



## PERSONAL PREFERENCE

Allow your guests to personalize their dining experience at your wedding. They will be treated to an elegant four course meal with their choice of four different entrées. Guests will be presented with a custom printed menu at their place setting and your specially trained servers will take their order ensuring them an extra special experience. Your Hyatt wedding specialist will help you design the options to satisfy their individual tastes.

### Personal Preference Package

One Hour Hosted Top Tier Bar  
(4) Tray Passed Hors d'oeuvre  
Champagne Toast  
Wedding Cake  
Wine Service with Dinner  
Dinner Rolls with Butter  
Coffee, Decaf and Tazo Teas  
\$162.00 per guest

### Your Choice Appetizer

Fresh Jumbo Crab Cake served over Pepper Relish  
Cajun Spiced TTP Free Shrimp Cocktail with Chili Horseradish Sauce  
Roasted Asparagus and Artichoke Tapenade with Garlic Crostinis  
Steamed Baby Bok Choy with Tofu and Spicy Mango Relish \*Vegan\*

### Your Choice Salad

Spring Tossed Salad - Greens topped with Tomatoes, Cucumbers, Artichokes, Sprouts and served with Garlic Herb Vinaigrette  
Classic Caesar Salad - Romaine Lettuce with Garlic Crostini and Shaved Parmesan served with Housemade Caesar Dressing  
Gourmet Leaves - Radicchio, Endive, Bibb and Lollo Rosa with Miniature Tomatoes and Balsamic Vinaigrette  
Hearts of Romaine - Hand Harvested Romaine Hearts with Five Olive Tapenade, Vella Jack Cheese, Sliced House Ripened Tomatoes and Basil White Balsamic

### Your Choice Dessert

Chocolate Pots de Creme  
Crème Brulee Chocolate Chip Bread Pudding Mash-Up  
New York Style Cheesecake with Seasonal Berries

### Individual Guests Choice Entrees

(Bride and Groom Choose Four Items including One Vegetarian Option)  
Chicken Picatta Sautéed in Lemon, White Wine, Garlic and Capers  
Mediterranean Spiced Seared Chicken Breast with Cumin Black Bean Demi  
Five Spiced Chicken with Green Curry Coconut Sauce  
NY Strip - Roast Sliced New York Strip Loin with Red Wine Demi  
Grilled Top Sirloin Coulette with Jack Daniels-Bacon Demi  
Espresso Peppercorn Marinated Filet Mignon with Shallot Demi  
Chili Glazed Oven Roasted Salmon  
Seared Pacific Waters Catch of the Day with Tropical Fruit Salsa  
Forest Mushroom Ravioli with Oven Roasted Tomato Salad and Basil Fondue  
Napoleon of Grilled Farmer's Market Vegetables with Olive Polenta Cake and Ratatouille Emulsion  
Paella of Spring Vegetables and Ricotta Cheese Sauce  
Chef's Choice of Accompaniments



## PLATED DINNER

Our menu packages allow you the flexibility to plan your wedding dinner with confidence. You'll choose from a wonderful selection of packages to simplify your planning and to delight your guests' senses and palates. Your Hyatt wedding specialist will guide you with their extensive experience.

**Plated Dinner Package One**  
One Hour Hosted Select Bar  
(2) Tray Passed Hors d'oeuvre  
Two-Course Plated Dinner with Soup or Salad Course and Entree Course  
Champagne Toast  
Custom Tailored Wedding Cake  
Dinner Rolls with Butter  
Coffee, Decaf, and Tazo Teas  
\$89.00 per guest

**Plated Dinner Package Two**  
One Hour Hosted Select Bar  
(3) Tray Passed Hors d'oeuvre  
Choice of (1) Display Station  
Three-Course Plated Dinner with Soup or Salad Course, Intermezzo Sorbet Course and Entree Course  
Champagne Toast  
Custom Tailored Wedding Cake  
Dinner Rolls with Butter  
Coffee, Decaf, and Tazo Teas  
\$105.00 per guest

**Plated Dinner Package Three**  
One Hour Hosted Top Tier Bar  
(4) Tray Passed Hors d'oeuvre  
Choice of (2) Display Stations  
Three-Course Plated Dinner with Soup or Salad Course, Intermezzo Sorbet Course and Entree Course  
Wine Service with Dinner  
Champagne Toast  
Custom-Tailored Wedding Cake  
Dinner Rolls with Butter  
Coffee, Decaf, and Tazo Teas  
\$131.00 per guest



