



HYATT REGENCY NEWPORT BEACH  
HYATT WEDDING GUIDE



# Plated Wedding Package

## OUR WEDDING PACKAGE

Based on 150 Guests Site Fee: \$4,000 Reception: \$21,000 (\$140 Per Guest) Bar Service Fee: \$4,200 (2 Drinks Per Guest) Total:\$29,200++ (\$39,643.38 with tax and service charge included)

### Inclusions

- Access to all 26 acres for photos
- Microphone and speaker for Ceremony
- White folding chairs for outdoor Ceremony
- Infused Water Station for Ceremony
- Ceremony Rehearsal (Based on Availability)
- Changing Room on day of event
- One Hour Hosted Signature Bar Service
- Four Butler Passed Hors d’oeuvres
- Champagne and/or Sparkling Cider Toast
- Plated Service-Salad and Entree
- Tableside Bread Service
- Coffee and Tea Service
- Wedding cake
- Dedicated Hotel Event Manager, Professional Event Captain and Service Staff
- Resort Standard Tables and Banquet Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Black or White Linen Tablecloths and Napkins (as seen below)
- Wood Dance Floor
- Three Glass Votive Candles per table
- Easels with Directional Signage
- Two night complimentary overnight accommodations for the couple
- Complimentary Menu Tasting\*
- Courtesy Room block for 10 rooms

### Wedding Site Fee

- \$2,000 to \$5,000

### Food and Beverage Minimum

- Based Upon Date and Event Space

### Plated Dinner Package Pricing

- Chicken or Vegetarian Dinner: \$140 per guest++ (\$190.07 with tax and service charge included)
- Fish or Beef Dinner: \$160 per guest++ (\$217.22 with tax and service charge included)

### Plated Lunch Package Pricing:

- Chicken or Vegetarian Lunch: \$110 per guest++ (\$149.34 with tax and service charge included)
- Fish or Beef Lunch: \$130 per guest++ (\$176.49 with tax and service charge)

HORS D'OEUVRES- COLD

HORS D'OEUVRES - HOT

Goat Cheese, Artichoke, Pickled Shallot  
.....  
Caprese Skewer with Balsamic  
.....  
Shrimp Cocktail Shooter  
.....  
Shrimp Ceviche  
Coconut, Cucumber, Tomato, and Cilantro  
.....  
Smoked Salmon Rosette  
Dill, Capers, Pumpnickel  
.....  
Ahi Poke Lollipop  
Avocado, Sesame Seed  
.....

Vegetable Samosa  
Chili Oil Drizzle  
.....  
Chorizo Empanada  
Crema, Pico de Gallo  
.....  
Chicken Skewer  
Bell Pepper, Onion, Teriyaki  
.....  
Brie Pastry  
.....  
Black Bean Quesadilla Triangle  
Avocado Crema  
.....  
Coconut Shrimp  
Orange Mango Drizzle  
.....  
Mini Beef Wellington  
.....  
Crab Cake  
Chipotle Aioli  
.....  
Potsticker  
Truffle Ponzu  
.....

SALADS

The Wedge  
Apple Wood Smoked Bacon, Marinated Tomatoes, Pickled Onion,  
Aged Blue Cheese Crumbles, Avocado Ranch Dressing  
.....  
Arugula and Frisee Salad  
Shaved Fennel, Almonds, Dried Cherries, Goat Cheese, White  
Balsamic  
.....  
Endive Salad  
Shaved Apple, Green Beans, Candied Walnut, Balsamic Shallot,  
Grapes, Brie De Meaux, Verjus Vinaigrette  
.....  
Toasted Charred Caesar  
Charred Lacinato Kale and Brussel Sprouts, Romaine Hearts,  
Croutons, Shaved Parmigiano Reggiano, Classic Caesar Dressing  
.....  
Burrata and Heirloom Tomato Salad  
Baby Heirloom Tomato, Thai Basil, Balsamic Shallots, Sherry  
Caramel, Classic Vinaigrette, EVOO  
.....

