2019/2020 WEDDINGS
MENU PACKAGES

Hyatt Regency Long Island
1717 Motor Parkway, Hauppauge, NY 11778   T+631 784 1234
At the Hyatt Regency Long Island, your special day will include the following amenities:

- Premium Full Open Bar
- Elaborate Tiered Wedding Cake
- Seasonal Coat Check Service
- Direction Maps, Table Seating List, Guest Place Cards
- Complimentary Sleeping Room with a Special Amenity for our Bride and Groom
- Complimentary Sleeping Room with Breakfast for 1 Year Anniversary
- Special group rates for your guests (based on ten or more rooms)
- Bridal Attendant
- Champagne Toast
REGENCY
WEDDING PACKAGE
COCKTAIL HOUR

BUTLER PASSED HORS D’ŒUVRES
(Choose Five)

- Baby Mozzarella and Grape Tomatoes with Basil Pesto
- Franks en Croûte
- Fried Ravioli, Marinara Sauce
- Tempura Vegetables
- Broccoli and Cheese Puff
- Spanikopita
- Beef Brochettes with Vegetables
- Beef Sate
- Chicken and Cheese Quesadillas
- Chicken Cordon Bleu
- Sesame Chicken Tenders, Honey Mustard Sauce
- Shrimp Spring Rolls
- Miniature Crab Cakes
- Mini Beef Wellington
- Triple Cream Brie Filled Strawberry
- Petite Onion Tart with Gruyere and Chives

CARVING STATION
With Uniformed Attendant
(Choose Two)

- Herb Crusted Prime Rib, Horseradish Demi
- Smoked Pork Loin, Herbed Goat Cheese
- Roast Turkey Breast, Cranberry-Orange Relish
- Peking Duck with Hoisin Sauce

PASTA STATION
With Uniformed Attendant

- Tortellini, Cavatelli, and Penne
- Topped with your choice of Roasted Garlic Alfredo, Spicy Arrabbiata and Pesto Sauces

Prices are subject to 26% taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees) and 8.625% Sales Tax.
REGENCY WEDDING PACKAGE
COCKTAIL HOUR

BISTRO DISPLAYS
(Choose Three)

Antipasto and Grilled Vegetables
Dry Italian Salami and Prosciutto presented with
Marinated Manchego and Mozzarella,
Marinated Vegetables to include: Peppadew Peppers,
Long-Stem Artichoke Hearts,
Cipollini Onions, Assorted Olives, Grilled Asparagus,
Pesto Squash, and Zucchini

Vegetable Crudite Display
Broccoli, Snow Peas, Celery, Carrots, Sunflower and
Pumpkin Seeds
Served with Lentil-Bean Dip, Caramelized Shallots,
Spinach-Ranch Dip, Sesame Crackers and Wasa Chips

Hummus Display
Bagel Chips with Sun-Dried Tomato Hummus and
Crisp Vegetables served with Spinach Dip

International Cheese Display
Handcrafted Cheeses with Freshly Baked Bread Sticks,
Lavosh, and Baguettes
Accompanied by Home Made Chutney, Organic
Honey, Roasted Nuts, and Dry Fruit

Salads
Asparagus Salad with Roasted Tomatoes, Grilled
Mushrooms, and Rosemary
Cucumber and Red Onion Salad with Herb Vinaigrette
Orzo Pasta Salad with Feta Cheese, Olives, Spinach,
and Tomatoes

Prices are subject to 26% taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees) and 8.625% Sales Tax. Minimum of 25 guests required for all Holiday menus.
REGENCY
WEDDING PACKAGE
COCKTAIL HOUR

PRESENTED IN CHAFING DISHES
(Choose Three)

Sausage and Peppers
Italian or Swedish Meatballs (Choose One)
Beef Bourguignon with Buttered Noodles
Eggplant Rollatini, Fresh Marinara Sauce
Seafood Fra Diavolo
Seafood Newburg
Shrimp and Chicken Paella

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SALAD
(Choose One)
Caesar Salad with Homemade Croutons
Mediterranean Salad with Balsamic Vinaigrette
Bibb and Endive Salad with Dried Cranberries, Caramelized Walnuts, and Asian Pear Vinaigrette
Baby Spinach Salad with Hearts of Palm and Citrus Fruit

ENTREES
(Choose Three)
Grilled Filet Mignon
Boursin Cheese, Madeira Sauce
Grilled New York Sirloin
Caramelized Shallots, Barolo Wine Sauce
Chicken Saltimbocca
Sautéed Chicken Breast with Prosciutto di Parma, Spinach, Lemon Sauce
Chicken Bruschetta
Chicken Breast, Grilled Vegetables, Tomato and Mozzarella
Seared Sea Bass
Saffron Onions, Chive Buerre Blanc
Seared Salmon
Citrus Vinaigrette
REGENCY
WEDDING PACKAGE
PLATED DINNER SERVICE

DESSERT SERVICE

Elegant Tiered Wedding Cake
Based on Selection from Hotel Photo Album
and Fillings Listed

Assorted Pastries and Cookies on Each Table

$150.00 Per Person

Friday Minimum - 200 Guests
Saturdays Minimum - 250 Guests
Sunday Minimum - 150 Guests

CORDIALS BAR

Assorted Cordials and Liqueurs,
Freshly Brewed Starbucks Coffee Service

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BIJOU
WEDDING PACKAGE
COCKTAIL HOUR

BUTLER PASSED HORS D’OEUVRES
(Choose Four)

