

WEDDINGS BY
HYATT REGENCY ALBUQUERQUE



Cheers!

From Hyatt Regency Albuquerque

Congratulations on your engagement and thank you for your interest in Hyatt Regency Albuquerque! Our Wedding Specialist will help you create the perfect celebration on your special day, taking care of every last detail & flawlessly executing the day of your dreams. We believe in providing the highest level of guest experience and look forward to embarking on this journey with you.





PACKAGES

Wedding Package Inclusions

- ◆ Dedicated wedding specialist to assist you with all your venue details & committed banquet captain day of event
- ◆ Full reception set to include tables, chairs, head table or sweetheart table, dance floor, cake table & gift table
- ◆ Complete table set to include floor length black or white linen, china, glassware, silverware, cylinder vases, & mirror tiles
- ◆ Discounted room rates for your guests with a wedding room block
- ◆ Two complimentary passed hors d'oeuvres for your cocktail hour
- ◆ Champagne & sparkling cider toast for all your guests
- ◆ Complimentary cake cutting service
- ◆ All menus include iced tea, water, and coffee/tea service
- ◆ Personalized menu tasting
- ◆ Complimentary parking for all of your guests (based on availability)
- ◆ Complimentary room for the newlywed on your wedding night (suites based on availability)
- ◆ Complimentary 1 night stay on first-year anniversary (based on availability)







Ceremony & Reception Venues

Whyte Room

Our ceremony space is simplistic, contemporary and elegant. Its all white design allows you to put your personal touch on this unique venue to make it your own. The Whyte Room can accommodate up to 200 guests for a ceremony and has its own court space perfect for your cocktail hour. It has its own private entrance off of 4th street and we offer valet service should you desire.

Ceremony Space Rental Fee 1,500.00++

Ceremony Rehearsal

Access to sound system for ceremony music

Microphone to amplify ceremony and vows

Grand Pavilion

The Grand Pavilion is our largest ballroom at 12,000 square feet with 16 foot coffered ceilings. This ballroom can accommodate between 150-700 guests with room for all your needs. The Grand Pavilion has its own large pre-function space that will provide a warm and inviting reception area for your guest's arrival.

One Half Grand Pavilion Ballroom 1,000.00++

Enchantment Ballroom

Located on the 2nd floor with a pre-function space area. Overlooking our beautiful atrium, our 2nd largest ballroom has windows to the east and can accommodate 200 guests.

Rental and Setup Fee 800.++

Fiesta Ballroom

The Fiesta Ballroom has large picture windows overlooking the Civic Plaza to the North. Perfect for a small wedding reception of 80 guests or less. A pre-function space is just outside the doors and overlooks our beautiful atrium.

Rental and Setup Fee 600.++

Sierra Vista

Located on the 19th floor, this space offers the best view in the city. A perfect location for an intimate reception accommodating up to 40 guests.

Rental and Setup Fee 400.++

All Prices Subject to 23% Service Charge and Applicable State Sales Tax.



ADDITIONAL ADD-ONS

Floral Upgrades

Decorate with floral centerpieces from our preferred vendors

19.50++ per arrangement (prices vary depending on flower and vase selections)

Giant Jenga

Enjoy a life-size game of classic Jenga with friends & family during cocktail hour

\$45++ Rental and Setup

Dance Floor Upgrade

Dance the night away on our custom made black & white dance floor

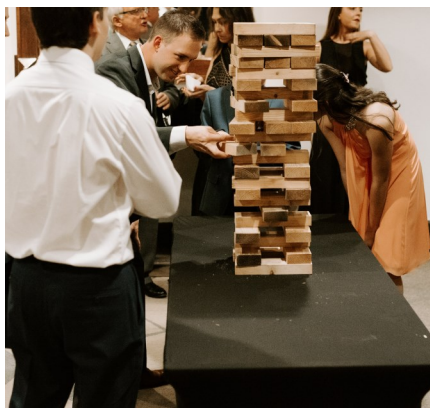
175.++ Rental and Setup Fee

Audio Visual Packages

Equipment to enhance your wedding ceremony & reception can be provided by Hyatt's in-house AV department

Uplight Package: Package includes eight (8) uplights that can be set any color to set the mood of the room. 200.++

Gobo Package: Display your names and wedding date with a customized gobo. Package includes leko light, custom metal gobo, rigging labor 210.++



OUR LOVE STORY

We recently did a photo shoot for our wedding chapel. After a long day of posing everyone was taken by surprise when our model Joseph proposed right then and there to his beautiful pretend bride, Celeste! That engagement ring is the real thing and now she'll be a real bride.