## PLATED DINNER

<b>Soup/Salad Course Choices</b> Roasted Roma Tomato Bisque with Crispy Basil  White Bean Soup with Tomatoes and Kale	<b>Intermezzo Sorbet Course Choices</b> Raspberry Lemon Strawberry	<b>Vegetarian Entree Course Choices</b> (served with seasonal vegetables and your choice of savory side)  Forest Mushroom Ravioli with Oven Roasted Tomato Salad and Basil Fondue	<b>Savory Side Choices</b> Oven Roasted Red Skin Potatoes  Sour Cream and Chive Mashed Potatoes
<b>Fire Roasted Corn Bisque with Rock Shrimp</b>  Thyme and Wild Mushroom Bisque	<b>Entree Course Choices</b> (served with seasonal vegetables and your choice of savory side)  Chicken Picatta Sautéed in Lemon, White Wine, Garlic and Capers	Napoleon of Grilled Farmer's Market Vegetables with Olive Polenta Cake and Ratatouille Emulsion	Horseradish Mashed Potatoes  Mushroom and Champagne Risotto
<b>Spring Tossed Salad with Tomatoes, Cucumbers, Artichokes, Sprouts and Garlic Herb Vinaigrette</b>  Classic Caesar with Romaine Lettuce, Garlic Crostini, Shaved Parmesan and Housemade Caesar Dressing	Mediterranean Spiced Seared Chicken Breast with Cumin Black Bean Demi  Five Spiced Chicken with Green Curry Coconut Sauce	Paella of Spring Vegetables with Ricotta Cheese Sauce	Sweet Potato Pilaf Rice  Wild Rice and Quinoa Pilaf
<b>Gourmet Leaves - Radicchio, Endive, Bibb and Lollo Rosa with Miniature Tomatoes and Balsamic Vinaigrette</b>  Hand Harvested Romaine Hearts with Five Olive Tapenade, Vella Jack Cheese, Sliced House Ripened Tomatoes and Basil White Balsamic	NY Strip - Roast Sliced New York Strip Loin with Red Wine Demi  Grilled Top Sirloin Coulette with Jack Daniels-Bacon Demi  Chili Glazed Oven Roasted Salmon		
	Seared Pacific Waters Catch of the Day with Tropical Fruit Salsa		





## BUFFET-STYLE DINNER

Buffet-style dinner offers the versatility of food options to please your guests' tastes while allowing the opportunity to meet and mingle during dinner. Our buffets feature delicious selections from Hyatt Regency's award-winning chefs. Choose from regionally inspired cuisine to customized selections, and your wedding specialist will assist you in designing the perfect menu.

### Dinner Buffet Package

- One Hour Hosted Select Bar
- (4) Tray Passed Hors d'oeuvre
- Create Your Own Dinner Buffet
- Champagne Toast
- Custom Tailored Wedding Cake
- Dinner Rolls and Butter
- Coffee, Decaf, and Tazo Teas
- \$112.00 per guest

### Savory Side Choices

- (Select Two)
- Oven Roasted Red Skin Potatoes
- Sour Cream and Chive Mashed Potatoes
- Horseradish Mashed Potatoes
- Mushroom and Champagne Risotto
- Sweet Potato Pilaf Rice
- Wild Rice and Quinoa Pilaf

### Entree Choices

- (Select Two, Plus One Vegetarian)
- Chicken Picatta Sauteed in Lemon, White Wine, Garlic and Capers
- Mediterranean Spiced Seared Chicken Breast with Black Bean Demi
- Five Spiced Chicken with Green Curry Coconut Sauce
- Roast Sliced New York Strip Loin with Red Wine Demi

### Seasonal Vegetable Choices

- (Select One)
- Grilled Seasonal Vegetables
- Fresh Green Beans and Carrot Medley
- Oven Roasted Root Vegetables

