



# WEDDINGS

*Menu Packages*



HYATT  
REGENCY®

HYATT REGENCY SAN FRANCISCO AIRPORT

1333 Bayshore Highway, Burlingame, CA 94010 T+1 650 347 1234  
[sanfranciscoairport.hyatt.com](http://sanfranciscoairport.hyatt.com)



## YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency San Francisco Airport. The first-rate team at Hyatt Regency will help you create the perfect celebration on your special day.

### Special Service

From your arrival at Hyatt Regency in preparation for your wedding to the last toast at your wedding reception and beyond, we are committed to creating a once in a lifetime experience for you and your guests. Your wedding specialist will serve as your personal consultant and provide complete coordination for every detail of your wedding.

### Pre- and Post-Wedding Events

Your Hyatt wedding experience can start with a personalized wedding shower, rehearsal dinner, bridal brunch or family brunch. Our experts will ensure every wedding event you host at Hyatt Regency is exceptional.

### A Personalized Experience

From linens and lighting to a number of unique dining options and everything in between, you have the power to choose what suits your personal taste. Creating a unique experience is our goal and we look forward to helping you choose each detail to create the perfect wedding.

### Hyatt Honeymoons

Celebrate your wedding day with Hyatt and enjoy free nights on your honeymoon at participating Hyatt hotels and resorts worldwide. Refer to *More Details to Consider* for specific details.



## ABOUT HYATT REGENCY

### Hyatt Regency San Francisco Airport

Create the wedding of your dreams at the award-winning Hyatt Regency San Francisco Airport. Our hotel offers an expansive Atrium with lush greenery and cascading waterfalls along with a stunning venue overlooking San Francisco Bay, which provides an exquisite backdrop for this most auspicious occasion. Whether you wish for a quiet reception with your closest family and friends or a grand ball with a formal dinner, your once-in-a-lifetime celebration will become all you have envisioned. Allow our experienced San Francisco staff to work with you from start to finish ensuring every detail is taken care of.

### Locations

Whether you're drawn to a quiet, serene location, or a lively, energetic scene is what you're looking for, you'll find a Hyatt Regency location and environment that meets your needs. Each hotel is conveniently located, and you'll be transported by the simple elegance and relaxing environment.

### Guestrooms

Magnificent views, relaxing decor and deluxe amenities await at Hyatt Regency. Special room rates can be arranged through your wedding specialist for your bridal party and guests.

### 3 Sixty Bar, Bistro, Market

Dine at our new restaurant, 3SIXTY. An all-in-one dining experience, it incorporates quick food for the traveler on the go in [3SIXTY Market](#), [3SIXTY Bistro](#) for those wishing to dine on delicious and creative cuisine, and [3SIXTY Bar](#) for those looking for a more social environment. Without sacrificing flavor, 3SIXTY focuses on health-conscious food that blends local ingredients from the San Francisco Bay Area that are sure to please any palate. You can choose the way you want to dine based on your mood and schedule at 3SIXTY.



## WEDDING SITES

### Poolside Pavilion

Host an event any time of the year in our unique Pavilion. With self-contained air condition and heating, this tented venue makes every gathering special and memorable. The Pavilion can accommodate events ranging from 200 banquet style to 400 for a standing reception.

Requires a \$2,000 space rental.

Space rentals are for five hours, additional hours are \$150 each.

### Grand Peninsula Ballroom

This spacious yet elegant ballroom can accommodate even the largest of guest lists. Select the entire ballroom, boasting over 18,000 square feet to host 1,500 guests or choose one of the smaller salons for a more intimate gathering. The adjoining Grand Peninsula Foyer receives spectacular lighting from our 10-story atrium overhead and is the ideal area for pre-dinner cocktails. Conveniently located just off the main lobby and front desk makes this combined space easily accessible for all your guests.

One half, or less, of the Grand Ballroom requires a \$3,000 space rental.

Grand Ballroom requires a \$6,000 space rental.

Space rentals are for five hours, additional hours are \$150 each.

### Regency Ballroom

For smaller, yet equally impressive gatherings, choose the regal Regency Ballroom. Utilize the entire venue for a casual standing reception with 500 guests or a seated dinner for 300. The attached foyer serves as an ideal location for cocktail receptions.

Requires a \$2,500 space rental.

