

*Weddings at Hyatt Regency Huntington Beach - 2010 – 2011*



21500 Pacific Coast Highway Huntington Beach, CA 92648. Tel: 714 698 1234 . Fax: 714 845 4990





## Catering Information & Policies

### *Valet Parking*

If you wish to host the valet parking charges for your guests, we will offer a discounted rate of \$10.00 per car, for all guests attending your event. If guests pay their own parking charges, they will pay the prevailing daily rate. Overnight Parking is \$25.00 per car

### *Reception & Ceremony Times*

Receptions are offered during two time periods during the day:

Lunch Reception: 11:00am - 4:00pm

Dinner Reception: 6:00pm - 12:00am

Ceremonies are offered during three time periods during the day:

10:00am - 11:00am

2:00pm - 3:00pm

5:00pm - 6:00pm

All times may vary based on specific dates and availability.

### *Service Charge and Sales Tax*

All food and beverage must be catered through the Hyatt Regency Huntington Beach. A taxable 22% service charge and sales tax is added to all food and beverages.

### *Guarantee*

A final guarantee is due by 11:00am, three business days prior to event date. Once received, this number may not be reduced. We will be prepared to serve 3% over the guaranteed number. The maximum overset will be 50 people.

## About Our Hotel

### *Wedding Coordination*

A professional wedding coordinator is required to assist you and your guests with the wedding rehearsal, ceremony and reception. Your Catering Sales Manager will provide you with names of recommended coordinators and their responsibilities.

### *Confirmation of Space and Deposits*

An initial non-refundable deposit of twenty five (25%) of estimated charges is required to confirm your date along with a signed contract. The second deposit will be fifty-percent (50%) of the estimated charges and will be due ninety (90) days prior to event. A credit card must be kept on file for any overages and/or incidental charges following the event.

### *Entree Selection*

Your entree selection is limited to three options. If more than one selection is requested, the final price per person will be based on the higher priced entree.

### *Decoration*

All decorations must be approved by the hotel and must comply with Huntington Beach City and Fire Codes. Decorators must be licensed and provide proof of liability insurance, as well as provide a certificate of insurance naming the hotel additionally insured. The hotel will not permit anything to be affixed to the walls, floors or ceilings of the rooms with nails, staples, tape of any other damaging substances.

# Ceremony & Reception Sites



## Ceremony & Reception Sites

### *Ceremony Sites*

Ceremony Site Fee Provides

- \* Access to the resort for photos
- \* One Changing Room
- \* Set up of tables, chairs, guest book and gift tables, water station, umbrellas and heaters (if needed)
- \* Rehearsal date for the ceremony (based on availability)
- \* Amplification of the ceremony

### Spa Courtyard

Quiet and Serene with a Koi Pond.  
Accommodates up to 100 guests  
Ceremony site fee: \$1,200

### California Courtyard

Overlooks the Pacific Ocean and Huntington City Beach. Reflecting pool and fountain.  
Accommodates up to 200 guests  
Ceremony site fee: \$3,000

### Lighthouse Courtyard

Overlooks the Pacific Ocean and Huntington City Beach. Charming Lighthouse Tower in the background. Accommodates up to 400 guests.  
Ceremony site fee: \$3,500

### *Reception Sites*

#### Vista Ballroom

White wood beam ceilings help create an intimate setting in the Vista Ballroom. Soft copper and merlot colored drapery frame the unobstructed, floor to ceiling windows that overlook the Mediterranean terrace and Pacific Ocean. Accommodates up to 150 guests

#### Huntington Ballroom

A two-tiered, open terrace surrounds Huntington Ballroom. Decorated in jewel tones, the Huntington Ballroom and private foyer features scalloped wall sconces and recessed lighting that will create warm setting. Accommodates up to 300 guests

#### Mariners Ballroom

Reflecting the resort's Andalusian style, the Mariners Ballroom is bathed in warm hues of copper, creme and olive. The walls are accented with rich, dark wood paneling. Decorative wrought-iron light fixtures adorn the ceiling and canned lighting. Sheer curtain panels and backlighting were installed for the purpose of dividing the ballroom into four different configurations. Accommodates up to 400 guests

### *Reception Sites*

#### Grand Ballroom

The tall ceilings, accented by wood beams, creates an open feeling. Romantic candle-like wall sconces create a warm glow. The Grand Foyer and Terrace, overlooking the beach and ocean, are great locations for the cocktail hour. Accommodates up to 1,200 guests or can be sub-divided into three intimate venues.

