



2022 WEDDING PACKAGES

HYATT REGENCY MISSION BAY SPA & MARINA

1441 Quivira Road, San Diego, CA 92109 T+1 619 221 4830

missionbay.hyatt.com



LOCATION

Food. Thoughtfully Sourced. Carefully Served.

We are on a journey to deliver food that is thoughtfully sourced and carefully served from fresh local ingredients that reflect the season and the local flavors. Thoughtfully sourced to be good for your health, our communities and our planet.

Carefully served healthy offerings treated with integrity, from preparation to the plate. Always honoring your guests' individual preferences, we have already taken many steps forward and are committed to doing more. It's what your guests deserve.

Chef Profile

We believe a great dining experience starts with great ingredients! Sourcing the best seasonal products available, from local, responsible and sustainably operated farms/partners is the foundation to great food. Our responsibility is to take those raw ingredients, add passion, creativity and skill of our team and create flavorful memories for our guests through their meal. We simply love to cook great food that inspires our team and our guests.

Our Partners

Brant Farms

Location: Brawley, California
Partner: Brandt Family
Products: Brant Farms is located 125 miles east of San Diego, just north of El Centro.

Go Green Agriculture

Location: Encinitas, California
Partner: Pierre Sleiman
Products: Go Green Agriculture is a small Hydroponic greenhouse farm, located 25 miles from San Diego.

Canvas Wine by Michael Mondavi

Location: California
Partner: Canvas by Michael Mondavi
Products: Michael Mondavi (Robert Mondavi's brother) creates wine blends specifically for Hyatt hotels.

Restaurant/Bar

Red Marlin Restaurant, located on beautiful Mission Bay, boasts some of the most amazing waterfront dining and views of San Diego with a fresh sophisticated menu. Choose from several dining options, including an open-air terrace and the indoor and outdoor bar. Natural lighting, amazing sunsets and impeccable service are just a few of the things you will find in the **Red Marlin Bar**. With our extensive Wine List and fully stocked Wine Wall, there is a variety for every taste. Our specialty drinks will tempt you with surprises to your senses. We also feature an array of local, traditional and imported beers.

Pelican's on the Bay, featuring a relaxing lounge that showcases casual poolside drinks and dining set against the one-of-a-kind backdrop of Mission Bay, **Pelican's on the Bay**, represents quintessential San Diego. Choose from a selection of items including salads, burgers, tacos, poke bowl, sandwiches and more. For cocktails the choice is yours, something traditional or a frozen treat and because we are the beer capital of America, we proudly feature eight of the best local brews on draft.

Mission Bay Market, follow the scents of freshly-baked bagels, hot croissants, and freshly brewed Starbucks coffee down the marina to *Market Mission Bay*. Offering outdoor seating on the boardwalk with a view of picturesque Mission Bay, the Market serves a variety of takeaway breakfast, lunch and snack options including made-to-order and ready-made selections.



▶ ABOUT HYATT REGENCY MISSION BAY

Location

Tie the knot in an iconic San Diego location where guests will enjoy panoramic views of the Pacific Ocean, Mission Bay, and downtown San Diego frame your getaway at Hyatt Regency Mission Bay Spa and Marina. Enjoy our hotel's on-site pools, waterslides, and direct access to whale watching, sailing, and other water activities. Expect only the best when you stay our Mission Bay hotel offering waterfront dining, incredible guestroom views, three pools and waterslides, a full service marina and on-site Spa and Salon services.

Guest Rooms

Surrounded by dazzling views of the Pacific Ocean and Mission Bay, our rooms and suites are inspired by the beauty of the surrounding waters and vibrant California Coast. Extend the celebration and keep your guests close to the wedding with on-site guest room accommodations. Magnificent views, coastal décor and deluxe amenities await your guests. Special rates for a reserved block of rooms can be arranged through your Hyatt Event Manager for all of your wedding guests, based on availability.

Parking

We offer discounted self-parking and convenient valet parking with unlimited in/out privileges for your overnight wedding guests.

Health Club

Guests can enjoy state-of-the-art equipment and spectacular water views in our StayFit workout room open 24 hours a day.

Water Activities (onsite)

Choose from a variety of water activities at our on-site marina, including stand-up paddleboards, kayak and boat rentals, Jet Ski's, whale-watching excursions, and so much more. – **Mission Bay SportCenter**
858-488-1004

Hotel Activities (onsite)

From complimentary yoga classes to an upgraded s'mores or wine and cheese experience at your own private waterfront fire pit, click [here](#) to reserve your spot at one of our many onsite hotel activities.

