



Hyatt Regency Westlake
Spring/Summer

Welcome Reception

Enhance your reception by adding Chef Attended Action Stations

Minimum 25 Guests, \$150 Chef Attendant Fee for every 50 guests for 1 hour.

PASSED HORS D'OEUVRES

Your choice of 3 Tray Passed Hors d'Oeuvres

\$15.00 Per Guest

PASTA CREATIONS

- Penne, Cheese Tortellini or Capellini
- Italian Sausage, and Grilled Chicken
- Grilled Zucchini, Yellow Squash, Roasted Peppers, Mushrooms,
- Kalamata Olives, Artichokes, Garlic, Parmesan Reggiano Cheese
- Basil Marinara, Alfredo, EVOO
- Parmesan Bread sticks

Add Grilled Shrimp - \$10.00 per person

\$40.00 Per Guest

*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

Spring Summer 2022

CHEF'S CHEESE BOARD

- Chef's Choice of Imported and Domestic Cheese, Lavosh, Bread and Crackers
- Seasonal Condiments
- Fruits and Nuts

\$30.00 Per Guest

FAR EAST STIR FRY

- Steamed White Rice
- Teriyaki Marinated Beef and Soy Marinated Chicken
- Peppers, Bok Choy, Baby Corn, Carrots, Water Chestnuts,
- Shiitake Mushrooms, Snow Peas, Broccoli
- Ginger Soy Sauce, and Sweet and Sour Sauce

Add Herb Marinated Shrimp - \$10.00 per person

\$35.00 Per Guest

Rehearsal Dinner

For events with ten (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.

BUONA SERA

- Classic Caesar Salad with Crisp Romaine Leaves, Herb Croutons and Shaved Parmesan Reggiano Cheese and Caesar Dressing
- Heirloom Tomato Caprese with Fresh Buffalo Mozzarella, Micro Basil, EVOO, Balsamic Glaze
- Dinner Rolls and Breadsticks
- Skuna Bay Salmon Piccata, with Roasted Baby Tomatoes and Lemon Caper Sauce
- Pesto Marinated Chicken Breast with Tomato Puttanesca
- Linguini Aglio e Olio with Fresh Tomatoes and Pine Nuts
- Cheese Ravioli with Classic Basil Marinara
- Tiramisu and Assorted Mini Italian Pastries

\$80.00

*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

Spring and Summer 2022

SOCAL BUFFET

- Strawberry Salad, Spinach, Almonds, Feta Cheese, Poppy Seed Dressing
- Quinoa & Kale Salad, Cucumber, Chickpeas, Tomato, Lemon Dressing
- Grilled Flank Steak, Chimichurri
- Pan Seared Pacific Salmon, Herb Marinated, Meyer Lemon Butter Sauce
- Roasted Carrots, Sea Salt, Coriander
- Rosemary-Garlic Red Potatoes
- Assorted Dessert Bars

\$75.00

Farewell Brunch

For events with ten (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.

VILLAGE DELUXE BRUNCH

- Seasonal Fresh Cut Fruit and Berries
- Heirloom Tomato Salad, Arugula, Fresh Mozzarella, Basil, Balsamic Glaze
- Farm Fresh Cage-Free Scrambled Eggs Baby Tomato and Fresh Herbs
- Applewood Smoked Natural Bacon
- Chicken Sausage Link
- Breakfast Potato Cubes with Onion and Bell Pepper
- Smoked Salmon, Chopped Egg, Sliced Tomato, Red Onion, Capers
- Buttermilk Pancakes with Berries and Warm Syrup
- Assorted Breakfast Breads, Assorted Bagels
- Fruit Preserves, Local Honey and Cream Cheese
- Selection of Fresh Chilled Juices
- Freshly Brewed Regular, Decaffeinated Royal Cup Coffee
Assorted Tazo Tea

\$60.00

BREAKFAST ENHANCEMENTS

BREAKFAST BURRITO

- Flour Tortilla, Applewood Smoked Natural Bacon Farm Fresh Cage-Free Scrambled Eggs, Pico de Gallo, Cheddar Cheese, House-Made Salsa