#### Sandpiper

Located next to the Red Chair Lounge, the Sandpiper room offers floor to ceiling windows and a terrace overlooking the California Courtyard. Candle-like wall sconces add to the elegance of this room that is perfect for your party, up to 70 guests

#### Fountain Ballroom

The Fountain Ballroom offers a terrace, overlooking the Lighthouse Courtyard for your guests to gather prior to your event. As your guests enter the Ballroom, stately columns, hand-blown glass chandeliers and regal arches will enchant your guests. Accommodates up to 100 guests

Ceremony & Reception Sites

A taxable 22% Service Charge and Sales Tax Applies to all Food and Beverage



You may add the following items to enhance your special day

### *Sweet Tooth Candy Station Packages*

Sweetheart Package

Five varieties of candies

\$8.00 Per Person

Sweet Ending Package

Seven varieties of candies

\$9.50 Per Person

Happily Ever After Package

Seven varieties of candies with fresh baked chocolate chip cookies

\$12.00 Per Person

### *Late Night Snacks*

Quesadillas

Flour Tortillas stuffed with Cheddar and Jack Cheese Served with Pico de Gallo, Sour Cream and Guacamole

\$60.00 Per Dozen or \$72.00 Per Dozen (with chicken)

Midnight Sliders

Kobe Beef with Guava BBQ Sauce \$78.00 Per Dozen

Nachos

Piled High with Seasoned Ground Beef, Cheddar and Jack Cheese, Topped with Jalapenos, Tomatoes, Scallions and Sour Cream

\$11.00 Per Person

Pizza (12 inch Specialty Thin Crust Pizza)

Cheese \$15.00 Each

Pepperoni & Cheese \$16.00 Each

Barbeque Chicken \$17.00 Each

Regular Fries \$5.00 Per Cup, Garlic \$5.50 Per Cup

House Fried Tortilla Chips, Salsa and Guacamole \$6.00 Per Person

Flat Breads

Caramelized Onion, Goat Cheese and Wild Mushrooms

Spicy Sausage, Pickled Peppers, Fontina Cheese and Red Onions

Fresh Mozzarella Cheese, Semi Dried Tomatoes and Basil

\$16.00 Per Person



All entrees include coffee, tea and water service, bread presentation, along with seasonal vegetables and an additional side dish

*Wedding Packages Include all of the Following*

Lunch Reception - Selection of three butler passed hors d'oeuvres

Dinner Reception - Selection of four butler passed hors d'oeuvres. Cheese Display and Vegetable Display.

One hour of unlimited preferred premium bar service

Three Course Plated Meal

Champagne or Sparkling Cider Toast

Wedding Cake Prepared by our Partners:

Tom Girl Baking Company

Rossmoor Pastries

Creative Cakes

Colette's Cake Goddess

Cake Cutting Service

Votive Candles for guest tables

Selection of Floor Length Linens: Off White or Black

Complimentary overnight accommodations for the Bride and Groom for one night

Complimentary Indoor Staging for Band or DJ

Complimentary Dance Floor

Professional Wait Staff

Professional Banquet Captain

Wedding Package Inclusions and Menu Selections

A taxable 22% Service Charge and Sales Tax Applies to all Food and Beverage

# Menu Selections



All entrees include coffee, tea and water service, bread presentation, along with seasonal vegetables and an additional side dish

## *Cocktail Reception Hour*

Package includes one hour of unlimited preferred premium bar service. After the hour, client may select how they would like to continue the bar (refer to Spirits and Wine section)

For a lunch reception, select three butler passed hors d'oeuvres.

For a dinner reception, select four butler passed hors d'oeuvres. The cheese display and vegetable display are also included.

## *Cold Hors d'oeuvre Selection*

Blackened Ahi, Wasabi Aioli & Tobiko

Tomato Confit, Marinated Mozzarella, Basil

Brie and Grape on Baguette

Smoked Chicken and Polenta with Mango Marmalade

Seared Peppered Beef with Boursin, Chives on Polenta

Cucumber Cup Gorgonzola Candied Pecan

Locally Caught Halibut Ceviche, Lime, Micro Cilantro, Chili

Point Reyes Blue, Fig Jam, Almond on Crostini

Smoked Salmon with Lemon Pepper Cream Cheese on Toasted Rye

Feta & Red Onion Marmalade Tart

## *Hot Hors d'oeuvre Selection*

Coconut Crusted Shrimp with Mango-Chili Chutney

Maryland Crab Cake

Chicken Kabob, Local Honey Ponzu Glaze

Sirloin Beef Kabob, Chipotle Blueberry Glaze

Beef Tenderloin and Wild Mushroom in Puff Pastry

Beef, Olive & Raisin Empanada, Roasted Vegetable Salsa

Brie, Pear and Almond in Phyllo

Chinese Vegetable Spring Roll with Sweet and Sour Sauce

Fig and Goat Cheese Flatbread

Parmesan Crusted Artichoke Hearts

Wedding Package Inclusions and Menu Selections

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# Menu Selections



All entrees include coffee, tea and water service, bread presentation, along with seasonal vegetables and an additional side dish