Spa Services

Rejuvenate with a relaxing treatment at our onsite spa. Choose from a variety of massage therapy, holistic skincare and body scrubs and wraps. Striving for a green earth, our spa is based on the California shore where the land meets the sea.

Wellness Lounge Day Spa

858-342-9444



Salon Services

Awarded Master Hair Stylist, 20+ years experience. Merging wellness, climate compensated vegan haircare products and the latest hairstyling technique's to create a customized experience for every person who sits in my chair.

Experience by Ember

619- 961-5638





▶ YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency Mission Bay. Our dedicated team at Hyatt Mission Bay will help you create the perfect celebration on your special day.

We look forward to helping you personalize your wedding to make your special day even more memorable.

A Personalized Experience

Set against the backdrop of Mission Bay, our scenic waterfront hotel sets the stage for your romantic story. Whether you are planning an intimate affair with close family and friends or an elaborate event for hundreds, your special event will be brought to life with the assistance of hotel's wedding and event professionals. From initial stages of design to the final farewell, we will be with you each step of the way as we craft the details of your anticipated celebration.

Pre and Post Wedding Events

Your Hyatt wedding experience can start with a personalized wedding shower, rehearsal dinner and brunch. Our experts will ensure every wedding event you host at Hyatt Regency Mission Bay will be unique and exceptional.

Special Service

You will partner with our Wedding Specialist throughout your wedding planning journey. The support and expertise you can expect to receive include:

-Meet and discuss the vision and inspiration for your wedding day.

-Arrange a personalized menu tasting to help select the perfect menu for your wedding day.

-Design an ideal floor plan for you to create seating assignments and layout.

Please note: A professional wedding coordinator is required and will assist you and your guests with the wedding rehearsal, ceremony and reception working in conjunction with our team.

Confirmation of Space and Deposits

An initial non-refundable deposit of twenty-five percent (25%) of estimated charges is required to confirm your date along with a signed contract.

Final Payment

Final payment in the form of a cashier's check, money order, check, credit card, or cash is due at least ten (10) business days prior to the wedding date. A refundable 20% coverage deposit will be collected with the final payment to cover charges and/or incidental charges incurred during and following the wedding.

Guarantee

A final guarantee is due by 11:00am three business days prior to your event. Once received this number may not be reduced.

Hyatt Honeymoon Offer

The celebration doesn't have to end when the wedding does. When you celebrate your special day at Hyatt hotels or resort locations worldwide, earn free nights for your honeymoon.

Spend **\$10,000** USD Equivalency
Earn **60,000** World of Hyatt Bonus Points

Spend **\$20,000** USD Equivalency
Earn **90,000** World of Hyatt Bonus Points

Spend **\$30,000** USD Equivalency
Earn **120,000** World of Hyatt Bonus Points

Spend **\$40,000** USD Equivalency
Earn **150,000** World of Hyatt Bonus Points



PACKAGE INCLUSIONS

Wedding Ceremony

\$1,500.00 (Bayside Lawn- \$2,000.00)

Selected Wedding Arch
White Folding Chairs
Sound System with Speaker and Two Microphones
Fruit Infused Water Station
Gift and Guest Book Tables
White or Ivory Linen

Wedding Package

\$132.00 Per Person – \$155.00 Per Person

Three Butler Passed Hors d'Oeuvres
One Hour Hosted Premium Cocktail Bar
Dinner Service
Custom Wedding Cake
Coffee Service or Station
Champagne & Sparkling Cider Toast
Specialty Linen for Reception Tables in Various Colors
Specialty Chairs in a Variety of Colors
Menu Tasting for up to Four Guests
Two Night Stay for in a Corner King Suite
Discounted Event Self-Parking
World of Hyatt Honeymoon Points

Additional Inclusions

Hotel Dance Floor
Staging
60" or 72" Round Guest Tables
6' x 30" or 8' x 30" Rectangular Tables
Cocktail High Boys and Low Boys
Sweetheart Tables

Wedding Package Enhancements

Wine Service with Dinner

\$8.00 Per Person

Includes Two Glass of Wine with Dinner

Four Hour Hosted Bar Package

\$48.00 Per Person

Hosted Premium Bar

Four Hour Hosted Beer & Wine Package

\$38.00 Per Person

Hosted Domestic & Local Beer and House Wine Selections





WEDDING SITES

Banyan Court and Lawn

This outdoor landscaped venue features waterfront views and market lighting with a romantic garden setting. A historic Banyan Tree symbolizes "wish fulfillment" and "eternal life" throughout India and Southeast Asia, creates a memorable backdrop for exchanging vows and celebrating your wedding.