OR

- Sun-Dried Tomato Tortilla, Pamplona Chorizo, Farm Fresh Cage-Free Scrambled Eggs, Poblano Peppers, Caramelized Onion, Potato, Cojita Cheese, House-Made Salsa

Add Guacamole \$1.00

\$9.00 Per Guest

BREAKFAST PARFAIT

- Greek Yogurt
- House made Granola
- Fresh Seasonal Berries
- Local Honey

\$6.00 Per Guest

FRESH DOUGHNUTS

- Assorted Locally Baked

\$39.00 Per Dozen

SMOKED SALMON

Capers, Fresh Tomatoes, Red Onion, Hard Boiled Eggs, Cream Cheese and Assorted Bagels

\$20.00 Per Guest

*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

Spring and Summer 2022

Your Special Day

YOU'RE GETTING MARRIED!

You're ready for the perfect wedding, and we're here to help you take it above and beyond. Our friendly and talented team at Hyatt Regency Westlake in Westlake Village will take care of every last detail and flawlessly execute the day of your dreams.

SPECIAL SERVICE

Your wedding specialist will serve as your very own personal consultant, helping you and your guests experience a wedding like no other. From the moment you arrive to that final bit of cake, we are here to create amazing moments and memories you will cherish forever.

PRE AND POST-WEDDING EVENTS

Kick off the festivities with a personalized wedding shower, welcome reception or family brunch. Our team will be by your side making sure that every event you host at Hyatt is absolutely exceptional and always true to you.

*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax. Menus subject to change.

A PERSONALIZED EXPERIENCE

From unique lighting and linens to fantastic dining options and everything in between, you have the power to choose the personal touches that will bring your dream wedding to life. We look forward to helping you personalize it all to make your special day even more special.

WEDDING COORDINATOR

A professional wedding coordinator is required to assist you and your guests with the wedding rehearsal on your special day. We have a list of recommended coordinators on our vendor page. We will provide you with a list of their responsibilities.

Wedding Sites

CEREMONY LAWN

With views of oak trees and a cascading waterfall we can fit up to 450 guests.

\$1,000.00

VISTA BALLROOM

With the Vista ballroom your guests will walk into the cocktail reception featuring a five story sky-lit atrium.

A soothing water fountain and rich lighting will set the perfect mood for your reception. For dinner, come into the ballroom with floor to ceiling windows overlooking the beautiful gazebo. With space for friends and family, dance floor, bar and DJ, this ballroom is a perfect setting for an intimate and romantic wedding celebration for up to 120 guests.

\$2,000.00

GRAND PLAZA BALLROOM

The Grand Plaza Ballroom is the largest ballroom in Ventura County. For your cocktail reception, host your guests in the beautiful foyer with stunning chandeliers. Your reception in the ballroom will feature soft gold, bronze and jewel tones blended beautifully with stained carved wooden doors and inlaid beveled mirrors. The custom made alabaster and wrought iron ceiling light fixtures accent Spanish Mediterranean decor. With 14-foot ceilings, this ballroom is the perfect spot to create custom lighting and designs with our onsite audiovisual techs. Up to 450 guests will enjoy a custom night to remember.

\$5,000.00

CEREMONY PACKAGE INCLUDES

- White folding chairs
- Hotel tables
- Choice of black or white floor length linens
- Wedding Rehearsal (based on availability)
- Lemon infused Ice Water Station
- One Microphone and Sound System
- Complimentary bottle of champagne for the bride and groom room.

All Prices Subject to 24% Service Charge and 7.25% State Sales Tax. Menus subject to change.

Reception Details

RECEPTION PACKAGE INCLUDES

- 5-hour reception
- Hotel linens and chairs
- Choice of black or white floor length linens and napkins
- Hotel stemware, flatware and china
- Hotel staging and wood parquet dancefloor
- Complimentary bartender
- Complimentary food tasting
- Complimentary room suite for 1 night

*All Prices Subject to 24% Service Charge and 7.25% State Sales Tax.

