.mariharsan.com

Leo DJ Photography

Tel: 202.390.8539

www.leodjphoto.com

Wedding Cakes

Bay Country Bakery

Tel: 410.228.9111

Julie Bakes

Tel: 410.820.5759

julie@juliebakes.com

www.juliebakes.com

Cake Art

Tel: 443.859.8147

www.cakeartmd.com

PHOTO GALLERY



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