



WEDDINGS

Menu Packages



HYATT
REGENCY®

HYATT REGENCY LA JOLLA AT AVENTINE

3777 La Jolla Village Dr, San Diego, CA 92122 T+1 858 552 1234
lajolla.hyatt.com



YOUR SPECIAL DAY

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

Romance abounds at Hyatt Regency La Jolla. Settled on 11 prime acres in the "Jewel of the Pacific," our luxurious hotel features newly renovated guest rooms and an experience your guests won't forget. Your wedding is much more than just a ceremony and reception – it is pampering sessions for you and your bridal party at the spa, relaxing days spent on the beach or poolside, or an afternoon shopping at the trendiest of boutiques.

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/Bars

Voted one of the best La Jolla restaurants, Cafe Japengo offers unforgettable Sushi and Pacific Rim cuisine. DRIFT Eat + Drink offers your guests a great place to meet and enjoy a cocktail or casual dining experience. Barcino Grill features a full American breakfast buffet 7 days a week, which is perfect for a post-wedding breakfast.

Parking

The hotel offers a discounted rate for banquet events of \$15.00 per car for self-parking and \$25.00 per car for valet parking. You may host the parking for your guests or have your guests pay the discounted rate on their own. Overnight self-parking is \$30.00 per car and overnight valet parking is \$40.00 per car.

StayFit Gym

Our StayFit Gym features top of the line Life Fitness cardio and strength equipment, plus an outdoor stretching area with medicine balls, resistance bands, and yoga mats allowing guests to take advantage of fresh air and California sunshine. Access to the StayFit Gym is complimentary for all hotel guests, 24 hours a day, 7 days a week.



WEDDING SITES

Asteria Terrace

This outdoor terrace provides the perfect setting for beautiful wedding ceremonies or cocktail receptions. From the oversized grand fireplace to the twinkling lights beneath your feet, the Asteria Terrace is a venue your guests will remember.

Vicino Ballroom

Our Vicino Ballroom is one of San Diego's most unique venues. The ballroom is glass-enclosed and offers the versatility of indoor/outdoor flow, making it an exquisite setting for reception, dinner and dancing.

Grand Foyer

The Grand Foyer features 25 foot ceilings, majestic columns and floor to ceiling windows providing an elegant location for your cocktail hour.

Aventine Ballroom

The Aventine Ballroom's timeless atmosphere and sophisticated decor will enhance the style of any reception you are planning.

Poolside

Our poolside terrace is the ideal location for your cocktail reception. With two built-in firepits your guests will be able to gather around and enjoy the sun setting in the West, the glistening lights on our olympic size pool, and delicious appetizers and cocktails.

Barcino

A venue unlike any other in the area, Barcino offers an open floorplan fully customizable. The restaurant would be privately reserved for you and your guests to dance the night away.



HORS D'OEUVRES

Cold Selections

Cafe Japengo California Roll with Wasabi Aioli, 6.50 each

Salmon Tartare with Lemon Confit Served in a Sesame Seed Cone, 6.50 each

Bruschetta with Goat Cheese and Local Tomatoes, 5.50 each

Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton, 6.50 each

All Natural Seared Beef Carpaccio, Horseradish Boursin Mousse, Chives, 7.00 each

Buffalo Chicken Spring Roll, Blue Cheese Dipping Sauce, 6.00 each

Hot Selections

Chicken and Wild Mushrooms in Phyllo, 6.00 each

Tempura Shrimp, Sweet Soy Dipping Sauce, 6.50 each

Pomegranate Glazed Lamb Chops, 7.00 each

Jumbo Lump Crab Cake, Capers and Lemon Mayo, 6.50 each

Pear, Brie and Almond Phyllo Bites, 6.00 each

Smoked Brisket Picadillo Empanada, Jack Cheese, Golden Raisin, 6.50 each

Cuban Slider, Mojo Braised Pulled Pork, Ham, Pickle, Grainy Mustard Aioli, 7.00 each

Enhancements- Reception Stations

Artisanal Cheese Selection
Handcrafted Cheese with Lavosh and Crusty Breads, Seasonal Condiments, Local Honey and Nuts
18.00 per person

Crudites
Broccoli, Cucumber, Celery, Red and Yellow Peppers, Olive and Roasted Tomato Tapenade, Garlic Hummus, Farmers Market Ranch, Sesame Crackers and Lavosh
14.00 per person

Japengo Sushi Station
A Variety of California and Spicy Tuna Rolls Paired with Nigiri Featuring Salmon, Shrimp and Tuna
Soy Sauce, Pickled Ginger and Wasabi (Minimum of 100 Pieces)
6.50 per piece

Enhancements- Late Night Snacks

Street Taco Station
15.00 per person

Sliders, Fries and Milkshakes
15.00 per person

Grilled Cheese and Tomato Soup
10.00 per person

Ice Cream Sundaes
12.00 per person

Build Your Own S'Mores Station
12.00 per person

**Please Note: Your Choice of (3) Hors D'Oeuvres are Included in Wedding Package. Additional Items Can be Added at the Prices Listed.*



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.