Menus subject to change

Pass the Hors d'oeuvres

COLD HORS d'OEUVRES

- Goat Cheese & Tomato Bruschetta Crostini
- Sundried Tomato and Mozzarella
- Artichoke, Olive, Tomato Skewer
- Cumin Rubbed Beef Filet on Focaccia
- Chilled Shrimp with Cocktail Sauce
- Peppered Ahi with Wasabi Aioli
- Smoked Salmon Mousse in Puff Pastry
- Fresh Ceviche Cup

HOT HORS d'OEUVRES

- Spicy Fiesta Quesadilla
- Spanakopita, Spinach, Feta, Spices
- Vegetable Spring Rolls, Sweet Chili
- Chicken Teriyaki, Brochette
- Stuffed Mushrooms, Boursin Cheese, Spinach
- Thai Chicken Skewer, Peanut Sauce
- Chipotle Glazed Beef Skewer
- Coconut Shrimp, Chili Garlic Sauce
- Maryland Crab Cakes, Spicy Aioli
- Mini Beef Wellington, Béarnaise Sauce
- Dijon Rosemary Crusted Lamb Chop

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Menus subject to change.

Spring and Summer 2022

Plated Prix-Fixe Dining

Two Course Plated Dinner, the highest priced entrée is the per person price for all guests. We require the final guest guarantees with exact count for each entrée selection two (2) weeks in advance. Entrée place cards with guests' selection at each place setting.

LUXE WEDDING PACKAGE

- Starting at \$185 per person, exclusive of service charge and tax
- Package includes; one-hour Signature bar package + complimentary bartender, choice of four passed hors d'oeuvres, two-course plated dinner
- Upgraded Red & White wine service with dinner, complimentary cake cutting & plating.

All plated dinners...

include choice of appetizer, entrée, Chef's selection of seasonal vegetables and starch, assorted breads, dessert, coffee and tea.

FIRST COURSE - Select One

- Chilled Heirloom Tomato Soup with Fresh Crab Salad (maximum of 60 people)
- Ginger Spiced Spring Carrot Soup (maximum of 60 people)
- Classic Caesar, Romaine Lettuce, Parmesano- Reggiano, Garlic Croutons, Caesar Dressing
- Grilled Peach Caprese, Fresh Fresno Peaches, Heirloom Tomato, Bocconcini Mozzarella, Fresh Basil, Balsamic Glaze
- Little Gem Wedge, Tomatoes, Smoked Bacon, Chives, Blue

ELITE WEDDING PACKAGE

- Starting at \$250 per person, exclusive of service charge and tax
- Package includes two-hour Premium bar package + complimentary bartender, choice of four passed hors d'oeuvres, three-course plated dinner
- Upgraded Red & White wine service with dinner, complimentary cake cutting & plating.

SECOND COURSE

Airline Chicken Breast Rosemary Demi Glace

\$45.00 Per Guest

Grilled Pacific Salmon Sustainable Catch Grilled Salmon, Citrus Butter Sauce

\$62.00 Per Guest

Pan Seared Seasonal Sea Bass Beurre Blanc Sauce

\$72.00 Per Guest

Pan Seared Halibut House Grown Lemon Beurre Blanc Sauce

\$65.00 Per Guest

Cheese Crumbles, Ranch Dressing

- Baby Spinach, Fresh Strawberry, Candied Pecans, Goat Cheese, SweetBasil Dressing
- Heirloom Beet Salad, Mixed Greens, Baby Tomato, Medjool Dates, Goat Cheese, Shaved Fennel

Cider Brined and Grilled 12 oz. Pork Chop Whole Grain Mustard Sauce

\$65.00 Per Guest

Herb Crusted 10oz. New York Steak with Pinot Jus

\$80.00 Per Guest

Pan Seared Filet Mignon, Wild Mushroom Demi Glaze

\$89.00 Per Guest

THIRD COURSE

DESSERTS - Select One

- Seasonal Fresh Fruit Tart
- Flourless Chocolate Cake, Fresh Berries
- Raspberry Cheesecake, Raspberry Coulis
- Chocolate Fantasy Mousse Cake, Raspberry Coulis

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Menus subject to change.

Spring and Summer 2022

Buffet Style Dining

For events with ten (10) guests or less, there is a set-up fee of two hundred and fifty dollars (\$250.00) per buffet.