ENTREES

Slow-Roasted Jidori Airline Breast
Parmesan Polenta, Crispy Brussel Sprouts, Baby Bell peppers, Natural Chicken Jus
Roasted Butterflied European Seabass
Lemon Risotto, Herbed Fennel Salad, Asparagus, Lemon Bur Blanc
Filet Of Salmon
Lemon Risotto, Herbed Fennel Salad, Asparagus, Lemon Bur Blanc
Natural Filet Mignon of Beef
Potato Mille-Feuille, Roasted Trio Baby Carrots, Butter Poached Turnip, Port Red Pearl Onion, Port Jus
Braised Beef Short Rib
Gnocchi, Pancetta, Baby Spinach, Bourbon Reduction
Porcini Risotto
Trumpet Mushroom, Arborio Rice, Porcini Oil, Plant-based Butter and Cheese
Meyer Lemon And Arugula Ravioli
Grilled Asparagus, Furikake Aioli, Green Oil, Parmigiana Reggiano, Micro Basil, EVOO

Prices are subject to a taxable 16% service charge, which is allocated in full to service personnel who provide services for the Event as a gratuity, and a taxable 10% administration, which is retained in full by the hotel. The current applicable tax rate is 7.75%. Guarantees for less than 20 guests will be charged a \$175.00 labor fee. All buffets may be displayed for a maximum two hours of service.

Buffet Wedding Package

OUR WEDDING PACKAGE

Based on 150 Guests Site Fee: \$4,000 Reception: \$24,000 (\$160 Per Guest) Bar Service Fee: \$4,200 (2 Drinks Per Guest) Total:\$32,200++ (\$43,716.33 with tax and service charge included)

**Inclusions**

- Access to all 26 acres for photos
- Microphone and speaker for Ceremony
- White folding chairs for outdoor Ceremony
- Infused Water Station for Ceremony
- Ceremony Rehearsal (Based on Availability)
- Changing Room on day of event
- One Hour Hosted Signature Bar Service
- Four Butler Passed Hors d’oeuvres
- Champagne and/or Sparkling Cider Toast
- Buffet Service
- Tableside Bread Service

- Coffee and Tea Service
- Wedding cake
- Dedicated Hotel Event Manager, Professional Event Captain and Service Staff
- Resort Standard Tables and Banquet Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Black or White Linen Tablecloths and Napkins (as seen below)
- Wood Dance Floor
- Three Glass Votive Candles per table
- Easels with Directional Signage
- Two night complimentary overnight accommodations for the couple
- Complimentary Menu Tasting\*
- Courtesy Room block for 10 rooms

#### Wedding Site Fee

- \$2,000 to \$5,000

#### Food and Beverage Minimum

- Based Upon Date and Event Space

#### Buffet Dinner Package Pricing

- \$160 Per Guest++ (\$217.22 with tax and service)

#### Buffet Lunch Package Pricing

- \$120 Per Guest++(\$162.92 with tax and service)

## OASIS WEDDING BUFFET

Mixed Greens Salad

Hearts of Palm, Asian Pear, Macadamia Nuts, Goat Cheese,

Crystalized Ginger Vinaigrette

Grilled Asparagus Salad

Shaved Parmesan, Lemon Zest, Cracked Black Pepper, Olive Oil

Roasted Aspen Ridge Sirloin

Shallot Confit, Red Wine Demi Glace

All Natural Chicken Breast

Braised Black Kale, Fennel Sausage, Roasted Tomato

Cashew Herb Crusted Salmon

Asparagus Jus

Mashed Potato, Garlic Confit, Parsley Chips

Grilled Zucchini, Roma Tomato, Eggplant, Portabella, Asparagus,

Baby Sweet Peppers, Balsamic Reduction

NEWPORT WEDDING BUFFET

- Cous Cous Salad  
Pine Nuts, Kale, Pomegranate, Goat Cheese
- Local Greens Salad  
Citrus Apples, Walnuts, Watermelon Radish, Feta, Citrus Dressing
- Catch of the Day  
Coconut Cilantro Lime Cream
- Grilled All Natural Chicken Breast  
Arugula, Red Pepper Pesto, Blistered Baby Bell Peppers
- Sliced Tenderloin  
Rosemary Mushroom Bordelaise
- Sweet Pepper Glazed Cauliflower With Pickled Radish, Shaved Almond
- Paprika Crispy Yukon Potato With Caramelized Onion and Garlic Herb Aioli

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Bar

OUR WEDDING PACKAGE

Inclusions

- One Hour Hosted Signature Bar
- Champagne Toast with Dinner Service

Bartender Fee

- One bartender is included per every 100 guests for hosted bars and one per every 150 guests for cash bars. Up to five hours of service. Additional bartenders can be added for \$200 plus tax and service each. Up to three hours