Appetizer

Jumbo Lump Crab Cake, Meyer Lemon Aioli, Arugula and Fennel Salad

Smoked Mozzarella Ravioli, Tomato Caprese Relish, Basil Oil

Seared Scallop on Soft Marscapone Polenta with Spicy Pepper Drizzle

Salad

Chopped Romaine and Marinated Bocconcini Mozzarella, Basil, EVOO, with a Toasted Pignoli and Oven Roasted Tomato Vinaigrette

California Greens with Gorgonzola, Sugared Walnuts, Dried Cherries, and Dark Balsamic Vinaigrette

Spinach Salad with Orange Segments, Toasted Pumpkin Seeds, Laura Chenel Goat Cheese and Champagne Dressing

Entree

Pan Seared Filet Mignon
Balsamic and Honey Roasted Shallots

Crispy Seared Chicken
Wild Mushrooms and Zinfandel

Seared Mahi Mahi
Pineapple and Mint Coulis

Grilled Atlantic Salmon
Corn and Edamame Saute, Lemon Beurre Blanc

All Natural Braised Beef Short Ribs
Red Wine Reduction

Dessert

Trio of Dark Chocolate and Chambord Pot de Creme, Mini Cheesecake and Limoncello Curd Served in Mini Verrine

Trio of Mini Fruit Tart, Triple Chocolate Cheesecake and Pistachio Profiterole
120.00 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.

Salads

Mixed Greens, Micro Basil and Cracked Pepper Marinated Baby Mozzarella, Sun Dried Tomatoes, Toasted Pignoli, EVOO and Dark Balsamic Vinegar

Mixed Field Greens Topped with Glazed Pecans, Goat Cheese, Port Wine Poached Pear and Sherry Wine Vinaigrette

Baby Spinach Salad, Drakes Farm Goat Cheese, Herb Basted Tomato, Spiced Pine Nuts and Red Wine Vinaigrette

Mixed Field Greens, Citrus Segments, Grilled Fennel, Hazelnuts, Sun Dried Tomatoes, White Balsamic Emulsion

Entrées

Crispy Skin Chicken Breast, Mushroom Peppercorn Sauce, Creamy Spinach Polenta, and Roasted Rainbow Cauliflower
90.00 per guest

Roast Bone in Chicken, Edamame, Sweet Corn and Tomato Sauté, with Forest Mushroom Risotto
90.00 per guest

Grilled Chicken Breast, Pan Jus Lie, Wild and Brown Rice Pilaf with Slivered Almonds, Rainbow Chard, Baby Carrots and Asparagus
90.00 per guest

Entrées Continued

Kona Spice Rubbed Chicken with Pineapple, Cucumber and Pickled Ginger Salsa, Sweet Potato Puree, and Seasonal Vegetables
90.00 per guest

Pistachio Crusted Salmon, Pomegranate Butter Sauce, Drakes Farm Goat Cheese Mashed Potatoes, Herb Roasted Broccolini
90.00 per guest

Achiote and Miso Sustainable White Fish, Forbidden Black Rice Risotto, Butter Braised Baby Bok Choy, Shiitake and Shimeji Mushrooms, Miso Beurre Blanc
90.00 per guest

**When Providing a Guest Choice of Entree, Please Note the Seasonal Accompaniments will be Paired Accordingly*



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.