Chef Action Stations can be added to the buffets as an enhancement.

BUFFET DINNER - CHOOSE YOUR OWN

Select two entrées - \$75.00 per guest

Select three entrées - \$80.00 per guest

Buffet includes - Assorted Rolls

Freshly Brewed Regular, Decaffeinated Coffee, Assorted Tazo Tea

SALADS - Select Two

- Chilled Heirloom Tomato Soup with Fresh Crab Salad(maximum of 60 people)
- Ginger Spiced Spring Carrot Soup (maximum of 60 people)
- Classic Caesar, Romaine Lettuce Freshly Baked Croutons,Parmigiano-Reggiano, Caesar Dressing
- Peach Caprese Salad, Grilled Peaches, Heirloom Tomatoes, Bocconcini Mozzarella, Fresh Basil, E.V.O.O. and Balsamic Drizzle
- Summer Spinach Salad, Strawberries, Red Onion, Cucumber, Feta, Sliced Almonds
- Greek Salad, Arugula, Red Pepper, Tomato, Cucumber,
- Shredded Red Onion, Kalamata Olive, Feta Cheese, Pine Nuts, Red Wine and Oregano Vinaigrette

ENTREE - Select Two or Three

- Chicken Breast Piccata, Caper White Wine Sauce
- Pesto Marinated Chicken Breast, Blistered Tomato Relish
- Fresh Pacific Halibut, Fresh Heirloom Tomato Vinaigrette
- Roasted Pacific Salmon, Seasonal Fruit Salsa
- Grilled Skirt Steak, Cilantro Chimichurri
- Garlic Herb Roasted Pork Loin, Whole Grain Demi Glace

STARCH - Select One

- Wild Rice Blend Pilaf
- Roasted Garlic Mashed Potatoes
- Roasted Fingerling Potatoes
- Seasonal Risotto

VEGETABLES - Select One

- Steamed Broccoli, Cauliflower, Herb Butter
- Green Bean Almandine with Roasted Tomatoes
- Seasonal Vegetable Medley
- Roasted Asparagus with Wild Mushrooms
- Honey Glazed Baby Carrots with Thyme and Butter

- Watermelon and Citrus Salad, Citrus Segments, Shaved Fennel, Micro Greens, Herb Vinaigrette

BUONA SERA DINNER BUFFET

- Classic Caesar Salad with Crisp Romaine Leaves, Herb Croutons and Shaved Parmesan Reggiano Cheese and Caesar Dressing
- Heirloom Tomato Caprese with Fresh Buffalo Mozzarella, Micro Basil, EVOO, Balsamic Glaze
- Skuna Bay Salmon Piccata, with Roasted Baby Tomatoes and Lemon Caper Sauce
- Pesto Marinated Chicken Breast with Tomato Puttanesca
- Linguini Aglio e Olio with Fresh Tomatoes and Pine Nuts
- Cheese Ravioli with Classic Basil Marinara
- Tiramisu and Assorted Mini Italian Pastries

\$80.00 Per Guest

SOUTH OF BAJA DINNER BUFFET

- Tortilla Soup, Tortilla Strips
- Romaine Lettuce, Tomatoes, Cucumber, Cojita Cheese, Tortilla Strips, Chili-Lemon Vinaigrette
- Lime Marinated Shrimp Ceviche, Corn Tortilla Chips
- Steak Fajita, Red & Green Bell Pepper, Sweet Yellow Onions
- Chili Lime Chicken, Verde Salsa
- Grilled South Pacific Mahi Mahi, Pineapple Salsa
- Cilantro Lime Rice
- Black Beans

DESSERT

- Chef's Assortment of Seasonal Mini Pastries

SOCAL DINNER BUFFET

- Strawberry Salad, Spinach, Almonds, Feta Cheese, Poppy Seed Dressing
- Quinoa & Kale Salad, Cucumber, Chickpeas, Tomato, Lemon Dressing
- Grilled Flank Steak, Chimichurri
- Pan Seared Pacific Salmon, Herb Marinated, Meyer Lemon Butter Sauce
- Roasted Carrots, Sea Salt, Coriander
- Rosemary-Garlic Red Potatoes
- Assorted Dessert Bars

\$75.00 Per Guest

- Corn, Flour Tortillas, House-Made Salsa, Cilantro Slaw, Pico De Gallo, Sourcream, Guacamole
- Churros, Dipping Sauce
- Tres Leches Cake

\$75.00 Per Guest

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Spring and Summer 2022

Specialty Station Dining

Specialty Station dining is the perfect choice if you desire a more flowing, relaxed dining experience. Our Executive Chef will present food stations with a number of inventive and delectable choices. Made with the freshest of ingredients and made-to-order stations, guests are sure to be pleased by all the unique and delicious options.