Space rentals are for five hours, additional hours are \$150 each.

### Sequoia Ballroom

Start your evening in our Atrium reception area then flow into our newest Ballroom, Sequoia, for your dinner and dance. The Sequoia Room features natural light and contemporary chandeliers. With 7,200 square feet of space you can host a seated dinner for up to 400 guests or a reception for 500.

Requires a \$3,000 space rental.

Space rentals are for five hours, additional hours are \$150 each.



## RECEPTION DETAILS

### Dining Experience

Hyatt Regency San Francisco Airport offers an array of menu options to suit every need. Your wedding specialist will ensure every last detail is attended to for a seamless dining experience. From hand passed hors d'oeuvres to a champagne toast, we'll ensure service. Additionally, we welcome the opportunity to create menus especially for you. Please ask your wedding specialist for details.

### Personal Touches

There are many ways to let your own personal style shine through at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour and reception.

### Lighting

Personalize your reception space with lighting at your head table, custom monogram lights, a spotlight on the cake table and more. The options are endless when it comes to lighting and audio visual enhancements. Our in-house company, PSAV, does a spectacular job of making your day even more special. Please contact PSAV at 650-696-3040 or [psavsfo@psav.com](mailto:psavsfo@psav.com) to discuss your needs directly.

### Wedding Reception Inclusions

Complimentary accommodation for the Bride and Groom with Welcome Amenity

Complimentary champagne toast for all guests

Wedding Cake from The Cakery or Copenhagen Bakery in Burlingame

World of Hyatt Bonus Points awarded based on contracted minimum

White table linen, white linen napkins and votive candles included

Complimentary dance floor

Complimentary staging for band or DJ

Complimentary wedding rehearsal, based upon availability

Complimentary food tasting for three people

Professional banquet captain and wait staff night of event



## CUSTOMIZE YOUR EXPERIENCE

### Hors d'Oeuvres

Select from a number of delectable cold or hot hors d'oeuvres for you and your guests to enjoy. From pear and gorgonzola crostini to apple smoked bacon wrapped deep sea scallop, each tiny taste is hand crafted with your special day in mind.

### Dining Options

Customize your wedding dinner menu by selecting from the following options: Personal Preference, Plated Prix-Fixe and Buffet-style. You'll select from a wide array of delicious foods, and your wedding specialist will help design the perfect dining experience for you and your guests. We welcome the opportunity to create menus especially for you. Please ask your Catering Manager for more information on this option.

### Beverage Packages

There are bar packages to fulfill the needs of any celebration. Whether you choose the cash bar package, signature bar package or top tier bar package, you're sure to keep the celebration going.

### Wedding Cake

Design a spectacular looking and tasting cake to your specific desire and style preferences. Your choice of selecting from the delightful options offered by either The Cakery or Copenhagen Bakery in Burlingame included in package price.

#### The Cakery

650.344.1006

#### Copenhagen Bakery

650.342.1357



## HORS D'OEUVRES

### Hot Selections

Spinach Spanikopita, 7.50 ea

Caramelized Onion and Feta Tart, 7.50 ea

Tandoori Chicken Skewers with Cucumber Raita, 7.50 ea

Mikado Chicken Spring Rolls with Chili Dipping Sauce, 7.50 ea

Apple Smoked Bacon Wrapped Deep Sea Scallop, 7.50 ea

Tempura Shrimp with Ponzu, 7.50 ea

Rosemary and Dijon Rubbed Baby Lamb Chop, 7.50 ea

Dungeness Crab Cake, 7.50 ea

### Cold Selections

Ratatouille of Vegetables on Potato Round, 7.50 ea

Goat Cheese, Sourdough Croutons, Thai Asparagus, 7.50 ea

Pear and Gorgonzola Crostini, 7.50 ea

Smoked Salmon Cornet on Pumpernickel with Basil, 7.50 ea

Miniature Shrimp BLT with Herb Aioli, 7.50 ea

Smoked Duck with Cranberry Mousse and Pistachios, 7.50 ea

Peppered Beef Tenderloin on Potato Pancake, 7.50 ea

Lamb Loin with Paprika Aioli Crostini, 7.50 ea

### Crudites

Broccoli, Snow Peas, Celery and Carrots served with Sunflower and Pumpkin Seeds, Olive and Roasted Tomato Tapenade, Caramelized Shallots, Spinach-Ranch, Sesame Crackers and Wasa Crisps  
\$12 per guest