Entrées Continued

Pan Seared Scottish Salmon, Red Beet Gastrique, Market Vegetables, Fingerling Potato and Sweet Corn Hash
90.00 per guest

Pan Seared Halibut (Seasonal Availability), Heirloom Tomato Caper and Olive Relish, Lemon Zest Beurre Blanc, Potato-Leek Cake, Haricot Verts and Yellow Wax Beans
92.00 per guest

California Zinfandel and Shallot Braised Beef Short Ribs, Pickled Red Onion, Gorgonzola Potato Puree, and Market Vegetables
92.00 per guest

Grilled All Natural Beef Filet, Blackberry Chuao Chocolate Demi, Wild Mushroom and Grape Relish, Parsnip and Yukon Puree, Tri-Colored Baby Carrots
98.00 per guest

Entrées Continued

Seared Beef Tenderloin, Horseradish Mint Demi, Scalloped Potatoes with Aged Parmesan, Seasonal Vegetable Hash, Haricot Verts
98.00 per guest

Spice Rubbed Filet, Tart Cherry Molasses Reduction, Cauliflower Puree, Fingerling Potato and Wilted Greens
98.00 per guest

Porcini Dusted All Natural Filet, Red Wine and Shallot Reduction, Paired with Mescal and Smoked Orange Glazed Salmon, Whipped Truffle Mashed Potatoes, Market Vegetables
102.00 per guest

Grilled Beef Filet, Red Wine Glaze, Paired with Pan Seared Crab Cake, Lemon Caper Aioli, Wild Mushroom Risotto, Market Vegetables
102.00 per guest

Desserts

Triple Chocolate Mousse Martini with Chocolate Pearls

Mango Sorbet with Fresh Berries



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.

Seaside Buffet

Dungeness Crab and Sweet Corn Chowder

Field Greens, Goat Cheese, Candied Pecans, Sun Dried Cherries, Tomatoes, Champagne and Herb Ranch Dressings

Orchiette Pasta Salad with Petite Shrimp, Chives and Lemon Zest

Marinated and Grilled Squash, Peppers and Asparagus

Catch of the Day, Citrus Relish

Sliced NY Strip Loin with Zinfandel Reduction and Melted Gorgonzola

Chicken Breast with Basil Oil, Tomatoes, Crimini Mushrooms and Toasted Pine Nuts

Yukon Potato Hash
Farmers Market Vegetables

Assorted Mini Desserts
100.00 per guest

La Jolla Buffet

Sherried Shrimp Bisque, Ciabatta Croustons

Spinach Salad, Hard Cooked Eggs, Crumbled Smoked Bacon, Sautéed Mushrooms, Local Tomatoes and Point Reyes Blue Cheese Dressing

Roasted Asparagus with Crispy Prosciutto and Watercress, Lemon Oil Dressing

Red and Yellow Tomatoes Layered with Fresh Mozzarella, Micro Basil, Cracked Pepper and EVOO

Pan Roasted Chicken, Dijon Mustard and Herb Jus, Wilted Greens

Miso Glazed Salmon with Shiitake Mushrooms and Corn Broth

Grilled Beef Medallions, Cabernet Reductions

La Jolla Buffet Continued

Sour Cream and Garlic Whipped Potatoes

First of the Season Vegetables

Ice Cream Sundae Bar Grows Up
Locally Made Vanilla Bean, Chocolate and Pistachio Gelato

Kahlua Chocolate Sauce, Cointreau Infused Caramel Served Warm
Served with Whipped Cream, Chocolate Shavings, M&Ms, Crumbled Chocolate Chip Cookies, Chopped Peanuts, Marshmallows, Rainbow Sprinkles and Cherries

105.00 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 Consumption Bar**
Signature Tier Cocktails, 10.00
Top Tier Cocktails, 13.00
Domestic Beer, 7.00
Premium & Imported Beer, 7.50
Select Canvas Wines, 8.50
Mineral Water/Juices, 6.00
Soft Drinks, 6.00
Cordials, 11.00
Signature Drink, 11.00

***Host Bar Per Person**
Signature Tier Brands
First Hour, Included in Package
Second Hour, 15.00
Each Additional Hour, 11.00

Top Tier Brands
First Hour, 2.00 upcharge to package
Second Hour, 17.00
Each Additional Hour, 14.00

***Cash Bar**
Signature Tier Cocktails, 13.00
Top Tier Cocktails, 15.00
Domestic Beer, 9.00
Premium & Imported Beer, 10.00
Select Canvas Wines, 10.00
Mineral Water/Juices, 6.00
Soft Drinks, 6.00
Cordials, 12.00
Signature Drink, 12.00

**(1) Bartender Required Per 100 Guests @ \$175.00 Each, Plus Tax*

Cash Bar Prices Include Tax and Gratuity



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 11.00
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

City Park Swizzle 11.00
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

Pineapple Basil Cooler 11.00
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

Sweet Arnold 11.00
Bacardi Superior rum and raspberry puree with iced tea and lemonade

Grapefruit Delight 11.00
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 11.00
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

Sage Margarita 11.00
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

Paloma Fresca 11.00
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

The Don's Martini 11.00
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

Spicy Paloma 11.00
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 11.00
Tito's Handmade vodka with passion herbal infused iced tea

Tropical Sunset 11.00
Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

Watermelon Jalapeno Cooler 11.00
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

Island Splash 11.00
Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

Mockingbird Ginger 11.00
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

Strawberry Mule 11.00
Tito's Handmade vodka, muddled mint and strawberries with ginger beer



SPECIALTY 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. 37.00

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. 42.00

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. 53.00

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. 50.00

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. 57.00

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. 50.00

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. 53.00

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. 50.00

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. 95.00

Pascual Toso Reserva, Malbec, Argentina

Aromas of plum and quince with a slight touch of elegant oak. 45.00



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.