Reception stations are based on full guarantee of guest attendees and priced for 1 hour of service, minimum 25 guests.

Carving stations are based on full guarantee of guest attendees and priced for 1 hour of service and a \$150 Chef Attendant fee is required for each station, per 100 guests.

ANTIPASTO DISPLAY

- Genoa Salami, Capicola, Prosciutto, Fresh Mozzarella, Provolone, Gorgonzola, Grilled Vegetables, Marinated Mushrooms, Artichoke Hearts, Olives, Crostini
- Country Breads and Crackers

\$30.00 Per Guest

FRESH CRUDITE DISPLAY

- Crispy Raw Seasonal Vegetables, with Peppercorn Ranch, and Garlic Hummus

\$16.00 Per Guest

ARTISANAL CHEESE DISPLAY

- Domestic & Imported Cheese Display
- Artisan Bread, Seasoned Crackers, Condiments

CARVING STATIONS

BLACK PEPPER CRUSTED PRIME RIB EYE

- Horseradish Cream, Red Wine Demi Glace, Whole Grain Mustard

minimum 25 guests

\$30.00 Per Guest

ROASTED BARON OF BEEF

- Crushed Pepper & Monterey Sea Salt
- Horseradish Sauce, Mushroom Demi Glace

minimum 50 guests

\$20.00 Per Guest

ROASTED PORK LOIN

\$30.00 Per Guest**RAW BAR**

- Jumbo Old Bay Shrimp, Crab Claws, Oysters on Half Shell
- Cocktail Sauce

\$55.00 Per Guest**FRENCH FRY BAR**

- Regular Fries, Sweet Fries, Tater Tots
- Cheddar Cheese Sauce, Ketchup, Mustard, Garlic Aioli, Truffle Aioli, Ranch Dressing, Jalapeños, Tomatoes, Red Onion

Add Guacamole \$1.00 per person

Add Asada Steak \$2.00 per person

\$14.00 Per Guest**STREET TACO BAR**

Select Two:

Chipotle Chicken or Carne Asada or Carnitas

- Cilantro Slaw, Onion, Cilantro, Limes, Crema, Cojita Cheese
- Warm Flour, Corn Tortillas

\$25.00 Per Guest**MINI SLIDER BAR**

Select Two:

- Oven Roasted Mustard Pork Loin
- Chunky Apple Chutney

minimum 25 guests

\$16.00 Per Guest**OVER ROASTED SKUNA BAY SALMON**

- Sweet Chili-Lime Glazed Salmon

minimum 25 guests

\$18.00 Per Guest**TENDERLOIN OF BEEF**

- Creamy Horseradish Sauce, Whole Grain Mustard,
- Sauce Au Poivre

minimum 25 guests

\$40.00 Per Guest**FLATBREADS**

- Margherita
- Wild Mushroom
- Grilled Vegetable
- Peperoni

\$26.00 Per Guest

SELECT TWO.

- Angus Beef with Cheddar and Garlic Aioli
- Crispy Chicken with Dijon Mustard and Pickles
- BBQ Pulled Pork with Spicy Pineapple Slaw
- Braised Short Rib, Horseradish Cream

\$25.00 Per Guest

*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax.

Menus subject to change.