Ceremony Banyan Lawn-

Seats 350 guests

Ceremony Banyan Court-

Seats 200 guests

Dinner & Dance – Banyan Lawn

Seats 180 guests

Dinner & Dance – Banyan Court

Seats 120 guests

Dinner & Dance – Banyan Lawn & Court

Seats 300 guests

Bayview Ballroom

A 180-degree panoramic view of San Diego's Mission Bay and classic decor provide a perfect setting for all occasions.

Dinner & Dance – Seats 300 guests

Mission Ballroom

Vaulted-ceiling ballroom featuring floor to ceiling windows allows for natural light. An adjoining terrace offers a great pre-reception space or extends the length of the room.

Dinner & Dance – Seats 160 guests

Bayside Lawn

A waterfront ceremony location with panoramic Mission Bay views.

Ceremony – Seats 400 guests

Cabanas

Market lighting illuminates a tropical garden surrounded by lush greenery and palm trees

Ceremony – Seats 80 guests

Reception – Hosts 100 guests

Dinner or Brunch – Seats 80 guests

Sunset Terrace

A picturesque view of Mission Bay with market lighting.

Ceremony – Seats 140 guests

Reception – Hosts 250 guests

Dinner & Dance – Seats 80 guests

Regatta Pavilion

Seasonal Pavilion offers twenty-one foot, draped ceilings with crystal chandeliers. To create an indoor/outdoor feel for your reception you are able to open the side to enhance your sunset view.

Dinner & Dance – Seats 380 guests

Palm Ballroom

The Palm Ballroom sits adjacent to a private outdoor courtyard ideal for your cocktail hour. The classic ballroom offers an intimate setting for your reception.

Reception – Hosts 180 guests

Dinner & Dance – Seats 120 guests

*** Outdoor receptions must end by 10:30PM*



HORS D'OEUVRES

Cold

- Shrimp Ceviche Shooter
- Eggplant & Olive Tapenade
- Mini Ciliegini Mozzarella, Tomato, Basil, Olive Skewers
- Ahi Poke, Wakame Salad, Cucumber Cup
- Brie, Grape, Walnut Bruschetta
- Boursin Mousse, Toasted Pecans, Artichoke Bottom
- Curry Chicken Salad on Endive
- Fingerling Potato Cup, Crème Fraiche and Caviar
- Ricotta, Honey, Fig Jam on Crostini
- Seared Beef Tenderloin, Boursin Mousse, Potato Pancake
- Smoked Chicken with Mango Marmalade on Crostini

Hot

- Buffalo Chicken Empanada
- Vegetable Spring Roll, Sweet Chili Dipping Sauce
- Crab Rangoon, Sweet Chili Sauce
- Duck Spring Roll, Plum Sauce
- Tempura Shrimp, Sweet Soy Sauce
- Curried Vegetable Samosa
- Mini Beef Wellington
- Beef Skewers, Chimichurri
- Chorizo and Cheese Stuffed Mushrooms
- Beef Satay, Thai Peanut Sauce
- Asian Spiced Shrimp Wonton, Sweet Chili Sauce
- Chicken Empanada, Chimichurri
- Vegetable Pot Sticker, Ponzu Sauce
- Potato and Cheese Croquette

Choice of three hor d'oeuvres are included in the wedding package as listed. Additional selections can be added at \$7.00 per piece



RECEPTION ENHANCEMENTS

Artisanal Cheese Display

\$22.00 Per Person

Local & Internationally Imported Cheese Selection

Dried Fruits, Nuts, Seasonal Berry Compote, Local Honey, Artisan Breads and Lavosh

Antipasto Station

\$23.00 Per Person

La Quercia Prosciutto, Point Loma Salami, Roasted Red Pepper, Asparagus and Tomatoes, House Olive Mix, Buffalo Mozzarella, Gorgonzola Cheese, Manchego Cheese, Sourdough Crostini, Fig Chutney

Chilled Shrimp Display

\$22.00 Per Person

(based on 3 pieces/person)

Citrus Poached Jumbo Shrimp, Pickled Vegetables, Cocktail Sauce, Horseradish, Lemon, Tabasco

Shellfish Bar

\$750.00 Per Display (100 Pieces)

Lemon Poached Jumbo Shrimp, Freshly Shucked Oysters, Crab Claws, Seaweed Salad, Cocktail Sauce, Horseradish, Tabasco® Sauce

Sushi Station

\$525.00 Per Display (100 pieces)