- Grilled Top Sirloin Coulette with Jack Daniels-Bacon Demi

- Chili Glazed Oven Roast Salmon

- Seared Pacific Waters Catch of the Day with Tropical Fruit Salsa

- Forest Mushroom Ravioli with Oven Roasted Tomato Salad & Basil Fondue

- Paella of Spring Vegetables with Ricotta Cheese Sauce

### Salad Choices

- (Select Two)
- Spring Tossed Salad with Tomatoes, Cucumbers, Artichokes, Sprouts and Garlic Herb Vinaigrette
- Classic Caesar - Romaine Lettuce with Garlic
- Crostini, Shaved Parmesan and Housemade Caesar Dressing
- Gourmet Leaves - Radicchio, Endive, Bibb and Lollo Rosa with Miniature Tomatoes and Balsamic Vinaigrette

- Five Bean Salad with Champagne Vinaigrette

- Minted Quinoa Medley with Apricots, Cucumber, Peppers, Onion, Tomato and



## HORS D'OEUVRES

### Cold Selections

Tomato Bruschetta on Crostini  
 Roasted Tomato Caprese Skewer with Sea Salt & Basil Oil  
 Ancho Rubbed Beef Tenderloin on a Corn Cake  
 Turkey Wrapped Asparagus  
 Smoked Salmon & Fresh Dill in an Olive Bread Cup  
 Fig and Blue Cheese on Flat Bread  
 Roasted Vegetable Napoleon  
 Gorgonzola, Apricot and Grape Canapé  
 Roasted Pepper on an Olive Crostini  
 Belgian Endive with Boursin Cheese  
 Chef's Selection of Cold Canapés

### Hot Selections

Grilled Vegetable Brochette  
 Pastry Wrapped Franks  
 Blue Cheese Stuffed Dates with Mustard Gastrique  
 Brie, Bacon and Sweet Onion in a Phyllo Purse  
 Thai Chicken Skewer  
 Chicken Cordon Bleu  
 Firecracker Shrimp Lumpia  
 Mini Beef Wellington  
 Eggplant, Tomato and Feta Crisp

### Displays & Stations

Crudite Display  
 Broccoli, Snow Peas, Celery and Carrots, Pumpkin Seeds,  
 Olive & Roasted Tomato Tapenade,  
 Spinach-Ranch, Sesame Crackers and Wasa Crisps  
 Fresh Fruit and Berries  
 Sliced Seasonal Fruit to Include Seasonal Fruit and Seasonal Berries  
 Artisanal Cheese Selection  
 Handcrafted Cheese with Lavosh and Baguettes, Red Wine Dark Fruit Chutney, Local Honey, Toasted Nuts and Roasted Fruits  
 Meatless Antipasto Display  
 Provolone and Mozzarella served with Marinated Black and Green Olives, Seasoned Artichoke Hearts, Pepperoncini, Grilled Night Shade Eggplant, Seasonal Bell Peppers, Green Onions, Oven Roasted Mushrooms, Baby Carrots and Bread Sticks

### Late Night Snacks

Specialty Dessert Station  
 Milk Chocolate Panna Cotta with Fleur de Sel  
 Banana Bread Pudding Souffle with Meringue & Whiskey Sauce  
 Roasted Apple Crackle Pudding  
 Individual House Made Tiramisu  
 Chocolate Oatmeal Freezer Cookies  
 Torta Caprese Brownies  
 \$18.00 per guest  
 Gastropub  
 Braised Short Rib Sliders with Pickled Onion and Blue Cheese  
 Cuban Roasted Pork Sliders with House Made Pickles  
 Grilled Vegetable Stack Sliders with Roasted Red Pepper  
 Hummus  
 House Made Giltroy Garlic Potato Chips with Parmesan  
 \$24.00 per guest

### Late Night Snacks

European Sweet Table  
 Elaborate compilation of assorted European style desserts  
 Assorted Small-Scaled Pastries, Decadent Cakes, Mousses,  
 Tea Cookies, Hand Crafted Florentine Basket filled with  
 Chocolate Dipped Strawberries  
 \$18.00 per guest  
 Milk and Cookies  
 Assorted Homemade Cookies with Various Types of Milk  
 \$11.00 per guest  
 Ice Cream Sundae Bar  
 Deluxe Ice Cream Sundae Bar to Include Assorted Sauces and Toppings  
 \$15.00 per guest



## DETAILS MADE EASY

### Ceremony Information

Our outdoor site is located on hotel private property. Please note that the surrounding areas are public space. The public space may be scheduled by the City of Long Beach for local festivities. Please check the City of Long Beach website, Upcoming Events page for further details at [www.longbeach.gov](http://www.longbeach.gov)

### Coordinator

The hotel requires that you hire or appoint someone who will act as your coordinator during your event. Please provide your Event Sales Manager with the name of your coordinator 30 days prior to your event.