Spring and Summer 2022

Beverage Packages

SIGNATURE BRAND BAR PER HOUR

FIRST HOUR - INCLUDED IN WEDDING PACKAGE

TWO HOURS

\$36.00

THREE HOURS

\$52.00

FOUR HOURS

\$62.00

FIVE HOURS

\$72.00

PREMIUM BRAND BAR PER HOUR

FIRST HOUR - INCLUDED IN WEDDING PACKAGE

TWO HOURS

\$40.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

SIGNATURE BRAND HOSTED BAR

SIGNATURE COCKTAIL

\$13.00

SIGNATURE BRAND MARTINI

\$14.00

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

CRAFT SPECIALTY BEER

\$9.00

SOFT DRINKS & MINERAL WATERS

\$6.00

PREMIUM BRAND HOSTED BAR

PREMIUM COCKTAILS

\$16.00

PREMIUM MARTINI

\$17.00

\$82.00

SUPER PREMIUM BRAND BAR PER HOUR

FIRST HOUR - INCLUDED IN WEDDING PACKAGE

TWO HOURS

\$50.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

\$82.00

BEER, WINE & SOFT DRINKS BAR PACKAGE PER PERSON

FIRST HOUR - INCLUDED IN WEDDING PACKAGE

TWO HOURS

\$26.00

THREE HOURS

\$39.00

FOUR HOURS

\$47.00

FIVE HOURS

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

CRAFT SPECIALTY BEER

\$9.00

SOFT DRINKS & MINERAL WATERS

\$6.00

SUPER PREMIUM BRAND HOSTED BAR

SUPER PREMIUM COCKTAIL

\$18.00

SUPER PREMIUM MARTINI

\$19.00

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

\$55.00

CRAFT SPECIALTY BEER

\$9.00

SOFT DRINKS & MINERAL WATERS

\$6.00

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Menus subject to change.

Spring and Summer 2022

Hand Crafted Cocktails

Add a little something extra to your reception with Hyatt's world class cocktails. Made with the finest ingredients, these are sure to complete any bar package.

CLASSIC SIGNATURE COCKTAILS

Margarita - Tequila, Lime, Agave Nectar

\$15.00

Old Fashioned – Bourbon, Demerara, Angostura Bitters

\$15.00

Harvest Mule – Infused Vodka, Ginger Beer, Lime

\$15.00

Habanero Margarita - Tequila, Habanero, Falernum, Lime

\$15.00

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Menus subject to change.

Specialty Wines

SIGNATURE WINE SERIES

CANVAS BY MICHAEL MONDAVI

CANVAS BRUT BLANC DE BLANCS, ITALY

Fresh flavors, flower and fruity aromas with delicate hints of unique golden apple.

\$34.00

CANVAS PINOT GRIGIO, VENETO, ITALY

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

\$34.00

CANVAS CHARDONNAY, CALIFORNIA

Freshness and richness of pure fruit woven beautifully with subtle, toasty oak.

\$34.00

CANVAS PINOT NOIR, CALIFORNIA

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

\$34.00

CANVAS CABERNET SAUVIGNON, CALIFORNIA

Subtle hints of oak and spice married with lively tannins.

\$34.00

WHITE WINES

KENDALL-JACKSON VINTNER'S RESERVE, CALIFORNIA, CHARDONNAY

\$38.00

SPARKLING + ROSÉ

CHANDON BRUT CLASSIC NAPA VALLEY, CALIFORNIA

\$85.00

TATTINGER, BRUT, REIMS, FRANCE

\$120.00

VILLA SANDI IL FRESCO BRUT PROSECCO, VENETO, ITALY

\$37.00

BELLERUCHE, COTES du RHONE, FRANCE

\$42.00

RED WINES

MEOMI, CALIFORNIA, PINTO NOIR

\$52.00

LA CREMA, MONTERREY CALIFORNIA, PINOT NOIR

\$48.00

MICHAEL MONDAVI OBERON, NAPA VALLEY CALIFORNIA, MERLOT

\$69.00

DAOU, PASO ROBLES CALIFORNIA, CABERNET SAUVIGNON

\$65.00

MER SOLEIL 'RESERVE', SANTA LUCIA HIGHLANDS, CALIFORNIA,
CHARDONNAY

\$52.00

EMMOLO NAPA VALLEY, CALIFORNIA, SAUVIGNON BLANC

\$44.00

CASTELLO BANFI SAN ANGELO, TOSCANA, ITALY, PINOT GRIGIO

\$45.00

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Menus subject to change.