Jumbo California Rolls, Spicy Tuna Rolls, Salmon Nigiri and Shrimp Nigiri, Wasabi, Soy Sauce, Pickled Ginger

Poke Bar

\$27.00 Per Person

Salmon, Tuna, Sushi Rice, Carrots, Cucumber, Edamame, Nori, Wakame, Radish, Daikon Sprouts, Baby Corn, Red Onion, Pickled Ginger, Sesame Soy Ginger Sauce

Ceviche Trio

\$32.00 Per Person

Hawaiian Style
Tuna, Spicy Soy Sauce, Scallion, Toasted Sesame Seeds

Mexican Style

White Fish, Pico de Gallo, Lime Juice, Cilantro

Filipino Style

Mahi Mahi, Kalamansi, Onions, Garlic, Tomato, Ginger

Blue and Yellow Corn Chips, Wonton Chips

Pacific Rim

\$30.00 Per Person

Steamed Bao Buns, Shrimp Shumai, Teriyaki Chicken, Tofu Fried Rice, Locally Made Egg Rolls, Thai Chili Sauce

Bruschetta

\$19.00 Per Person

Thinly Sliced Baguette Crostini
Traditional Bruschetta
Mushroom Bruschetta
Olive Tapenade

Crudité

\$19.00 Per Person

Snap Peas, Asparagus, Celery Sticks, Carrot Sticks, Heirloom Cherry Tomatoes, Cauliflower Florets, Broccoli, Sweet Baby Bell Peppers, Ranch and Hummus

Edamame & Avocado Crema

Gastro Pub

\$29.00 Per Person

Beef Sliders, White Cheddar, Caramelized Onions, Wild Mushrooms
Truffle Aioli, Whole Grain Mustard, Onion Rings
Mac N Cheese, Pancetta, Parmesan, Bread Crumbs



▶ PLATED PRIX-FIXE DINNER

\$132.00 Per Person

A prix-fixe menu choice for your wedding allows you the flexibility to plan your wedding dinner with confidence. Your choice from a wonderful selection of items to delight your guests senses and pallets. You will select each course from an array of delicious selections.

Assorted Rolls and Butter

Soup or Salad

(Chose One of Either Soup or Salad)

Soup

Corn Chowder with Bacon Lardons
(Vegetarian on Request)

Vegetable Tortilla Soup, Crispy Tortilla Strips

Tomato Bisque, Crème Fraiche

Salad

Wild Rocket Arugula, Watermelon & Feta, Sherry Vinaigrette

Baby Iceberg Wedge, Crumbled Blue Cheese, Hickory Smoked Bacon, Diced Tomato, Creamy Herb Ranch Dressing

Shaved Tuscan Kale, Dried Figs, Manchego Cheese, Italian Bread Crumbs, Green Goddess Dressing

Baby California Gem Lettuce, Oven Roasted Tomato, Kalamata Olive, Artichoke, Red Onion, Balsamic Dressing

Seasonal Field Greens, California Strawberry, Roasted Gold Beets, Toasted Pistachios, Goat Cheese, Champagne Vinaigrette

Baby Arugula, Honey Poached Pear, Point Reyes Blue Cheese, Candied Walnuts, Napa Valley Merlot Vinaigrette

Entrée Course

(Chose Two Protein Options)

Fire Grilled Flat Iron Steak with Cabernet Reduction topped with Candied Shallots

Ballast Point Braised Short Ribs with Port Reduction

Roasted Hanger Steak, Brandy, Green Peppercorn & Mushroom Sauce

Blackened Mahi Mahi Topped with Roasted Corn & Manchego Salsa

Grilled Local Sea Bass, Habanero Honey Glaze topped with Fresh Pineapple Salsa

Pan Seared Sustainable Salmon topped with Lemon Beurre Blanc Sauce & Crispy Capers

Low Country Blackened Seasoned Chicken Breast, Stuffed with Mushrooms, Port Reduction

Herb Crusted Chicken Thigh with Chicken Jus & Tomato Lemon Capers Relish

Rosemary Brined Chicken Breast with Preserved Chicken Jus

Mushroom Ravioli with Sundried Tomato Cream Sauce



PLATED PRIX-FIXE DINNER (continued)

Vegan Options

(Chose One Vegan Option)

Marinated Silk Tofu

Green Onion Polenta, Chili Garlic Condiment, Steamed Baby Bok Choy

Stuffed Delicata Squash

Quinoa, Golden Raisins, Peppitas, Maple Vinaigrette

Cauliflower Steak

3 Grain Salad, Roasted Heirloom Carrots, Scorched Cherry Tomatoes, Harissa Vinaigrette, Romesco Sauce

Buddha Bowls

Brown Rice, Lentils, Roasted Sweet Potato, Charred Kale, Turmeric Cauliflower, Carrot-Ginger Vinaigrette