### Fruit Display

Selection of Fresh Seasonally Sliced Fruits  
\$10 per guest

### Shellfish Bar

Jumbo Shrimp, Pacific Oysters on the Half Shell, Chilled Mussels, and Cracked Crab Claws Served with Poivre Mignonette, Tabasco and Cocktail Sauces  
\$800 per 100 pieces

### Sushi Station

Crab and Avocado California Rolls, Vegetable Rolls, Salmon Nigiri, Smoked Salmon Nigiri, Tuna Nigiri, Wasabi, Pickled Ginger and Kikkoman  
(Three Pieces Per Person)  
\$24.00 Per Guest  
Optional \$250.00 per Sushi Chef

### Artisanal Cheese Selection

Handcrafted Cheese served with Locally Made Rye Crisps, Sour Dough Baguette and Multi-Grain Crackers, Seasonal Fruits, Nuts, Local Honey, Seasonal Chutney  
\$18 per guest

### Local Cured Meats, Cheese and Breads

Artisan Cured:  
Finocchiona - Italian Style with Fennel Seed, Garlic, Red Wine  
Hot Sopressata - Pepper and Sherry Wine  
Coppa Romano - Garlic, Fennel and Lemon Zest  
Salame Rosa - Garlic, Black Pepper and White Wine  
Fior de Latte Ciliegine, Manchego, Marinated Olives, Local Honey, Cracker Bread and Grilled Rosemary Focaccia  
\$18 per guest



## 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.

### Appetizers (select one)

Puree of Celery Root Soup with Apple Mascarpone and Chive Oil

Lobster Bisque with Brandy and Fresh Tomato Concassee

Dungeness Crab Cake, Wiley Farms Sweet Yam, Charred Piquillo Pepper Coulis

### Salads (select one)

Bibb, Frisee, Crunchy Beets, Shredded Carrots, Feta, Sunflower Seeds, Cabernet Vinaigrette

Crunchy Rocket Salad with Endive, Roasted Bosc Pears, Honey Mushrooms and Sherry Vinaigrette

Organic Field Greens, Dried Cranberries, Toasted Hazelnuts, Gorgonzola with Champagne Vinaigrette

### Entrees (select three)

Niman Ranch Wood Grilled Beef Tenderloin with a Roasted Shallot Vinaigrette

Lamb Provençal, Herb Bread Crumb Crusted Baby Lamb Racks with Syrah Jus

Pan Seared Free Range Chicken Breasts with Artichoke Reduction

Halibut with Pan Roasted Wild Mushrooms and Rose Champagne Reduction

Smoked Berkshire Pork Loin with Braised Red Cabbage, Apple Cider Gastrique and Poached Apples

Petite Filet and Pistachio Roasted Jumbo Shrimp Duet

### Dessert

Personalized Wedding Cake from Copenhagen Bakery or The Cakery

### Beverages

Champagne Toast  
(one toast per person)

Fresh Brewed Coffee, Decaffeinated Coffee and Tazo Tea Selection

\$95.00 per guest





## PLATED PRIX-FIXE DINNER

A prix-fixe menu choice for your wedding allows you the flexibility to plan your wedding dinner with confidence. You'll choose from a wonderful selection of items to delight your guests' senses and palates. You will select each course from an array of delicious selections, and your Hyatt wedding specialist will guide you with their extensive experience.

### Appetizers (select one)

Butternut Squash Ravioli, Roasted Garlic Cream, Caramelized Squash

Roasted Tomato Soup, Cheddar Cheese Crostini

Roasted Shrimp, White Cheddar Cheese Grits, Heirloom Tomato Jam

Mushroom Phyllo Purse, Bloomsdale Spinach, Garlic Cream

Dungeness Crab Cake, Roasted Yam Puree served over Red Pepper Coulis

Pan Crisped Scallop, French Lentil Ragù

### Salads (select one)

Coastal Field Greens, Roma Tomatoes, English Cucumber, Feta Cheese, White Balsamic Vinaigrette