\$200

Each

\$100

Each additional hour

SIGNATURE BAR

LeVecke Conciere Vodka

PREMIUM BAR

Beefeater Gin

LeVecke Conciere Gin
LeVecke Conciere Silver Rum
LeVecke Conciere Silver Tequila
LeVecke Conciere Bourbon
LeVecke Conciere Whiskey
LeVecke Conciere Scotch
<b>\$25</b> <i>Per person / First Hour</i>
<b>\$15</b> <i>Per person / Second Hour</i>
<b>\$13</b> <i>Per person/ Each Additional Hour</i>
<b>\$15</b> <i>Hosted Per Drink</i>
<b>\$16</b> <i>Cash Per Drink</i>

SUPER PREMIUM BAR

Ketel One Vodka
Hendrick's Gin
Diplomatic Reserva Exclusvia Rum
Don Julio Silver Tequila
Maker’s Mark Bourbon
Crown Royal Whiskey
Jameson Irish Whiskey
Jack Daniels American Whiskey
Johnnie Walker Black Scotch
Del Maguey Vida Mezcal
<b>\$30</b> <i>Per Person / First Hour</i>
<b>\$21</b> <i>Per Person / Second Hour</i>
<b>\$19</b> <i>Per Person/ Each additional hour</i>
<b>\$18</b> <i>Each / Hosted per drink</i>

Bacardi Superior Silver Rum
Tito’s Handmade Vodka
Patrón Silver Tequila
Jim Beam White Label Bourbon
Teeling Small Batch Irish Whiskey
Chivas Regal Scotch
<b>\$28</b> <i>Per Person / First Hour</i>
<b>\$18</b> <i>Per Person / Second Hour</i>
<b>\$16</b> <i>Per Person / Each additional hour</i>
<b>\$17</b> <i>Each / Hosted Per Drink</i>
<b>\$18</b> <i>Each / Cash Per Drink</i>

BEER AND WINE BAR

Domestic Beer
Imported
Specialty and Craft Beers
Premium Seasonal Wines
Soft Drinks
Energy Drinks
Still and Sparkling Waters
<b>\$19</b> <i>Per Person / First Hour</i>
<b>\$13</b> <i>Per Person / Second Hour</i>
<b>\$12</b> <i>Per Person / Each additional hour</i>

**\$19***Each / Cash per drink*

NO ALCOHOLIC BEVERAGES

**\$8***Each*

RED BULL ENERGY DRINKS

**\$9***Each*

**\$10***Cash*

HOSTED PER DRINK BEER AND WINE

Hosted Per Drink Domestic Beer | \$10 Each  
.....

Hosted Per Drink Premium and Imported Beer | \$11 Each  
.....

Hosted Per Drink Canvas Wine | \$13 Each  
.....

Hosted Per Drink Seasonal Wine and Sparkling Wine | \$14 Each  
.....

CASH PER DRINK BEER AND WINE

Cash Per Drink Domestic Beer | \$11 Each  
.....

Cash Per Drink Premium and Imported Beer | \$12 Each  
.....

Cash Per Drink Canvas Wine | \$14 Each  
.....

Cash Per Drink Seasonal Wine and Sparkling Wine | \$15 Each  
.....

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Welcome Reception Package

WELCOME RECEPTION PACKAGE

Based on 50 Guests Site Fee: \$500 Reception: \$3,250 (\$65 Per Guest) Total:\$3,750++ (\$5,091.19 with tax and service charge included)

Inclusions

- Dedicated Hotel Event Manager and Professional Event Captain

- Resort Standard Tables and Banquet Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Black or White Tablecloths and Napkins (as seen below)

#### Site Fee

- \$500 to \$2,000

#### Food and Beverage Minimum

- Based Upon Date and Event Space

#### Package Pricing

- Beginning at \$65 per guest++ (\$88.25 with tax and service charge included)

## CHIPS AND DIP

Chips House Made Salsa  
With Guacamole and Tortilla Chips

## STREET TACOS

Chicken Asada and Beef Borracho  
.....  
Flour and Corn Tortillas  
Salsa Verde, Rojo, Onions, Limes, Cilantro, Cabbage and Cotija  
Cheese  
.....