Stuffed Poblano Pepper

Rice, Carrots, Squash, Onions, Ranchero Sauce

Vadovan Coconut Curry Potpie

with Seeded Crust

Eggplant Caponata

with Israeli Couscous And Garlic Tahini Sauce

Butternut Squash Ravioli

with Herb Olive Oil and Sage

Sides

(Chose One)

Garlic Herb Roasted Fingerling Potatoes

Roasted Garlic Mashed Potatoes

Gruyere Scalloped Potatoes

Vegetable Rice Pilaf

Creamy Polenta with Cheddar or Mushrooms

Fresh Seasonal Vegetables

(Chose One)

Roasted Heirloom Carrots & Broccolini

Olive Oil Asparagus

Charred Sweet & Sour Brussel Sprouts

White Soy Braised Bok Choy

Oven Roasted Root Vegetables with Mixed Herbs

Upgraded Proteins

Kurobuta Brined Pork Chop, Bacon Chutney, Brandied Jus
+\$6 Per Person

Angus New York Strip, Sautéed Mushroom & Shallot Bordeleaise with Blue Cheese Crumbles
+\$8 Per Person

All Natural Petite Filet Mignon, Mushrooms, Oven Roasted Tomatoes, Burgundy Sauce
+\$14 Per Person

Pan Seared Scallops Fennel Butter
+\$14 Per Person

First Course Enhancements

Crab Cake, Tomato & Fennel Salsa, Roasted Shallot & Lemon Aioli
+\$10 Per Guest

Lobster Bisque
+\$8 Per Guest

Jumbo Shrimp Cocktail
+\$10 Per Guest

Duo Entrée Plates

Duo of Flat Iron Steak & Salmon
+10 Per Person

Duo of Flat Iron Steak & Three Shrimp
+10 Per Person

Duo of Flat Iron Steak & Chicken
+10 Per Person

Duo of Short Ribs & Three Shrimp
+\$15 Per Person

Duo of Petite New York Steak & Garlic Herb Tiger Shrimp
+15 Per Person

Duo of Petite New York & Scallops
+\$17 Per Person



BUFFET-STYLE DINNER

\$145.00 Per Person

Buffet style dinner offers the versatility of food options to please your guests. Our buffets feature delicious selection from Hyatt Regency Mission Bay's chef. Choose from regionally inspired cuisine to customize selections and your wedding specialist will assist you in designing the perfect menu.

Buffet Selections

Starters

(Choose Two)

Corn Chowder with Bacon Lardons
(Vegetarian on Request)

Vegetable Tortilla Soup, Crispy Tortilla Strips

Wild Rocket Arugula, Watermelon & Feta Salad, Sherry Vinaigrette

Baby Iceberg Wedge, Crumbled Blue Cheese, Hickory Smoked Bacon, Diced Tomato, Creamy Herb Ranch Dressing

Shaved Tuscan Kale, Dried Figs, Manchego Cheese, Italian Bread Crumbs, Green Goddess Dressing

Seasonal Field Greens, California Strawberry, Roasted Gold Beets, Toasted Pistachios, Goat Cheese, Champagne Vinaigrette

Baby Arugula, Honey Poached Pear, Point Reyes Blue Cheese, Candied Walnuts, Napa Valley Merlot Vinaigrette

Carving Station Item

(Choose One)

Roasted Kalua Pork Shoulder, Soy-Tamarind Glaze, Bao Buns, Scallions, Char Siu Barbeque Sauce

Garlic and Sage Roasted Boneless Tom Turkey, Sherry Gravy, Cranberry Chutney

Rosemary & Black Pepper Crusted NY Strip Loin, Au Jus, Creamy Horseradish

Citrus Roasted Salmon, Honey & Soft Herb Glazed

Protein

(Choose One)

Grilled Flat Iron Steak, Cabernet Reduction, Candied Shallots

Blacken Mahi Mahi, Roasted Corn & Tomato Relish

Pan Seared Sustainable Salmon, Lemon Cream Sauce, Crispy Capers

Rosemary Brined Chicken with Preserved Chicken Jus

Ballast Point Braised Short Ribs with Port Reduction

Pasta

(Choose One)

Penne, Fresh Vegetables, Vodka Cream Sauce, Fresh Basil and Toasted Pine Nuts

Cheese Ravioli, Sundried Tomatoes, Cream Sauce

Seasonal Vegetable Risotto

Sides

(Choose One)