Spring and Summer 2022

Details Made Easy

HOW DO I CONFIRM MY WEDDING

Once you decide this is the perfect place for your wedding, an initial non-refundable deposit of 20% of estimated charges is required to confirm your date along with a signed contract.

WHAT TIME CAN I HAVE THE CEREMONY?

In order to allow you the opportune time for your wedding ceremony, the Hyatt Regency Westlake has an array of start times available to accommodate your event.

Our Garden Gazebo is a perfect venue for either a ceremony or outdoor reception.

Times available: 10am, 2:00pm, 5:00pm

Ceremony Fee: \$1500.00

Includes white garden lawn charis, one wireless microphone and speaker system with a mixer and cables and fruit infused water station. Client must provide music selection and iPod or DJ to plug into system.

WHAT IF I WANT TO SET UP GUEST ROOMS?

A room block can easily be set up for guests attending your event. If you would like to set up a block of rooms, a minimum of ten guest

ADDITIONAL ENHANCEMENTS

We have additional items available to complete your wedding:

- Unlimited Lemonade or Iced Tea - \$4.00 per guest
- Custom Printed Menu Cards - \$1.00 each
- Silver Chargers (175 max) - \$1.50 each
- White Spandex Chair Covers - \$4.00 each
- Chivari Chairs - \$5.50 each

HOW DO I MAKE MY FINAL PAYMENT?

Please make your final payment in the form of a cashier's check, money order, check, credit card or cash due at least 10 business days prior to the wedding date.

A refundable 20% overage deposit will be collected with the final payment to cover charges and/or incidental charges incurred during and following the wedding.

CAN I USE MY OWN VENDORS?

The hotel requires outside vendors to provide a certificate of insurance. See your Event Manager and refer to Hotel Policies and Procedures for further details. Ask your Event Manager for additional recommended vendors.

rooms must be guaranteed or the prevailing hotel rate will be offered. Rooms blocks are subject to availability at the time of your event.

WELCOME BAGS

Any gift bags you provide can be handed out a check in, should you book a room block with Hyatt Regency Westlake. Gift bags that are not personalized can be handed out with no fee.

Any gift bags that are personalized must be delivered to the guest rooms after check in for a fee of \$5.00 per bag.

MY FINAL NUMBER OF GUESTS

A Final Guaranteed number of guests is due by 11am three business days before your event. After we receive this number, it may not be reduced. We will be ready to serve 3% over the guaranteed number you provide.

*All Prices Subject to 24% Service Charge and 7.25% State Sales Tax. Menus subject to change.

DOES THE VENUE HAVE SECURITY?

Hyatt Regency Westlake will not assume responsibility for the damage or loss of merchandise or articles left on the premises prior to or following your ceremony or reception, this is including, but not limited to, gift removal or vendor items removal. 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.

CAN I HAVE MY HONEYMOON WITH HYATT?

Celebrate your wedding date at the Hyatt and enjoy free nights on your honeymoon! When the cost of your wedding totals the amounts listed below, you will receive complimentary World of Hyatt points.

- \$10,000 USD earns 60,000 WOH points or minimum of two free nights
- \$20,000 USD earns 90,000 WOH points or minimum of three free nights
- \$30,000 USD earns 120,000 WOH points or minimum of four free nights
- \$40,000 USD earns 150,000 WOH points or minimum of five free nights

Outside Catering

OUTSIDE CATERING PACKAGE

Five Hour Event / Five Hour Bar Package

- \$105.00 per person
- \$65.00 per person under 21
- \$10.00 per person to cover; rental, staffing, glassware, plates, silverware and white or black linen and napkins

\$350.00 fee for Vendor Meal Room

Food by Caterer & Soft Drinks by hotel based on consumption at \$6.00 each

PACKAGE INCLUDES

Five Hour Event Starts with Cocktail Reception (overtime charges will apply after five hours)

- Beautiful Venue
- Hotel Tables and Hotel Banquet Chairs
- Hotel Linens: White or Black Overlays & Napkins
- Hotel Staging and Parquet Wooden Dance Floor
- Complimentary Two Night Hotel stay for Bride & Groom (250 Guest Minimum)
- Special Overnight Sleeping Rooms (Rates subject to availability)
- Hotel Grounds for Photos
- Five Hour Super Premium Bar Package (Unlimited Beverages for five hours)

OUTSIDE CATERING REQUIREMENTS

Outside Catering Fee does not include from the Outside Caterer.

