



HYATT
REGENCY®

HYATT REGENCY NEWPORT BEACH



Plated 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)

OUR WEDDING PACKAGE

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)

PLATED MENU

Cold Butler Passed Hors d'oeuvres Selections

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

Warm Butler Passed Hors d'oeuvres Selections

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

Select One Salad

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

Select Two 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
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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

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)

OUR WEDDING PACKAGE

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

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Bar

Our Wedding Package Inclusions One Hour Hosted Signature Bar Champagne Toast with Dinner Service

BARTENDER FEE

\$200 *Each*

\$100 *Each additional hour*

SIGNATURE BAR

First Hour \$ 25 Per person

Second Hour \$ 15 Per person

Each Additional Hour \$ 13 Per person

Hosted Per Drink \$15 Each

Cash Per Drink \$16 Each

PREMIUM BAR

First Hour \$ 28 Per person

Second Hour \$ 18 Per person

Each Additional Hour \$ 16 Per person

Hosted Per Drink \$17 Each

Cash Per Drink \$18 Each

SUPER PREMIUM BAR

First Hour \$ 30 Per person

Second Hour \$ 21 Per person

Each Additional Hour \$ 19 Per person

Hosted Per Drink \$18 Each

Cash Per Drink \$19 Each

BEER AND WINE BAR

First Hour \$ 19 Per person

Second Hour \$ 13 Per person

Each Additional Hour \$ 12 Per person

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 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

NO ALCOHOLIC BEVERAGES

\$8 *Each*

RED BULL ENERGY DRINKS

\$9 *Each*

\$10 *Cash*

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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)

OUR DINNER BUFFET PACKAGE

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)

BUFFET OPTIONS

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, Lemon Caper White Sauce
Ricotta Filled Tortellini: Pesto Cream, Roasted Crimini
Mushrooms, Broccoli, Pecorino Cheese
Creamy Polenta, Rosemary, Leeks
Roasted Fava Beans, Tofu, Fennel, 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, Papaya Dressing
Huli Huli Chicken with Scallions and Grilled Pineapple
Roasted Mahi Mahi with Mango Salsa
Polynesian Fried Rice
Baby Bok Choy, 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 Adobo, Salsa Fresca
Tequila Lime Grilled Skirt Steak, Arugula, Chimichurri
Jalapeno Cilantro Verde Rice
Traditional Mexican Wedding Cookies

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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)

WELCOME RECEPTION PACKAGE

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, 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 Peppercorn Ranch and Creamy Blue Cheese

STREET TACOS

Chicken Asada and Beef Borracho

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

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Reception 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 Paired with Raw Domestic Honey, Homemade Fruit Chutney, Sadie Rose Breads

 A Blend of Domestic and Imported Charcuterie served with a Trio of Mustard and 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*

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Decor Enhancements

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

THE SIGNATURE PACKAGE

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 LA CARTE ADD ONS

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

Gold or silver acrylic charger plates | \$4 Each

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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Late Night 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

WINGS

Sliders All Natural Beef, Brioche Buns, Bread and Butter Pickles, Bibb Lettuce, Roma Tomato, Sriracha Ketchup and Guinness Mustard. Seasoned Curly Fries

\$22 *Per Guest*

Wings Buffalo, Lemon Pepper, and Chipotle BBQ Served with Blue Cheese, Ranch, Celery, and Carrots
Based on 5 Wings Per Guest

\$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*

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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 and French Macarons
4 Pieces per guest

\$24 *Per Guest*

ASSORTED MINI CUPCAKES

Assorted Mini Cupcakes
Seasonal Themed

\$60 *Per Dozen*

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Bakery Partners

Hyatt Regency Newport Beach partners with two local bakeries. Package includes simple cake design, one slice per person. Upgrades available directly through the bakery.

GACE AND HONEY CAKES

SIMPLY SWEET CAKERY

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Newport Continental

NEWPORT CONTINENTAL BREAKFAST

Local Orange, Grapefruit, and Cranberry Juices

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, Decaffeinated Coffee & Teavana Tea

\$40 *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

Cage Free Scrambled Eggs

Uncured All Natural Bacon

Breakfast Potatoes, Caramelized Onions, and Scallions

French Toast with Caramel Apples, Whipped Butter, and Maple Syrup

Infused Water

Local Orange, Grapefruit, and Cranberry Juices

Coffee, Decaffeinated Coffee, and Teavana Tea

\$56 *Per Guest*

THE GRIDDLE

Chef's Bakery Selections with Butter and Preserves

Cage Free Scrambled Eggs

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 Orange, Grapefruit, and Cranberry Juices

Coffee, Decaffeinated Coffee, and Teavana Tea

\$56 *Per Guest*

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