*Client may select one soup or salad*

Soups:

Green Asparagus Soup, La Quercia Pancetta

Vine-Ripened Tomato Soup, Basil Cream

Lemon Grass Infused Spiny Lobster Bisque

Californian Wild Mushroom and Spring Onion Soup, Goat Cheese Crostini

Tortilla Soup, Coriander Pulled Chicken, Fresh Avocado

Salads:

Rocket, Semi-dried Tomatoes, Pecorino Cheese, Pine Nuts, White Balsamic Vinaigrette

Baby Spinach, Sun-dried Blueberries, Candied Pecans, Feta Cheese, Orange Poppy Seed and Tarragon

Thermal Gem Baby Romaine Lettuce, Ciabatta Crostini, White Anchovy, Creamy Caesar Dressing

Endive Salad with Poached Baby Pear, Point Reyes Blue Cheese and Candied Walnuts, White Balsamic Vinaigrette

Grilled Asparagus Salad with Baby Tomatoes, Goat's Cheese and Frisee, Extra Virgin Olive Oil and Balsamic Syrup

"California Caprese" Vine-Ripened Tomatoes, Fresh Mozzarella, Avocado, Micro herbs, Californian Olive Oil & Balsamic Glaze

Red and Yellow Beet, Mache, Humbolt Fog Aged Goat's Cheese, Champagne Vinaigrette

Kenter Canyon Greens, Fresh Seasonal Stonefruit, Candied Pecans, Honey Champagne Dressing, Drake Farms Chevre

Wedding Package Inclusions and Menu Selections

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All entrees include coffee, tea and water service, bread presentation, along with seasonal vegetables and an additional side dish

### *Lunch Entree Selections*

Slow Roasted Breast of Free Range Chicken, Meyer Lemon  
Asparagus Risotto, Pan Jus  
\$87.00 Per Person

Porcini Crusted Free Range Chicken Breast, Borolo Jus, Pecorino  
Cheese Polenta, Broccolini  
\$89.00 Per Person

Grilled Sustainable Salmon with Achiote-Glazed, Avocado  
Tapenade, Edamame, Corn & Squash Succotash  
\$89.00 Per Person

Flat Iron Steak, Bearnaise Vinaigrette, Kennebec Potato Puree,  
Grilled Spring Onion & Nantes Carrots  
\$90.00 Per Person

Gremolata Crusted Halibut, Olive Oil Potato Puree, Local Green  
Beans & Fried Capers  
\$92.00 Per Person

Petite Filet Mignon, Roasted Californian Mushrooms and Fingerling  
Hash, Merlot Jus  
\$110.00 Per Person

Wedding Package Inclusions and Menu Selections

### *Dinner Entree Selections*

Herb Crusted Chicken Breast with Thyme Scented Chicken Jus  
\$125.00 Per Person

Loch Duart Salmon, Sweetpea Puree, Cucumber, Fennel & Radish  
Salsa \$130.00 Per Person

All Natural Striploin Steak, Babe Farms Carrots in Raw Sugar and  
Sea Salt, Chimichurri \$134.00 Per Person

Seared Chilean Sea Bass with Saffron Cream \$137.00 Per Person

Porcini Dusted Filet Mignon with Demi Glace \$138.00 Per Person

Duet of Grilled Filet Mignon & Chicken Breast with Cabernet Demi  
Glaze and Artichoke Tomato & Olive Relish \$136.00 Per Person

Duet of Chicken Supreme and Loch Duart Sesame Crusted Salmon,  
Shitake Risotto, Honey Soy Glaze \$134.00 Per Person

Duet of Natural Filet Mignon and Prawns, Spring Onion Potato Puree,  
Avocado Butter & Red Wine Reduction \$140.00 Per Person

Duet of Natural Filet Mignon & Sea Bass, Sweet Corn Risotto, Confit  
Lemon, Vermouth Demi \$140.00 Per Person

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# Menu Selections



All entrees include coffee, tea and water service, bread presentation, along with seasonal vegetables and an additional side dish

*Dessert Course (select one)*

Raspberry or Mango Sorbet with Fresh Berries

Greek Yogurt Panna Cotta, Agave-Lime Macerated Berries

Lemon-Grass Creme Brulee, Ginger Short Bread

Warm Peach Tart with Chantilly Cream

Strawberry Gelato with Strawberries & Almond Cookie

Meyer Lemon Cheesecake, Graham Crust, Raspberry Syrup

Chocolate Pots de Creme with Chantilly Cream

Wedding Package Inclusions and Menu Selections

A taxable 22% Service Charge and Sales Tax Applies to all Food and Beverage



The first hour of bar service is already included in your wedding package. This is for additional hosted bar service

***Host Sponsored Bar Per Person\****

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

***Host Sponsored Bar Per Drink\****

Full Bar Setups are included and charges are based on the actual number of drinks consumed.