Garlic Herb Roasted Fingerling Potatoes

Roasted Garlic Mashed Potatoes

Gruyere Scalloped Potatoes

Vegetable Rice Pilaf

Creamy Polenta with Cheddar or Mushrooms

Fresh Seasonal Vegetables

(Choose One)

Roasted Heirloom Carrots & Broccolini
Olive Oil Asparagus
Charred Sweet & Sour Brussel Sprouts
White Soy Braised Bok Choy
Oven Roasted Root Vegetables with Mixed Herbs



MICRO-STATIONS

\$155.00 Per Person

*Three Ounces of Protein Per Station
Per Person
Choice of Three Stations*

Micro Stations offer versatile food options to please your guests' tastes while allowing the opportunity to mix and mingle during dinner. Our micro stations feature a selection to fit everyone's tastes. Choose from regionally inspired cuisine and your wedding specialist will assist you in designing the perfect menu.

Old Town *(Choose Two Proteins)*

Beef Birria, Chile Marinated Shrimp,
Ancho Lime Chicken

Borracho Beans

Chile Rojo Rice with Corn

Warm Corn and Flour Tortillas,
Tortilla Chips

Toppings
Roasted Corn, Fresh Pico de Gallo,
Cilantro, Sour Cream, House-made
Guacamole, Shredded Cabbage, Queso
Fresco, Roasted Tomato Salsa, Lime
Wedges

Little Italy

Traditional Caesar Salad, Hearts of
Romaine, Herb Croutons, Grated
Parmesan, Caesar Dressing

Penne, Italian Sausage, Roasted Red
Peppers and Onions Tossed in Vodka
Cream Sauce

Fresh Vegetable Risotto

Chicken Puttanesca

Shaved Parmesan, Basil, Extra Virgin
Olive Oil

Foccaci

Coastal Carving Surf & Turf

Local Field Greens, California
Strawberry, Gold Beets, Toasted
Almonds, Goat Cheese, White
Balsamic Vinaigrette

Rosemary & Black Pepper Crusted NY
Strip Loin

Beef Jus, Creamy Horseradish

Citrus Roasted Sustainable Salmon

Roasted Garlic Mashed Potatoes
Seasonally Inspired Vegetables

Artisan Rolls

Cheese'z

Three Cheese Macaroni

Toppings
Brisket Burnet Ends, Applewood
Bacon Bits, Oven Roasted Mushrooms,
Toasted Breadcrumbs, Fried Shallots,
Red Pepper Flakes, Corn Bread, Honey
Whipped Butter

Mashed Potato Mix Up *(Choose One)*

Cheese Mashed Potatoes, Roasted
Garlic Mashed Potatoes or Mashed
Sweet Potatoes

Applewood Bacon Bits, Oven Roasted
Mushrooms, Bleu Cheese, Country
Gravy, Candied Pecans, Sour Cream,
Cheddar Cheese, Fresh Chives,
Chopped Broccoli, Dried Cranberry,
Red Onion, Pepitas & Agave Aioli



LATE NIGHT SNACKS

Quesadilla Bar

\$22.00 Per Person

Assortment of Chicken, Pork & Vegetable with Salsa, Pico de Gallo, Sour Cream and Guacamole

Mini Bean & Cheese Burritos

\$22.00 Per Person

with Salsa, Pico de Gallo, Sour Cream and Guacamole

Tacos

\$22.00 Per Person

Carne Asada, Anchoite Chicken, Corn & Flour Tortillas, Shredded Lettuce, Cotija Cheese

Nacho Station

\$22.00 Per Person

Warm Tortilla Chips, Queso, Seasoned Beef
Refried Beans, Sour Cream, Guacamole, Jalapeños, Pico de Gallo, Scallions, Black Olives