Congratulations and thank you for letting us be part of your story!



HORS D'OEUVRES

Let your guests mingle, as we bring passed bites to them
either trayed passed or displayed.
4.75 ++per piece

Cold

Raspberry & Goat Cheese Pinwheels*
Chipotle Shrimp, Cucumber Rondelle
Antipasto Skewers*
Apple & Brie Tarts
Creamy Artichoke Crostini
Smoke Salmon Tartlet, Caper Crema

Hot

Petite Beef Wellington
Tumeric Chicken Satay, Peanut Sauce
Vegetable Spring Roll, Sweet Chili*
Carolina BBQ Pork Quesadilla*
Bacon Wrapped Prawns
Albondigas con Arabbiata Vede

Displays (priced per guest)

Artisanal Cheese, Dried Fruit, Nuts & Crisp Flatbreads 15++
Vegetable Crudites, Hummus, Buttermilk Ranch 12++
Fresh Sliced Melon & Berries with Prickly Pear Yogurt 12++
Antipasto, Cured Meats, Cheeses, Tapenade, Crisp Flatbreads 17++
Red Chile Pork & Green Chile Chicken Tamalitos, Salsa Verde, Sour Cream,
Pico de Gallo 12++
Breakfast for Dinner: French Toast Bites, Pancakes, Bacon, Maple Syrup, Butter,
Whipped Cream & Fruit Compote 14++



* Indicates selections of complimentary hors d'oeuvres included in
per person price with plated and buffet meals

PLATED DINNERS

Select one soup or salad, two entrée options, and one starch. All dinners come with seasonal vegetables, rolls & butter.

SILVER

Soup or Salad

Tomato Basil Bisque

Calabacitas con Queso Soup

Chipotle Corn Chowder

Classic Caesar,
Reggiano, Croutons, Caesar Dressing

Classic Greens,
Cherry Tomato, Cucumber, Carrot,
Buttermilk Farm & Balsamic Dressings

Spinach, Romaine,
Cranberries, Pumpkin Seeds, Feta,
Poppy Seed Vinaigrette

Entrees

Spinach and Provolone Topped
Chicken Breast, Tomato Jam

Rosemary Flatiron,
Cabernet Demi Glace

Lavender Honey Pork Loin,
Pineapple Jalapeno Relish

Starches

Buttermilk & Green Onion Smashed Yukons

Almond Wild Rice Pilaf

Cheddar Potatoes Au Gratin

Creamy Caramelized Onion Grits

44.++ per guest

GOLD

Soup and Salad

Guinness and Cheddar Soup

Truffled White Bean Pistou

Western Chopped Salad,
Black Beans, Corn, Tomato, Cotija,
Chipotle Ranch

Arugula, Romaine,
Blackberries, Orange, Radish,
Lemon Dijon Dressing

Endive, Spinach, Mushrooms,
Grapes, Crostini,
Cracked Pepper Vinaigrette

Entrees

Achiote Chicken, Mango Chutney

Green Chile Jack Beef Striploin,
Roasted Pepper Coulis

Lavender Honey Glazed Pork Tenderloin

Starches

Herb Roasted Fingerling Potatoes
& Artichokes

Traditional Risotto

Grilled Squash & Parmesan Orzo

Green Chile Mashed Potatoes

50.++ per guest

DIAMOND

Soup or Salad

Chickpea and Saffron Tortilla Soup

Wild Mushroom & Tarragon Bisque

Manhattan Shrimp Chowder

Butter Lettuce, Romaine, Sweet Jingle
Peppers, Radish, Gorgonzola,
Bacon Vinaigrette

Arugula, Mozzarella, Heirloom Tomato,
Orange, Balsamic Reduction

Spinach, Iceberg, Roasted Zucchini,
Raisins, Pecans, Pecorino,
Creamy Chive Vinaigrette

Entrees

Organic Chicken Breast,
Truffled Mushroom Demi

Gorgonzola Topped Beef Filet,
Green Chile Demi

Grilled Striploin,
Marsala Glazed Roasted Shallot

Chipotle Apricot Glazed Salmon,
Corn Relish

Starches

Goat Cheese Mashed Potatoes

Sweet Corn & Poblano Polenta

Preserved Lemon Barley Risotto

Horseradish-Basil Roasted Potatoes

58.++ per guest

BUFFET DINNERS

ITALIAN AMORE CUISINE

Caesar Salad Bar: Romaine, Boiled Egg, Tomato, Parmesan, Black

Olives, Scallions, Croutons, Caesar Dressing

Chicken Fettucine Alfredo (With Green Chile)