### Confirmation of Space & Deposits

A 25% (non-refundable) deposit and signed contract are required at the time of booking. Please keep in mind, your deposit does not apply towards final payment. Instead, it acts as a reserve for any additional items which may be ordered the night of your wedding. Any unused portion of your deposit will be refunded after the event.

### Final Payment

Your final payment is due fourteen days prior to your Wedding. Payments can be made by personal check, credit card, or money order. Personal check payments are not accepted within 14 days of the event. Final payment for any expected coverage is due 72 hours prior to your event.

### Decorations

Please keep your Event Sales Manager informed of your decoration plans, as they need to meet the Long Beach Fire Department safety regulations. Arrangements for additional setup time must be coordinated in advance with your Event Sales Manager.

### Children's Meals

\$40.00 per Child under 12 Years of Age  
 Fresh Fruit Cup  
 Chicken Fingers  
 French Fries  
 Ice Cream Sundae

### Vendor Meals

\$45.00 per Vendor  
 Spring Salad  
 Chicken Entree  
 Assorted Cookies for Dessert

### Custom Tailored Wedding Cake

Our gifted pastry department will work with your Event Sales Manager to create the cake that will compliment your personal style. Our decadent wedding cakes include the following choices:

#### Cake Flavors

Vanilla  
 Chocolate  
 Carrot  
 Hazelnut

#### Fillings

French Vanilla Custard  
 House-Made Lemon Curd  
 Chopped Pineapple & Custard  
 Cream Cheese

#### Chocolate Buttercream

Mocha Buttercream  
 Vanilla Buttercream  
 Whipped Cream

#### Icing

Vanilla Scented Buttercream





# VENDORS

We would recommend using a vendor from the hotels preferred vendor list. We request all vendors to deliver flowers, cakes, audio visual and any other items no sooner than two hours prior to your scheduled event. All items must be removed following the event, unless arrangements have been made with your wedding specialist. All vendors must supply their own equipment for setup.

### Audio Visual / Lighting

PSAV PRESENTATION SVCS  
Richard Riding  
Tel: 562.901.3125  
Email: rriding@psav.com

### Chiavari Chairs

CHIAVARI CHAIRS 4 RENT  
Mike Carcano  
Tel: 949.215.1494  
www.chiavarichairs4rent.com

### LUXE LINEN

Cindy Celis  
Tel: 310.606.1265  
www.luxelinen.org

### TMMPRO

Jack K Hou  
Tel: 818-720-1709  
www.tmmpro.com

### DJ / Entertainment

CARCANO DJ  
Mike Carcano  
Tel: 949.215.1494  
www.carcanodj.com

### DJ / Entertainment (continued)

TMMPRO DJ  
Jack K Hou  
Tel: 818-720-1709  
www.tmmpro.com

### LUXURY DJs

Richard Martinez  
Tel: 800.594.3250  
www.luxurydjs.com

### Florist

PARADISE DELIGHT  
Chris Crisologo  
Tel: 949.851.4739  
www.paradisedelight.com

### Linen

LUXE LINEN  
Cindy Celis  
Tel: 310.606.1265  
www.luxelinen.org

### Photography

CHRISTOPHER TODD STUDIOS  
Christopher T. Griffiths  
Tel: 800.501.2063  
www.christophertoddstudios.com

### Photography (continued)

GLOBAL PHOTOGRAPHY  
Yogi Patel  
Tel: 808.529.7557  
www.globalphotography.net

### GREYCARD PHOTOGRAPHY

Tel: 714.928.9071  
www.greycardphotography.com

### LIN & JIRSA PHOTOGRAPHY

Jackie Hanson  
Tel: 949.287.2153  
www.linandjirsa.com

### STEFANI WELSH PHOTOGRAPHY

Stefani Welsh  
Tel: 949.215.5244  
www.stefaniwelsh.com

### Wedding Planners

FIRST PICK PLANNING  
Jen Bergmark & Sarah Bond  
Tel: 310.603.1858  
www.firstpickplanning.com

### HAPPILY COMPANY, INC.

Sarah Shewey  
Tel: 323.703.5964