Tomatoes and Fresh Mozzarella, Frisee, Baby Arugula, Balsamic Vinaigrette

Butter Bibb, Red Oak Salad, Caramelized Stone Fruit, Candied Pecans, Blue Cheese Crumbles, Raspberry Vinaigrette

Mixed Baby Greens, Roasted Pears, Dried Cranberries, Toasted Hazelnuts, Shallot Dressing

### Entrées (choice of)

Crisp Skinned Chicken Breast with Yukon Potato Puree and Lemon-Thyme Glaze  
\$68.00 per guest

Grilled Filet Mignon with Buttermilk Whipped Potato, Wild Mushroom, Demi Glace  
\$90.00 per guest

Pan Seared Salmon with Lemon Scented Quinoa, Shellfish Emulsion  
\$72.00 per guest

Filet and Sea Bass Duo  
Sea Salt Crusted Petite Filet, Pan Seared Sea Bass, Boursin Cheese Potato Gratin, Port Wine Sauce, Lemon Beurre Meuniere  
\$92.00 per guest

### Desserts

Personalized Wedding Cake from Copenhagen Bakery or The Cakery

### Beverages

Champagne Toast  
(one toast per person)

Fresh Brewed Coffee, Decaffeinated Coffee and Tazo Tea Selection



## 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.

### Forever

Butternut Squash Soup

Coastal Greens with Candied Walnuts, Dried Cranberries and Figs, Blue Cheese Crumbles, Balsamic Vinaigrette

Hand Tossed Classic Caesar Salad

Pan Seared Peteluma Chicken with Fresh Sage, Pancetta and Fontina in Natural Reduction

Grilled Pacific Salmon, Sweet Pea Risotto, Shellfish Emulsion

Molasses Rubbed Sliced Sirloin Steak, Cipollini Demi Glace

House Mashed Potato

Fresh Market Vegetables with Tarragon Butter

78.00 per guest

### Harmony

Italian Wedding Soup

Garden Greens with Goat Cheese, Roasted Fruit, Candied Walnuts, Raspberry Vinaigrette

Bibb and Frisee Salad with Dried Cranberries, Toasted Almonds, Champagne Vinaigrette

Petaluma Chicken, Orzo Risotto, Thyme Bordelaise

Pan Seared Halibut, Corona Beans, Wilted Greens

Sea Salt and Pepper Crusted Sliced Tenderloin, Mascarpone Polenta, Cabernet Demi Glace

Penne Pasta with Roasted Mushrooms, Artichokes, Charred Tomato Ragou

Roasted Garlic Mashed Potato and Fresh Market Vegetables with Tarragon Butter

92.00 per guest

### Dinner Buffet Packages Include:

#### Dessert

Personalized Wedding Cake from Copenhagen Bakery or The Cakery

#### Beverages

Champagne Toast (one toast per person)

Fresh Brewed Coffee, Decaffeinated Coffee and Tazo Tea Selection



## 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, premium and domestic beer and cocktails.

### Host-Sponsored Bar 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

First Hour, 22.00  
Second Hour, 13.00  
Each Additional Hour, 10.00

#### Top Tier Brands

First Hour, 24.00  
Second Hour, 16.00  
Each Additional Hour, 13.00

#### Labor Charges

Bartender Fee, \$250 each up to three (3) hours, fee will be waived if revenue exceeds \$700 per bar. A \$65 per hour or fraction thereof overtime fee will apply for additional hours, not to be waived.

### Host-Sponsored Bar Per Drink

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

#### Signature Host-Sponsored Bar Per Drink

Cocktails, 11.00  
Domestic Beer, 7.00  
Premium and Imported Beer, 8.00  
Select Wines-Chardonnay, Pinot Grigio, Cabernet & Merlot, 10.00  
Mineral Water/Juices, 6.50  
Soft Drinks, 6.50  
Cordials, 13.00  
Champagne, 10.00  
Red Bull, Rockstar and Vitamin Water, 7.50

#### Top Tier Host-Sponsored Bar Per Drink

Top Tier Cocktails, 12.00  
Domestic Beer, 7.00  
Premium and Imported Beer, 8.00  
Premium Wine, 10.00  
Mineral Water/Juices, 6.50  
Soft Drinks, 6.50  
Cordials, 13.00  
Champagne, 10.00  
Red Bull, Rockstar and Vitamin Water, 7.50

### Cash Bar Per Drink

Full Bar Setups are included.