Client contracts menu items and settles payment directly with their Caterer. Pre-approved Caterers must follow Hyatt Regency Westlake's Policies and Procedures. The Hotel must approve all Outside Caterers at least 60 days prior to the event. Caterers must do a walk-thru with Catering Manager at least 30 days prior to the event. Catering menus must be approved a minimum of 30 days prior to the event date. Banquet Event Orders must be signed 14 days prior to the Event. All Events must end at midnight.

CEREMONY

\$2,000 WATERFALL LAWN

Beautiful Ceremony Site, Wedding Rehearsal, One Microphone and Sound System, Lemon Infused Ice-Water Station, White Folding Chairs with Cushion

APPROVED OUTSIDE CATERERS

INDIAN

- Manohar's Delhi Palace - 626-961-0343
- Mantra - 951-739-9401
- Woodlands - 818-998-4200
- Shahnawaz - 562-402-7443

Ketel One Vodka, Hendrick's Gin, Bacardi Superior Rum, Don Julio Silver Tequila, Woodford Reserve Bourbon, Teeling Small Batch Irish Scotch, Glenlivet Scotch, Jack Daniel's Whiskey, Del Maguey Vida Mezcal, Crown Royal Canadian Whiskey, De Kuyper Cordials, Domestic & Imported Beer, Canvas Wine

PERSIAN / KOSHER

- Masour Catering - 818-776-8833
- Simon Catering - 310-466-6333
- MGM Foods - 323-937-1374
- Sharon Catering - 818-344-7472

SEE YOUR CATERING MANAGER FOR DETAILS

*All Prices Subject to 25% Service Charge and 7.25% State Sales Tax. Menus subject to change.

Spring and Summer 2022

Preferred Vendors

PLANNER

Moments 2 Memories Events

Contact: Laura Seguin

Website: www.moments2memoriesevents.com

Phone: 661.857.7821

FLORIST

Flora Sky

Contact: Juliet Kim

Website: www.flora-sky.com/

Phone: 213.500.4526

XO BLOOM.COM

Contact: Laila Ibrahim

Website: www.xobloom.com

Phone: 805.230.1010

SPECIALTY RENTALS

Papillon Rentals

Contact: Jennifer Kaplan

Website: <https://papillonrentals.com/>

Phone: 818.422.4485

HAIR

Styles By Lindsey

Contact: Lindsey Harry

Phone: (818) 200-8179

Website: www.StylesByLindsey.com

Instagram: www.Instagram.com/StylesByLindsey

HAIR & MAKEUP

Fairytale Hair & Makeup

Contact: Tara Fontana

Website: <https://www.fairytalehairandmakeup.com/>

Phone: 877.324.7977

For Reel Make-up and Makeup the Bride

Contact: Heather Coopersmith

Phone: 818 384-7024 cell

Website: <https://www.MakeuptheBride.com>

LIGHTING

Waveform Events

Contact: Kris Lee

Website: <http://www.waveformevents.com/>

Phone: 800.381.0736

LA Party Rents

Contact: Daniel Tahoor

Website: www.lapartyrents.com

Phone: 818-989-4300

PHOTOGRAPHY

Photography and Video By Zarek

Contact:

Website: <https://PhotographyByZarek.com>

Phone: 818.304.0334 - LA Studio

Phone: 559.658.7564 - Bass Lake Studio

SHUTTLE SERVICES

Swoop

Contact: Jenny Wildberg

Website: swoopapp.com

email address: Jenny@swoopapp.com

Phone: 424-407-3345

DJ

Waveform Events

Contact: Martin Felipe

Website: <http://www.waveformevents.com/>

Phone: 213.448.8281

Bouquet Sound

Contact: Matt Nasby

Website: <https://www.bouquetsound.com/>

Phone: 855.968.7351

Virtual Tour