Backyard Snacks

\$22.00 Per Person

Cheeseburger Sliders
Waffle Fries

Sliders

\$22.00 Per Person

Beef, Cuban, Buffalo Chicken

Mini Grilled Cheese

\$22.00 Per Person

with Tomato Soup

Chicken n' Waffles

\$22.00 Per Person

Fried Chicken Nuggets, Waffle Cone, Maple Drizzle

Asian Flare

\$22.00 Per Person

Chicken Potstickers, Vegetable Eggrolls, Sweet Chili Sauce, Bulbogi Beef Skewers

Chinese Take-Out

\$22.00 Per Person

Beef, Chicken, Noodle, Salad

Assorted Churros

\$22.00 Per Person

Chocolate and Vanilla Sauce

Popcorn Bar

\$22.00 Per Person

Mini M&M's, Gummy Bears, Roasted Peanuts, Pretzels, Goldfish

Warm Pretzels

\$22.00 Per Person

Dijon & Spicy Mustards, Soyriso Cheese Sauce

Cookies & Milk

\$22.00 Per Person

Chocolate Chunk, Peanut Butter, Oatmeal Raisin, Sugar, Chocolate & Whole Milk

Gelato Bar

\$22.00 Per Person

Choice of Three Assorted Gelato Flavors, Amoretti Cookies, Biscotti



▶ GETTING READY FUEL

Avocado Toast and Parfaits

\$22 Per Person

Yogurt Parfaits with Seasonal Fruit Compote & Granola
Avocado Toast, Whole Grain Bread, Shaved Radish, Feta Cheese
Freshly Sliced Seasonal Fruit & Berries

Bagels and Parfaits

\$22 Per Person

Assortment of Bagels and Spreads Plain & Chive Cream Cheeses, Seasonal Jam
Yogurt Parfaits with Seasonal Fruit Compote & Granola
Freshly Sliced Seasonal Fruit & Berries

Assorted Tea Sandwiches

\$22 Per Person

Egg Salad, Cucumber & Cream Cheese, Smoked Salmon
Freshly Sliced Seasonal Fruit & Berries
House Made Truffle Chips

Artisanal Cheese Platter

\$22 Per Person

Local and International Cheese Selection
Seasonal Berry Compote, Local Honey, Crackers & Artisan Breads
Freshly Sliced Seasonal Fruit & Berries

Spicy Seared Ahi Tuna Salad

\$22 Per Person

Chili Rubbed Tuna, Romaine & House Lettuce, Avocado, Edamame, Cucumber, Scallions, Sesame Seeds, Miso Ginger Vinaigrette, Crispy Won Tons

Grilled Chicken Chopped Cobb

\$22 Per Person

Chili Lime Marinated Grilled Chicken Breast, Romaine & House Lettuce, Bacon, Avocado, Hardboiled Egg, Blue Cheese, Cherry Tomato, Scallion, Herb-Ranch Dressing, Toasted Crostini

Angus Smoked Brisket Sandwich

\$22 Per Person

Chef Kevin's House Made Bbq Sauce, Coleslaw, Dill Pickles, White Onions, Brioche Bun, House Made Truffle Chips

Pelican's Bacon Burger

\$22 Per Person

Grass Fed Angus Beef Patty, Garlic Mayo, Cheddar, Butter Lettuce, Tomato, Onion, Pickle, House Made Truffle Chips

Mimosa Set

\$35 Per Person

Craft of Orange Juice & Bottle of Champagne

Assorted Juices and Pepsi Products

\$5 each

Coffee or Tea Traveler with Cups, Creamer, Sweeteners

\$55 per Gallon



FAREWELL BRUNCH

Wedding Farewell Brunch

\$36.00 Per Person

Freshly Sliced Seasonal Fruit

Choose One: Scrambled Eggs, Quiche Florentine, Mushroom Goat Cheese Frittata, Roasted Tomato and Cheddar Strata

Choose One: Natural Cured Bacon or Pork Sausage

Roasted Breakfast Potatoes

Assorted Toasts, Butter & Jam
Assorted Morning Pastries

Mini Parfait: Greek Yogurt, House Made Granola, Berry Compote, Fresh Seasonal Berries

Freshly Brewed Royal Cup Regular and Decaffeinated Coffee, Tazo Tea Selections

Enhancements

\$9 Per Item Per Person

Eggs Benedict

Chilaquiles with Achiote Chicken

Breakfast Burritos

French Toast, Seasonal Compote
Pancakes

Belgian Waffles with Bourbon Maple Syrup

House Biscuits & Gravy

Bloody Mary Station

\$16 First Hour Per Person

\$10 Each Additional Hour

Tito's and Pepper Vodka, House Made Bloody Mary Mix, Assorted Hot Sauces, Horse Radish, Black Pepper, Coarse Salt, Tajin, Celery Stocks, Crispy Bacon, Pepperoncini's, Green Olives, Lemon and Lime Wedges

Hair of the Dog

\$18 First Hour Per Person

\$10 Each Additional Hour

Assorted Domestic & Local Beer, Mimosas, House Bloody Mary's, Michelada & Champagne

Mimosas Station

\$15 Per Hour Per Person

\$10 Each Additional Hour

Champagne, Orange, Peach, Guava, Strawberry Lemonade Juices Garnishes- Strawberries, Raspberry's, Blue Berries, Peach Rings, Mint, Rosemary



BEVERAGE PACKAGES

Your special day calls for a celebration. There are bar packages to choose from to suit the needs of you and your guests. Select from soft drinks, red and white wine, craft and domestic beers, spiked seltzers and cocktails.