Baby Mozzarella and Grape Tomatoes with Basil Pesto
Franks en Croûte
Fried Ravioli, Marinara Sauce
Tempura Vegetables
Broccoli and Cheese Puff
Spanikopita
Beef Brochettes with Vegetables
Beef Sate
Chicken and Cheese Quesadillas
Chicken Cordon Bleu
Sesame Chicken Tenders, Honey Mustard Sauce
Shrimp Spring Rolls
Miniature Crab Cakes
Mini Beef Wellington
Triple Cream Brie Filled Strawberry
Petite Onion Tart with Gruyere and Chives

CARVING STATION
With Uniformed Attendant
(Choose One)

Herb Crusted Prime Rib, Horseradish Demi
Smoked Pork Loin, Herbed Goat Cheese
Roast Turkey Breast, Cranberry-Orange Relish

PASTA STATION
With Uniformed Attendant

Tortellini, Cavatelli, and Penne
Topped with your choice of Roasted Garlic Alfredo,
Spicy Arrabbiata and Pesto Sauces

Prices are subject to 26% taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees) and 8.625% Sales Tax.
BISTRO DISPLAYS
(Choose Three)

**Antipasto and Grilled Vegetables**
Dry Italian Salami and Prosciutto presented with Marinated Manchego and Mozzarella, Marinated Vegetables to include: Peppadew Peppers, Long-Stem Artichoke Hearts, Cipollini Onions, Assorted Olives, Grilled Asparagus, Pesto Squash, and Zucchini

**Vegetable Crudite Display**
Broccoli, Snow Peas, Celery, Carrots, Sunflower and Pumpkin Seeds Served with Lentil-Bean Dip, Caramelized Shallots, Spinach-Ranch Dip, Sesame Crackers and Wasa Chips

**Hummus Display**
Bagel Chips with Sun-Dried Tomato Hummus and Crisp Vegetables served with Spinach Dip

**International Cheese Display**
Handcrafted Cheeses with Freshly Baked Bread Sticks, Lavosh, and Baguettes Accompanied by Home Made Chutney, Organic Honey, Roasted Nuts, and Dry Fruit

**Salads**
Asparagus Salad with Roasted Tomatoes, Grilled Mushrooms, and Rosemary Cucumber and Red Onion Salad with Herb Vinaigrette Orzo Pasta Salad with Feta Cheese, Olives, Spinach, and Tomatoes
BIJOU
WEDDING PACKAGE
PLATED DINNER SERVICE

SALAD
(Choose One)

Caesar Salad with Homemade Croutons
Mediterranean Salad with Balsamic Vinaigrette
Bibb and Endive Salad with Dried Cranberries, Caramelized Walnuts, and Asian Pear Vinaigrette
Baby Spinach Salad with Hearts of Palm and Citrus Fruit

ENTREES
(Choose Three)

Grilled Filet Mignon
Boursin Cheese, Madeira Sauce
Grilled New York Sirloin
Caramelized Shallots, Barolo Wine Sauce
Chicken Saltimbocca
Sautéed Chicken Breast with Prosciutto di Parma, Spinach, Lemon Sauce
Chicken Bruschetta
Chicken Breast, Grilled Vegetables, Tomato and Mozzarella
Seared Sea Bass
Saffron Onions, Chive Buerre Blanc
Seared Salmon
Citrus Vinaigrette

ACCOMPANIMENTS

Chef’s Selection of Vegetable and Potato
Assorted Rolls and Butter

Prices are subject to 26% taxable Administrative Fee (which is not a gratuity for wait staff, service bartenders or service employees) and 8.625% Sales Tax.
Bijou Wedding Package
Plated Dinner Service

Dessert Service

Elegant Tiered Wedding Cake
Based on Selection from Hotel Photo Album
and Fillings Listed

Assorted Pastries and Cookies on Each Table

$135.00 Per Person

Friday Minimum - 75 Guests
Saturdays Minimum - 100 Guests
Sunday Minimum - 50 Guests
ENHANCEMENTS

Traditional Seafood Bar with Ice Carving
Jumbo Chilled Shrimp
Oysters and Clams on the Half Shell
Lemon Wedges, Fresh Horseradish, and Cocktail Sauce
$18.00 Per Person

Sushi Bar
Selection of California Rolls paired with Nigiri Salmon, Shrimp, and Tuna
Served with Soy Sauce, Pickled Ginger, and Wasabi
$18.00 Per Person

Martini Bar
Assortment of Vodkas to include:
Grey Goose, Kettle One, Stoli Vanilla, and Smirnoff Citrus Twist
Presented with Vermouth and Cranberry Juice
Garnishes to include: Pimento Stuffed Olives, Lemon Twist, and Pearl Onions
$9.00 Per Person

Grand Viennese Dessert
An Array of Decadent Tortes, Cakes, and Pies
Chef’s Assortment of Cookies
$12.00 Per Person

Chocolate Fondue Station
Dark and White Chocolate Dipping Sauce
Fresh Fruit Kabobs, Assorted Cookies, Vanilla Wafers, Rice Krispies Treats, Marshmallows, Pretzel Rods, and Brownies
$9.00 Per Person

Ice Cream Sundae Station
(With Uniformed Attendant)
Assorted Ice Creams, Toppings and Sauces to Include:
M&Ms, Crushed Oreos, Marshmallows, Shaved Coconut, Walnuts, Chocolate Chips, Maraschino Cherries, Sprinkles, Chocolate Sauce, Strawberry Fruit Toppings, and Whipped Cream
$8.00 Per Person