	Signature
Each additional hour of Preferred Premium Bar Service, Per ... Person	10.00
Each additional hour of Super Premium Bar Service, Per ..... Person	12.00

	Signature
Cocktails .....	8.50
Domestic Beer .....	6.50
Premium and Imported Beer .....	7.00
Select Wine .....	8.00
Resort's Featured Wine .....	9.00
Mineral Water/Juices .....	4.75
Soft Drinks .....	4.75
Cordials .....	10.50
Champagne (by the glass) .....	8.00

Spirits and Wine

A taxable 22% Service Charge and Sales Tax Applies to all Food and Beverage

# Spirits & Wine



The first hour of bar service is already included in your wedding package. This is for additional hosted bar service

### *Bride And Groom Specialty Drinks\**

Two to Tango

Blushing Bride Martini

Sunset Sangria

Bride & Groom's Custom Beverage

10.00 Per Cocktail

### *Cash Bars\**

This package includes a Full Bar Setup

Cocktails .....	9.50
Domestic Beer .....	7.50
Premium and Imported Beer .....	8.00
Select Wine .....	9.00
Resort's Featured Wine .....	10.00
Mineral Water/Juices .....	5.50
Soft Drinks .....	5.50
Cordials .....	11.50
Champagne (by the glass) .....	9.00

Signature

### *Labor Charges\**

Bartender fees are \$150.00 per bartender

For hosted bars, we recommend one bartender for every 75 - 100 guests

For non-hosted bars, we recommend one bartender for every 100 - 150 guests

Spirits and Wine

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### *Hyatt's Signature Select Wines*

By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

Canvas by Michael Mondavi, Chardonnay, California .....	34.00
Canvas by Michael Mondavi, Merlot, California .....	34.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California .....	34.00
Canvas by Michael Mondavi, Pinot Grigio, California .....	34.00
Resort's Featured Wine .....	40.00

### *White Wines*

Beringer, White Zinfandel, California .....	37.00
Clean Slate, Riesling, Germany .....	37.00
Pinghin Pinot Grigio, Italy .....	38.00
Silver Birch, Sauvignon Blanc, Marlborough, New Zealand .....	40.00
Robert Mondavi, Private Selection Chardonnay, California .....	38.00
Franciscan, Chardonnay, Napa .....	44.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California .....	43.00

### *Red Wines*

De Loach Pinot Noir, California .....	42.00
MacMurray Ranch, Pinot Noir, California .....	46.00
Napa Cellar, Merlot, Napa .....	46.00
Rodney Strong, Cabernet Sauvignon, Sonoma .....	46.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California .....	38.00
Razor's Edge, Shiraz, Australia .....	40.00

### *Champagne and Sparkling White Wines*

Segura Viudas, Brut Reserva Sparkling, Spain .....	34.00
Domaine Carneros, Sparkling Wine, California .....	58.00
Taittinger, Brut, Champagne .....	84.00
Moet & Chandon, Imperial, France .....	96.00

Spirits and Wine

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# Preferred Vendors



Our vendor list offers suggestions. You are not required to use these vendors

### *Florists*

Elegant By Design Floral Studio, 949-574-9060  
Fantasy Floral Designs, 949-240-3571  
Lifetime Weddings, 714-894-6088  
Paradise Delight Floral & Event Design, 949-851-4739  
The Finishing Touch Wedding Design, 951-279-0543

### *Professional Coordinators*

Dahl Wedding Company, Wendy Dahl, 714-596-4455  
Five Star Weddings, Laurie Davies, 949-360-7503  
Cheers To You, Marla Lackey, 949-481-5477  
Once Upon a Time Weddings & Special Events, Sharon Gall,  
949-275-4730  
Lisa Simpson Wedding Celebrations, Lisa Simpson, 714-305-7112  
Kismet Event Planning & Design, Amana Siddiqui, 714-412-9993

### *Wedding Cakes*

Colette's Cake Goddess, 714-447-9190  
Creative Cakes, 714-282-8512  
Rossmoor Pastries, 562-498-2253  
Tom Girl Baking Company, 714-965-1695

### *Linen & Rental Companies*

Fusion Linens, 949-232-3483, [www.fusionlinens.com](http://www.fusionlinens.com)

### *Entertainment*

Essence Entertainment, 714-979-8933  
Invisible Touch, 949-450-9950  
Vive Entertainment, 949-291-7860

### *Videographers & Photographers*

Photographers:

The Huntington House, 714-841-3100  
Bleu Cotton Photography, Inc., 949-574-1900  
Jim Kennedy Photographers, 800-264-4558  
Frank Salas Photography, 949-727-3045

Videographers:

Ashley Video Production, 866-914-2700

### *Transportation*

Best Chauffeured World Wide, 866-323-2378

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