Host-Sponsored Bar Package Per Person

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

Signature Brands

Smirnoff , Beefeaters ,Cruzan Light
Sauza Gold, Jack Daniels, Jim Beam
Johnny Walker Red

First Hour Included (cocktail hour)
Second Hour *15.00 Per Person*
Each Additional Hour *10.00 Per Person*

Premium Brands

Tito's, Tanquary, Bacardi, Herradura
Silver
Jack Daniels, Dewars, Jameson

First Hour Included (cocktail hour)
Second Hour- *\$18.00 Per Person*
Each Additional Hour- *\$10.00 Per Person*

Deluxe Brands

Grey Goose, Bombay Sapphire, Bacardi
Cazadores Repodado, Maker's Mark
Johnny Walker Black Label, Crown Royal

First Hour Included (cocktail hour)
Second Hour- *\$20.00 Per Person*
Each Additional Hour- *\$10.00 Per Person*

Beers & Wine

Bud, Bud Light, Corona
Assorted Spiked Seltzer Selection
Hotel Choice of *Three* San Diego Brewed
Beers
House Wine Selections
Sparkling Wine

First Hour Included (cocktail hour)
Second Hour *11.00 Per Person*
Each Additional Hour *9.00 Per Person*

Beers & Wine on the Bar

Bud, Bud Light, Corona
Assorted Spiked Seltzer Selection
Hotel Choice of *Three* San Diego Brewed
Beers
House Wine Selections
Sparkling Wine

Pepsi® Regular, Diet and Decaffeinated
Soft Drinks
Still, Sparkling Waters & Assorted
Flavored Bibly™
Sparkling Waters

Cash Bar Prices

Cocktails
Signature- *\$12.00*
Premium- *\$13.00*
Deluxe- *\$14.00*
Domestic Beer \$9.00
Local Craft Beer & Imported Beer \$10.00
Select Wines \$11.00
Mineral Water/Juices \$6.00
Soft Drinks \$6.00
Cordials \$14.00
Sparkling Wine \$11.00
Specialty Cocktails \$15.00

Labor Charges

Bartender- up to Five Hours
*\$185.00 each (One Bartender per 100
Guests)*
Designated Cocktail Server- up to Three
Hours
\$100.00 each



VENDORS

Hyatt's preferred vendor list, helps ensure a smooth and seamless process.

In summary, professional Wedding Coordinators/Planners help couples have a stress free and seamless celebration. Please contact your wedding specialist for further information.

Wedding Coordinators

Won Love Events
Janice Bungert
wonloveevents.com

Kissweet Events
Stacey Christianson
kissweetevents.com

Holly Kalkin Weddings
Holly Kalkin
hollykalkinweddings.com

Photography/Videography

True Photography
truephotography.com

Justice Photo
justicephoto.com

Taylor Films
taylorfilms.com

West Coast Weddings
westcoastweddings.biz

Officiant

Weddings Royale
Ryan Kingsman & Val Kingsman
weddingsroyale.com

Lighting

Social Lights
sociallights.com

Cake and Bakeries

Cute Cakes
cutecakes.com

Sweet Cheeks
sweetcheeksbaking.com

Flour Power
flourpower.com

Linens, Chairs, Draping, Charger Rentals

Concepts Event Design
conceptseventdesign.com

APR Event Rentals
apreventrentals.com

Pacific Event Productions
pacificevents.com

Chiavari Chairs Rental (& more)
chiavarichairsrentalsd.com

DJ

Sleeping Giant Music
giantsarise.com

Dancing DJ Production
dancingdjproductions.com

Party People
partypeoplesandiego.com

Live Music

Jukebox
jukeboxproductions.us

Republic of Music
romprod.com

Mariachi Mi San Diego
mariachimisandiego.com

Ceremony Music

Caprice Strings
capricestrings.com

Flowers

Organic Elements
organicelements.com

Floral Fantasia
floralfantasiasd.com

ArtQuest Flowers
artquestflowers.net

San Diego Floral Design
sandiegofloraldesign.com

Photo Fun

Pixter Photo Booth Rental
www.pixterphotobooth.com

Magic Mirror Photo Booth
sandiegomagicmirror.com

Aw Snap
awsnapbooth.com

PHOTO GALLERY