Shrimp Scampi

Baked Ziti with Italian Meatballs, Fresh Mozzarella, Marinara Sauce

Roasted Garlic Bread

Pesto Crusted Salmon with Roasted Vegetables

46++ per guest

FABULOUS FIESTA

Southwest Chopped Salad
Black Beans, Corn, Tomato,
Red Pepper, Jicama,
Queso Fresco
Cumin Ranch
Cilantro Vinaigrette

Creamy Carrot Slaw,
Raisins, Pepitas

Assorted Rolls & Butter

Grilled Natural Chicken
Hatch Peperonata

Roasted Chuck Tenders
Achoite-Manzanilla Olive
Rice
Cilantro, Bitter Orange
Demi

Red Chile Pork Tamale Pie

Sweet Corn Mac and
Cheese

Calabacitas

48++ per guest

THE BLISSFUL BANQUET

Crisp Greens, Tomato, Cucumber,
Radish, Artichokes, Dates, Croutons
Buttermilk Farm Dressing
Lavender Vinaigrette

Penne Salad, Raspberries,
Prosciutto, Goat Cheese
White Balsamic Dressing

Assorted Rolls & Butter

Rosemary Roast Chicken
Meyer Lemon Cream

Locally Sourced Flank
Gorgonzola Demi

Sauvignon Blanc Poached
Whitefish
Tarragon– Almond Jus

Cherry Wild Rice Pilaf

Gouda Potato Au Gratin

Market Vegetables

56++ per guest



SPECIALTY STATIONS

interactive & innovative, perfect for multiple cuisines. Offers versatility and the opportunity for guests to meet and mingle during dinner:

CARVING STATIONS

Peppercorn Crusted Prime Rib*

Horseradish Cream, Au Jus
Petite Dinner Rolls
Serves 35 guests
725.++

Achiote Roast Pork Loin*

Red Chile Apple Jam
Cornbread & Butter
Serves 35 guests
350.++

Beef Steamship*

Creamy Horseradish, Grain Mustard
Petite Dinner Rolls
Serves 75 guests
1050.++

Chermoula Side of Salmon*

Preserved Lemon
Grilled Pita
Serves 15 guests
225.++



PRESENTATION STATIONS

Tortas & Tacos

Carne Asada, Pollo al Pastor, Refried Beans,
Flour Tortillas, Rolls, Pico de Gallo, Sour Cream, Queso
Fresco, Cheddar & Monterey Jack Cheeses, Salsa,
Tomatillo Salsa, Shredded
Lettuce, Onions
& Tomatoes
17.++

Lettuce Wraps

Lettuce Cups, Ginger Soy Chicken, Rice Noodles,
Steamed Rice, Carrot Slaw, Basil, Peanuts,
Almonds, Ponzu, Spicy Mustard & Sweet Chile.
Vegetable Spring Rolls
16.++

Gourmet Mashed Potatoes

BBQ Brisket, Bacon, Green Chile Chicken, Roasted
Mushrooms, Scallions, Salsa, Sour Cream Cheddar
Cheese, Blue Cheese & Cotija Cheese
15.++

Salad Bowls*

Salads made to order
Romaine, Spinach, Mixed Greens, Chicken, Ham,
Shrimp, Tomatoes, Red Onion, Cucumber, Mushroom,
Carrot, Radish, Cheddar, Mozzarella, Parmesan &
Blue Cheeses, Croutons, Pumpkin Seeds, Pecans &
Cranberries
Ranch, Caesar, Italian & Red Balsamic Dressings
16.++

*Requires an attendant fee of \$125 each

RECEPTION ENHANCEMENTS

DESSERTS

Vanilla Buttercream Sheet Cake

Serves approximately 75 guests
4.50++ per guest

Mint to be Candy Bar

Assortment of sweets beautifully displayed to match your wedding colors
5.++ per guest

Chocolate Fondue Bar

Melted milk, white and dark chocolate served with Marshmallows, Fresh Fruit and Rice Krispy Treats
16.++ per guest

S'mores Bar

Make your own s'more with crispy graham crackers, marshmallows, and milk chocolate
15.++ per guest

LATE NIGHT SNACKS

Sweet

Macaroons, Chocolate Dipped Strawberries and Mini Cream Puffs
12.++

Savory

Chips and Dips
Rice Crackers, Tortilla Chips, Pita Bites
Red Pepper Hummus, Salsa, Spinach Dip
14.++

