

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

Ahi Poke
Wakame Salad, Crispy Wonton

Beef Tenderloin
Red Onion Jam, Garlic Toast

Apple Bruschetta
Whipped Blue Cheese, Almonds

Goat Cheese, Artichoke, Pickled Shallot

Roasted Tomato, Mozzarella, Sea Salt, Basil Skewer

Smoked Salmon Rosette
Dill, Capers, Pumpnickel

Shrimp Ceviche
Coconut, Cucumber, Tomato, and Cilantro

HORS D'OEUVRES - HOT

Coconut Shrimp
Orange Mango Drizzle

Chorizo Empanada
Crema, Pico de Gallo

Vegetable Samosa
Chili Oil Drizzle

Chicken Teriyaki Brochette
Toasted Sesame Seeds and Chives

Beef Taquito
Salsa Verde

Mini Beef Wellington

Chicken Cashew Spring Roll
Chili Soy

Shrimp and Chorizo Brochette
Chipotle Aioli and Cilantro

Black Bean Quesadilla Triangle
Avocado Crema

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

Baby Organic Mixed Greens
Carrot Curls, Baby Tomato, Citrus Pears, White Cheddar, Lemon
Vinaigrette

Kale and Spinach
Feta, Pistachios, Fresh Strawberries, Champagne Vinaigrette

Romaine and Radicchio Salad
Spiced Walnuts, Figs, Blue Berries, Shaved Parmesan, Blueberry
Pomegranate Dressing

ENTREES

All Natural Chicken Breast
Cheddar Polenta, Thyme Chicken Jus

Wild Isles Salmon
Goat Cheese Red Bliss Potatoes, Tomato Verjus

Seared White Seabass
Cucumber Tomato Relish, Scallion Saffron Risotto

Natural Filet Mignon of Beef
Cabernet Demi, Parmesan Custard Potatoes

Braised Beef Short Rib
Garlic Glaze, Potato Puree with Thyme and Goat Cheese

Lemon Herb Tempeh
Pesto Cous Cous, Green Beans, Arugula, Smoked Tomato Ragu

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

Sherry Rosemary Cream, Crushed Pink Peppercorn

.....

Cashew Herb Crusted Salmon

Asparagus Jus

.....

Sweet Potato and Beet Root Hash

Onions, Leeks, Chives

.....

Grilled Zucchini and Smokey Tofu

Tomato Basil Vinaigrette

.....

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

Sliced Tenderloin

Mushroom Bordelaise

Vegan Cauliflower and Tempeh Roasted with Cumin and Turmeric

Cilantro Hazelnut Pesto

Herb Roasted Fingerling Potatoes

Saute Leeks, Grilled Fennel

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.

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.

\$200 *Each*

\$100 *Each additional hour*

SIGNATURE BAR

LeVecke Conciere Vodka

LeVecke Conciere Gin

LeVecke Conciere Silver Rum

LeVecke Conciere Silver Tequila

LeVecke Conciere Bourbon

LeVecke Conciere Whiskey

PREMIUM BAR

Beefeater Gin

Bacardi Superior Silver Rum

Tito's Handmade Vodka

Patrón Silver Tequila

Jim Beam White Label Bourbon

Teeling Small Batch Irish Whiskey

LeVecke Conciere Scotch

\$25 Per person / First Hour

\$15 Per person / Second Hour

\$13 Per person / Each Additional Hour

\$15 Hosted Per Drink

\$16 Cash Per Drink

SUPER PREMIUM BAR

Ketel One Vodka

Hendrick's Gin

Diplomatic Reserva Exclusiva 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

\$30 Per Person / First Hour

\$21 Per Person / Second Hour

\$19 Per Person / Each additional hour

\$18 Each / Hosted per drink

\$19 Each / Cash per drink

NO ALCOHOLIC BEVERAGES

\$8 Each

HOSTED PER DRINK BEER AND WINE

Chivas Regal Scotch

\$28 Per Person / First Hour

\$18 Per Person / Second Hour

\$16 Per Person / Each additional hour

\$17 Each / Hosted Per Drink

\$18 Each / Cash Per Drink

BEER AND WINE BAR

Domestic Beer

Imported

Specialty and Craft Beers

Premium Seasonal Wines

Soft Drinks

Energy Drinks

Still and Sparkling Waters

\$19 Per Person / First Hour

\$13 Per Person / Second Hour

\$12 Per Person / Each additional hour

RED BULL ENERGY DRINKS

\$9 Each

\$10 Cash

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 Seasonal Wine and Sparkling Wine | \$15 Each

Cash Per Drink Canvas Wine | \$14 Each

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.