#### Signature Cash Bar Package

Signature Cocktails, 12.00  
Domestic Beer, 8.00  
Premium and Imported Beer, 9.00  
Select Wines-Chardonnay, Pinot Grigio, Cabernet & Merlot, 11.00  
Mineral Water/Juices, 6.50  
Soft Drinks, 6.50  
Cordials, 13.00  
Champagne, 11.00  
Red Bull, Rockstar and Vitamin Water, 7.50

#### Top Tier Cash Bar

Signature Cocktails, 13.50  
Domestic Beer, 8.00  
Premium and Imported Beer, 9.00  
Select Wines-Chardonnay, Pinot Grigio, Cabernet & Merlot, 12.00  
Mineral Water/Juices, 6.50  
Soft Drinks, 6.50  
Cordials, 13.00  
Champagne, 12.00  
Red Bull, Rockstar and Vitamin Water, 7.50



## HAND CRAFTED COCKTAILS

### BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

### BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

#### City Park Swizzle 12.00

Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters  
Sweet Arnold 12.00

Bacardi Superior rum and raspberry puree with iced tea and lemonade

#### Grapefruit Delight 12.00

Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

### DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form.

Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

#### Don Collins 12.00

Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

#### Sage Margarita 12.00

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

#### The Don's Martini 12.00

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

### TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

#### Teato's Passion 12.00

Tito's Handmade vodka with passion herbal infused iced tea

#### Tropical Sunset 12.00

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

#### Mockingbird Ginger 12.00

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer



## SPECIALITY WINE

Elevate your perfect day into something truly unforgettable. Hyatt's premium wine collection is crafted featuring a selection of wines to complement your menu in both value and style. From sparkling wines and crisp whites to light and full intensity reds, you're sure to find selections that will delight any palate.

### Sparkling Wines

*Pascual Toso, Brut, Argentina*

Soft, fresh-smelling floral notes with light citrus fruit. 39.00

*La Marca, Prosecco, Italy*

On the nose, this sparkling wine brings fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit. Split 00.00  
Bottle 40.00

### White Wines

*Matanzas Creek, Sauvignon Blanc, Sonoma County*

Aromas of white grapefruit, pumelo, nectarine and lemon thyme, hints of fresh oregano and yellow guava finish out the profile. 49.00

*Frei Brothers, Chardonnay, Russian River Valley*

Flavors of green apple, orange zest and apple pie, complemented by notes of butter and toast. The rich nutty flavors lead to a silky finish and plush mouthfeel. 44.00

*Rodney Strong "Chalk Hill", Chardonnay, Sonoma County*

Barrel fermentation in new and seasoned French oak adds toasty vanilla and spice complexities. Creamy and crisp, with abundant fruit character, mineral and oak flavors. 46.00

### Red Wines

*Frei Brothers, Merlot, Dry Creek Valley*

Aromas and flavors of red licorice and blackberry that meld with hints of toasted oak, milk chocolate and roasted coffee. 49.00

*Rodney Strong, Merlot, Sonoma County*

Plum and blueberry flavors with a touch of dried herb predominate in this soft, rich merlot. Aging in small oak barrels lends flavors of spicy vanilla and berry-cream. 40.00

*Silver Palm, Cabernet Sauvignon, North Coast*

Soft tannins abound in this complex, plush wine with abundant ripe flavors of stone fruit, soft black cherry and hints of spice. 45.00

*Rodney Strong "Alexander Valley", Cabernet Sauvignon, Sonoma County*

Lush, dark berries and ripe plums dominate in the glass, while hints of cassis and cocoa play in the background. 55.00

*Pascual Toso Reserva, Malbec, Argentina*

Aromas of plum and quince with a slight touch of elegant oak. 75.00



## 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.

### AV

PSAV

Tel: 650.696.3040

Email: [psavsfo@psav.com](mailto:psavsfo@psav.com)

[www.psav.com](http://www.psav.com)

### Linen, Decor, Floral

Lynn's Wedding Services

Tel: 408.398.2199

[www.lynnweddingservices.com](http://www.lynnweddingservices.com)

### Plan Decor

Tel: 650.652.9009

Email: [karen@plandecor.com](mailto:karen@plandecor.com)