## CHURRO BAR

Bavarian Creamed Filled, Cinnamon Sugar, Caramel Filled

Caramel, Chocolate, and Strawberry Sauce, Whipped Cream,  
Chopped Nuts, mini M&Ms, Coconut Flakes, Crushed Oreo,  
Chocolate Shavings, Rainbow Sprinkles

**\$65** *Per Guest*

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## Dinner Buffet Package

### OUR DINNER BUFFET PACKAGE

Based on 50 Guests Site Fee: \$500 Dinner: \$4,250 (\$85 Per Guest) Total:\$4,750++ (\$6,448.84 with tax and service charge included)

#### Inclusions

- Buffet Dinner Service
- Coffee and Tea Service

- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Banquet Chairs (as seen below)
- Resort Standard China, Flatware, and Glassware (as seen below)
- Resort Standard Black or White Tablecloths and Napkins (as seen below)

Site Fee

- \$500 to \$2,000

Food and Beverage Minimum

- Based Upon Date and Event Space

Buffet Package Pricing

- Beginning at \$85 per guest++ (\$115.40 with tax and service charge included)

BBQ DINNER BUFFET

Apple Brussel Slaw
Julienned Granny Smith, Shaved Brussels, Dried Cranberries, Candied Walnuts, Vegan Apple Cider Aioli
Mixed Greens Salad
Seasonal Berries, Radish Chips, Goat Cheese, Pistachios, Honey Apple Vinaigrette
Passion Fruit BBQ Seasoned Grilled Chicken Breast
Sliced Beef Brisket
With Balsamic BBQ Sauce
Rustic Garlic Herbed Potatoes, Rosemary, Thyme, Garlic Confit
Roasted Cream Corn
Hawaiian Rolls with Whipped Honey Butter
Pecan Bars
<i>\$85 Per Guest</i>

SOUTHWESTERN DINNER BUFFET

Southwestern Black Bean Salad
Mixed Greens, Poblano Chili, Roasted Corn, Red Onion, Cotija Cheese, Creamy Avocado Dressing Green Chili Mac and Cheese, Ancho Panko Crust
Poblano Mac and Cheese

ITALIAN DINNER BUFFET

Antipasto Salad
Romaine, Artichokes, Tomato, Olives, Roasted Peppers, Genoa Salami, White Balsamic
Caprese Salad
Marinated Tomato, Cucumber, Red Onion, Fresh Mozzarella, Basil, Olive Oil
Chicken Francaise
With Lemon Caper White Sauce
Ricotta Filled Tortellini
Pesto Cream, Roasted Crimini Mushrooms, Broccoli, Pecorino Cheese
Creamy Polenta
With Rosemary and Leeks
Buttered Haricot Verts Pistachio Lemon Gremolata, Parmesan
Tiramisu Cake
<i>\$85 Per Guest</i>

- Chicken Adobo, Pico de Gallo
  - Tequila Lime Skirt Steak Street Corn Salsa
  - Arroz Rojo
  - Traditional Mexican Wedding Cookies
- \$85** *Per Guest*

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## Reception Enhancements

ENHANCEMENTS

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. Selections must be ordered for the full guarantee.

### CHEESE AND CHARCUTERIE DISPLAY

- Chef's Selection of Three Artisanal Cheeses
  - A Blend of Domestic and Imported Charcuterie
  - Raw Domestic Honey
  - Homemade Fruit Chutney
  - Sadie Rose Breads
  - Trio of Mustard
  - Pickled Vegetables
- \$35** *Per Guest*

### VEGETABLES AND DIPS

Grilled Asparagus
Cauliflower
Grilled Broccolini
Carrots
Radish
Pickled Vegetables
Olive and Roasted Tomato Tapenade
Spinach Ranch
Herb Cracker
Lavosh
<b>\$22</b> <i>Per Guest</i>

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## Decor Enhancements

Enhance the look and feel of your day with specialty rentals.

ENHANCEMENT
Enhance the look and feel of your day with specialty rentals.

### THE SIGNATURE PACAKGE

Chiavari Chairs
Clear, black, silver, gold or mahogany
Specialty Table Linens
Satin, pintuck, crush
<b>\$30</b> <i>Per Guest</i>

### THE DELUXE PACKAGE

Chiavari Chairs
Clear, black, silver, gold or mahogany
Specialty table linens
Satin, pintuck, crush
Acrylic charger plates
Gold or silver

Specialty napkins  
satin

**\$40** *Per Guest*

## AL A CARTE ADD ONS

Chiavari Chairs | \$7 Each  
Clear, black, silver, gold or mahogany

Acrylic charger plates | \$4 Each  
Gold or silver

15' x 15' white dance floor | \$750 Each

White Umbrellas | \$180 Each

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## Event Enhancements

### AFTER HOURS EXTENSION

**\$1000** *Per Hour*

### GOLF CART TRANSPORTATION

**\$200** *Per Hour*

### OUTDOOR EVENT PROPANE HEATERS

**\$100** *Each*

### WELCOME GIFT BAG DELIVERY

Generic Bags | \$3 Each

Personalized Bags | \$5 Each

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## Snacks

## SNACKS

The following selections have been created to be paired with our plated or buffet dinners. Selections must be ordered for the full guarantee.

