



**HYATT**  
REGENCY®




# 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'OEUVRES (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



# 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



# 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



# REGENCY 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

### ACCOMPANIMENTS

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

### 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





# 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





# BIJOU 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



# 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

## ACCOMPANIMENTS

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

## 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 Proscuitto 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



# 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**