Coordinators

Roxi Link- The Party Link
Tel: 619.464.3800

STJ Events
Tel: 619-508-0708

Audio Visual/Lighting

PSAV
Tel: 858.552.6031

Linen & Decor

Concepts Event Design
Tel: 619.336.0202

All Star Productions
Tel: 858.689.1441 x17

Pacific Events
Tel: 858.450.7725

Entertainment

Vario Productions
Tel: 858.800.4997

Maximum Impact Productions
Greg Rackley
Tel: 760.929.9669

ZG Productions
Tel: 612.232.4066

Florists

Kathy Wright & Co.
Tel: 619.299.2520

4 Seasons Flowers
Tel: 858.484.7700

Organic Elements
Tel: 858.610.8881

Hair & Makeup

Valerie Wilkerson
Tel: 619.602.8740

Patricia Norvell
Tel: 619.807.7929

Photographers

Del Rio Studios
Tel: 760.480.7553

The Studios of Joseph Guidi
Tel: 619.299.9799

Bauman Photographers
Tel: 619.232.3020

Tim Otto
Tel: 858-273-5889

Kelly Wood Photography
Tel: 619.737.7729

Videographers

John B. Productions
Tel: 619.980.4090

Bob Hoffman
Tel: 858.576.0046

Wedding Cakes

Flour Power Cakes
Tel: 619.697.6575



DETAILS MADE EASY

Wedding Package Inclusions

- *Three Butler Passed Hors D'Oeuvres
- *One-Hour Signature Tier Open Bar
- *Couple's Choice of Dinner
- *Champagne Toast
- *Complimentary Cake Cutting Service
- *Professional Banquet Captain
- *China, Glassware, Silver, Tables, Chairs, Votives, Stage and Dance Floor
- *Selection of Complimentary Linens in White, Ivory or Black
- *Complimentary Suite for Couple on Wedding Night
- *Special Room Rates for Overnight Guests
- *Free Honeymoon Stay at the Hyatt of Your Choice
- *Additional World of Hyatt Points for Future Stays or Upgrades

Guest Accommodations

We are happy to offer our Catering discounted sleeping room rate for any sleeping rooms needed. This rate is based on availability and we will provide you with a code that your guests can use on our website to obtain the discounted room rate. Another option is to set aside a block of rooms with our Sales Team which requires a minimum of 10 guest rooms for the night of the wedding. Check in time is 4:00 pm, and check out time is 12 noon.

Welcome Packets and Gift Bags

We are happy to hand out welcome letters or gift bags to your guests as they check in to the hotel. All items must be pre-labeled with the guest names and this must be setup in advance through your Event Manager.

Confirmation of Space and Deposits

An initial non-refundable deposit is required to confirm your date along with a signed contract.

Final Payment

Final payment will be made by credit card and is due at least seven (7) business days prior to the wedding date.



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 La Jolla 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 Event Manager. Please ensure someone from your wedding party secures any gifts left at your wedding. The hotel will not be responsible for gift removal. This includes all vendor equipment on property.

Hyatt Honeymoons

Celebrate your wedding day at Hyatt Regency and enjoy free nights on your honeymoon. When the cost of your wedding totals below the minimum amounts*, you will receive complimentary World of Hyatt Bonus Points to redeem for free nights at any Hyatt hotel and resort worldwide. Offer subject to terms and conditions. Visit hyattweddings.com for full details.

\$10,000 USD earns 60,000 World of Hyatt Bonus Points or a minimum of two free nights

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

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

\$40,000 USD earns 150,000 World of Hyatt Bonus Points or a minimum of five free nights

Hyatt Gift Cards

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

Hyatt Gift Registry

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

PHOTO GALLERY



3777 La Jolla Village Drive
San Diego, CA. USA, 92122

T + 1 858.552.1234
<http://www.lajolla.hyatt.com>

All Prices Subject to Service Charge and Applicable State Sales Tax