### Bella Dolce Designs

Tel: 650.307.7979

[www.belladolcedesigns.com](http://www.belladolcedesigns.com)

### Especially Yours

Tel: 415.812.8777

[www.eychaircovers.com](http://www.eychaircovers.com)

### Blueprint Studios

Tel: 415.922.9004

[www.blueprintstudios.com](http://www.blueprintstudios.com)

### Music

Elite Entertainment

Tel: 408.733.8833

Email: [info@e3music.com](mailto:info@e3music.com)

### Memory Making Productions

Tel: 925.439.2576

[www.mmp4dj.com](http://www.mmp4dj.com)

### Sound in Motion

Tel: 415.640.2576

[www.simdjs.com](http://www.simdjs.com)

### Joel Nelson Productions

Tel: 800.578.5780

[www.joelnelson.com](http://www.joelnelson.com)

### Alan Waltz

Tel: 408.243.4931

[www.alanwaltz.com](http://www.alanwaltz.com)

### Photography

Nezar Samara Photographer

Tel: 925.451.8786

Email: [neezar@samaraphotography.com](mailto:neezar@samaraphotography.com)

### Hagop's Photography

Tel: 650.494.7215

[www.hagopsphotography.com](http://www.hagopsphotography.com)

### Dennis M Photography

Tel: 877.630.4035

[www.dennismphotography.com](http://www.dennismphotography.com)

### Flipbook Laugh Box

Tel: 415.935.9807

[www.thelaughbox.com](http://www.thelaughbox.com)



## DETAILS MADE EASY

### Ceremony Information

Please contact your Hyatt wedding specialist for ceremony availability and details.

### 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.

### Guest Accommodations

A room block may be setup for guests attending your event. Check in time is 3:00pm, and check out time is 12 noon. If you would like to setup a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered.

### Final Payment

Final payment in the form of a cashier's check, money order, check, credit card, or cash is due at least fifteen (15) business days prior to the wedding date. A refundable 20% overage deposit will be collected with the final payment to cover charges and/or incidental charges incurred during and following the wedding.



## MORE DETAILS TO CONSIDER

### Guarantee

A final guarantee is due by 11:00am three business days prior to your event. Once received, this number may not be reduced. We will be prepared to serve 5% over the guaranteed number.

### Security

Hyatt Regency San Francisco Airport will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following your ceremony or reception. Should you wish to hire security services, suggestions are available through your wedding specialist. Please ensure someone from your wedding party secures any gifts left at your wedding. The hotel will not be responsible for gift removal. This includes all vendor equipment on property.

### Hyatt Honeymoons

Celebrate your wedding day at Hyatt Regency and enjoy free nights on your honeymoon. When the cost of your wedding totals below the minimum amounts, you will receive complimentary Gold Passport points to redeem for free nights at any Hyatt hotel and resort worldwide. Offer subject to terms and conditions. Visit [hyattweddings.com](http://hyattweddings.com) for full details.

\$10,000 USD earns 60,000 World of Hyatt bonus points or a minimum of two free nights

\$20,000 USD earns 90,000 World of Hyatt bonus points or a minimum of three free nights

\$30,000 USD earns 120,000 World of Hyatt bonus points or a minimum of four free nights

\$40,000 USD earns 150,000 World of Hyatt bonus points or a minimum of five free nights

### Hyatt Gift Cards

Easy for them. Unforgettable for you. Hyatt gift cards are a convenient and elegant way to extend your Hyatt wedding. They can be redeemed for a variety of services, such as award-winning dining, green fees, rejuvenating spa treatments or overnight stays. Purchase them as a reward for yourself, receive them as gifts to use on your honeymoon or give them as gifts to help your special guests personalize their experience while at your Hyatt wedding. Hyatt gift cards can fit any budget with a range of denominations. Visit [certificates.hyatt.com](http://certificates.hyatt.com).

### Hyatt Gift Registry

For the couple who want to share their travel plans and/or dreams with their friends and family and provide a way to help you get there, Hyatt Gift Registry is the perfect choice. For couples planning their honeymoon who do not want or need traditional gifts, or who want to provide alternate options for gift giving, Hyatt Gift Registry provides a great alternative. Creating a Hyatt gift registry is fun, easy, and 100% customizable. Visit [visithyattgiftregistry.com](http://visithyattgiftregistry.com).