### SLIDER TRIO

Beef Slider With Aged Cheddar And 1,000 Island

Buffalo Chicken Slider With Coleslaw

Beyond Patty Slider, Lettuce and Tomato

Seasoned Tater Tots, Ketchup and Mustard

**\$35** *Per Guest*

### BREW PUB

Beef Slider With Aged Cheddar And 1,000 Island

Warm Soft Pretzel Bites with Hefeweizen Beer Cheese Dip

Spicy Amber Chicken Wings

Ranch and Creamy Blue Cheese

Truffle Tater Tots, Ketchup and Mustard

**\$35** *Per Guest*

### GOURMET GRILLED CHEESE

Three Cheese, Bacon, Tomato, Brioche

Three Cheese, Herb Butter, Sour Dough

Seasoned Tater Tots

**\$22** *Per Guest*

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## Sweets

## SWEETS

The following selections have been created to be paired with our plated or buffet dinners. Selections must be ordered for the full guarantee.

GIMME S'MORES

Graham Crackers, Marshmallow, Hershey's Chocolate and Roasting Sticks

.....

**\$21** *Per Guest*

DARK CHOCOLATE FONDUE

Strawberries

.....

Melon

.....

Pineapple

.....

Marshmallows

.....

Rice Krispy Treats

.....

Whipped Cream and Assortment of Chocolate Mini Pastries

.....

**\$21** *Per Guest*

CUPCAKES

Seasonal Themed Assorted Mini Cupcakes

.....

**\$72** *Per Dozen*

CHURRO BAR

Bavarian Creamed Filled

.....

Cinnamon Sugar

.....

Caramel Filled Caramel

.....

Chocolate and Strawberry Sauce

.....

Whipped Cream

.....

Chopped Nuts

.....

mini M&Ms

.....

Coconut Flakes

.....

Crushed Oreo

.....

Chocolate Shavings

.....

Rainbow Sprinkles

.....

**\$21** *Per Guest*

SWEET SPOT

Mini Desserts

.....

Mini Cakes

.....

French Macarons

.....

**\$30** *Per Guest*

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# Bakery Partner

## WEDDING CAKE

Hyatt Regency Newport Beach partners with local bakery, Simply Sweet Cakery. Package includes simple cake design, one slice per person. Upgrades available directly through the bakery. Click the link below to contact our wedding cake vendor.

[Wedding Cake Vendors](#)

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# Newport Continental

## NEWPORT CONTINENTAL BREAKFAST

- Local Juices
  - Orange, Grapefruit, and Cranberry Juice
- Local and Seasonally Inspired Sliced & Whole Fruit
- Chef's Bakery Selections
  - With Butter and Preserves
- Assorted Dry Cereal Bar
  - Golden Raisins, Blueberries, and Bananas, Regular, Low-Fat, and Soy Milk
- Infused Water
- Coffee and Tea
  - Coffee, Decaffeinated Coffee & Teavana Tea

**\$46** *Per Guest*

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# Breakfast Buffets

## ALL AMERICAN FARM BREAKFAST

- Local and Seasonally Inspired Sliced & Whole Fruit
- Chef's Bakery Selections With Butter and Preserves
- Scrambled Eggs Cage Free
- Uncured All Natural Bacon
- Breakfast Potatoes Caramelized Onions, and Scallions
- French Toast With Caramel Apples, Whipped Butter, and Maple Syrup
- Local Juices Orange, Grapefruit, and Cranberry Juices
- Infused Water
- Coffe and Tea Coffee, Decaffeinated Coffee, and Teavana Tea

**\$59** *Per Guest*

## THE GRIDDLE

- Chef's Bakery Selections With Butter and Preserves
- Scrambled Eggs Cage Free
- Pork Sausage and Crispy Bacon
- Sweet Potato and Bacon Hash
- Buttermilk Pancakes Chantilly Cream, Chocolate Shavings, Strawberries, and Maple Syrup
- Assorted Dry Cereal Bar Customize with Golden Raisins, Blueberries, and BananasRegular, Low-Fat, and Soy Milk
- Infused Water
- Local Juices Orange, Grapefruit, and Cranberry Juice
- Coffee and Tea Coffee, Decaffeinated Coffee, and Teavana Tea

**\$59** *Per Guest*

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DF Dairy Free   CN Contains Nuts   GF Gluten Free   SF Contains Shellfish   VGN Vegan   V Vegetarian