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

Spinach and Marinated Artichoke Dip
With Celery and Carrots

Chips House Made Salsa
With Guacamole, and Sour Cream with Tortilla Chips

BREW PUB

All Natural Beef Sliders
With Aged Cheddar, and Bacon Jam

Warm Soft Pretzel Bites
With Hefeweizen Beer Cheese Dip

Spicy Amber Chicken Wings
With Peppercorn Ranch and Creamy Blue Cheese

STREET TACOS

Chicken Asada and Beef Borracho

Flour and Corn Tortillas
With Salsa Verde, Rojo, Onions, Limes, Cilantro, Cabbage, Cotija
Cheese Borracho Beans, and Spanish Rice

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.

Dinner Buffet Package

OUR DINNER BUFFET PACKAGE

Based on 50 Guests Site Fee: \$500 Dinner: \$3,750 (\$75 Per Guest) Total:\$4,250++ (\$5,770.01 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 \$75 per guest++ (\$101.82 with tax and service charge included)

BBQ DINNER BUFFET

Baked Potato Salad

Scallions, Bacon, Aged Cheddar, Sour Cream Dressing

Mixed Greens Salad

Seasonal Berries, Radish Chips, Goat Cheese, Pistachios, Honey

Apple Vinaigrette

Citrus BBQ Seasoned Grilled Chicken Thighs

Sliced Beef Brisket

With Bourbon Charred Onion BBQ Sauce

Chipotle Bacon Baked Beans

Smoked Corn, Jalapeno, Cilantro, Fava Succotash

Corn Bread Muffins

With Honey Butter

Chocolate Banana Cake

ITALIAN DINNER BUFFET

Antipasto Salad

Romaine, Artichokes, Shaved Roca, 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

Roasted Fava Beans

With Tofu, Fennel and Tomato Pernod Broth

Tiramisu Cake

HAWAIIAN DINNER BUFFET

Pancit Noodle Salad

Portuguese Sausage, Mixed Vegetables, Sesame Soy

Mixed Greens Salad

Edamame, Toasted Almonds, Strawberries, Carrot Curls, Red Onion, and Papaya Dressing

Huli Huli Chicken

With Scallions and Grilled Pineapple

Roasted Mahi Mahi

With Mango Salsa

Polynesian Fried Rice

Baby Bok Choy

With Orange Ginger Glaze

White Chocolate Hawaiian Cake

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

Spice Rubbed Natural Chicken

With Adobo, Salsa Fresca

Tequila Lime Grilled Skirt Steak

With Arugula, Chimichurri

Jalapeno Cilantro Verde Rice

Traditional Mexican Wedding Cookies

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.



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

\$32 *Per Guest*

VEGETABLES AND DIPS

Grilled Asparagus

Cauliflower

Grilled Broccolini

Carrots

Radish

Pickled Vegetables

Olive and Roasted Tomato Tapenade

Spinach Ranch

Herb Cracker

Lavosh

\$20 *Per Guest*

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.

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

\$30 *Per Guest*

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*

A AL CARTE ADD ONS

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

Acrylic charger plates | \$4 Each
Gold or silver

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

White Umbrellas | \$180 Each

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.

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

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.



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.

SLIDERS

Sliders All Natural Beef

Brioche Buns

Bread and Butter Pickles

Bibb Lettuce

Roma Tomato

Sriracha Ketchup

Guinness Mustard

Seasoned Curly Fries

\$22 Per Guest

WINGS

Wings Buffalo

Lemon Pepper

Chipotle BBQ

Served with Blue Cheese

Ranch

Celery

Carrots

\$22 Per Guest

GOURMET GRILLED CHEESE

Three Cheese

Bacon

Tomato

Brioche Three Cheese

Herb Butter

Sour Dough 3 Cheese

BBQ Pulled Pork

Multi Grain Sea Salt and Black Pepper French Fries

\$22 *Per Guest*

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.

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.

DONUT SHOP

Gourmet Donuts, Bars, Twists, Crullers, and Holes

\$19 *Per Guest*

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*

DARK CHOCOLATE FONDUE

Strawberries

Melon

Pineapple

Marshmallows

Rice Krispy Treats

Whipped Cream and Assortment of Chocolate Mini Pastries

\$21 *Per Guest*

SWEET SPOT

Classic Mini Pastries

Mini Desserts

Mini Cakes

French Macarons

\$24 *Per Guest*

ASSORTED MINI CUPCAKES

Seasonal Themed Assorted Mini Cupcakes

\$60 *Per Dozen*

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.



Bakery Partners

WEDDING CAKES

Hyatt Regency Newport Beach partners with two local bakeries. Package includes simple cake design, one slice per person. Upgrades available directly through the bakery. Click the link below to see our wedding cake vendors.

[Wedding Cake Vendors](#)

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.



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

\$40 Per Guest

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.

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

Coffee and Tea

Coffee, Decaffeinated Coffee, and Teavana Tea

\$56 *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 Bananas

Regular, Low-Fat, and Soy Milk

Infused Water

Local Juices

Orange, Grapefruit, and Cranberry Juice

Coffee and Tea

Coffee, Decaffeinated Coffee, and Teavana Tea

\$56 *Per Guest*

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.