Green Chile Cheese Sliders

Parmesan Potato Chips
Ketchup, Mustard & Mayo
12.++

Flavored Popcorn

Red Chile, Green Chile, Traditional & Cheddar
9.++

NONALCOHOLIC BEVERAGES

Lavender Lemonade
60.++ per gallon

Mango Peach Fizz
60.++ per gallon





BEVERAGE AND BAR OPTIONS

Hosted Bar Per Hour Package

First hour per person -(Top Shelf/Well) 15++/14++
 Each additional hour per person -(Top Shelf/Well) 10++/9++
 Includes: Liquor, Beer, Wine, Soft Drinks, Mixers, Juices
 & Mineral Water

Hosted Beer & Wine Bar

First hour per person 12++
 Each additional hour per person 9++
 Includes: A selection of Domestic and Imported Beer,
 Wine, Soft Drinks & Mineral Water

Hosted Bar on Consumption

Cocktails (Top Shelf) 8++
 Cocktails (Well) 7++
 Domestic Beer 4++
 Premium & Imported Beer 5++
 House Wine by the Glass 7++
 Mineral Water & Juices 4++
 Soft Drinks 3++

Cash Bar Pricing

Cocktails (Top Shelf) 10++
 Cocktails (Well) 8++
 Domestic Beer 5++
 Premium & Imported Beer 6++
 House Wine by the Glass 8++
 Mineral Water & Juices 4++
 Soft Drinks 4++

Kegs Our Kegerator holds (4) 1/6 Pony kegs or (2) full barrels

Pony Keg (1/6 Barrel) 200.++
 Full Barrel 600.++

Margarita Bar

We infuse the perfect blend of flavors with a variety
 of garnishes.
 Strawberry, Cucumber or Green Chile
 18++ per guest her hour

Sangria Station

House blend with fresh fruits & spices. Red or white
 wine options available
 12 ++per guest per hour

Martini & Manhattan Bar

Spanish Olives, Jalapeno Stuffed Olives, Blue Cheese
 Stuffed Olives,
 Cocktail Onions, Lemon Twist, Orange Slices & Cher-
 ries for garnish.
 -Amsterdam Vodka
 -Beefeaters Gin
 -Makers Mark Bourbon
 18++ per guest per hour

Bloody Mary Bar

Whether they like them spicy, tangy or mild we've
 gathered everything you need for the perfect
 Bloody Mary bar.

15++ per guest per hour

Prosecco Cart

Enjoy sipping on a mini bottle of
 La Marca prosecco right from
 your seat at reception! We offer
 champagne throughout the
 evening brought to you from our
 La Marca cart.

6++ per bottle



All Prices Subject to 23% Service
 Charge and Applicable State Tax. All
 prices subject to change.

SPECIAL OFFERS

CELEBRATE YOUR WEDDING DAY AT HYATT AND EARN FREE NIGHTS ON YOUR HONEYMOON

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.

\$10,000 USD total spend for wedding = 60,000 World of Hyatt Points
(Redeemable for a minimum of two free nights at any Hyatt hotel or resort worldwide)

\$20,000 USD total spend for wedding = 90,000 World of Hyatt Points
(Redeemable for a minimum of three free nights at any Hyatt hotel or resort worldwide)

\$30,000 USD total spend for wedding = 120,000 World of Hyatt Points
(Redeemable for a minimum of four free nights at any Hyatt hotel or resort worldwide)

\$40,000 USD total spend for wedding = 150,000 World of Hyatt Points
(Redeemable for a minimum of five free nights at any Hyatt hotel or resort worldwide)



PREFERRED VENDOR LIST

While we do not require you to use any of the vendors listed below, this is a list of who we highly recommend. We require all vendors to deliver flowers, cakes or 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.

Event Planning

Alena Swanson Wedding & Event Planning

Alena Swanson
(505) 252- 7689
www.alenaswonsen.com

Just Lovely Weddings & Event Planning

Lauren Mestas
(505) 835-0011
info@justlovelyweddings.com

Sealed With a Kiss LLC

Maria Socha
(505) 363-5176
SWAKNM.com

Officiants

Amor Ceremonies

Kelly Atkin
(505) 453-8602
Amorceremonies.com

De Novo Pastoral Services

(505) 400-1619
paul@denovopastoral.com
Denovopastoral.com

Décor

Black Swan Events

(505) 263-6519
info@yourblackswanevent.coc

Elite Entertainment

Victor Garcia
(505) 585-5102
www.eliteabq.com

Flowers

Albuquerque Florist

(505) 338-0038
www.aspirefloral.com

Enchanted Garden

(505) 610-8927
mike@enchantedgardennm.com

Estella Flowers

Pamela Zanios
(505) 333-8684
Pamela@estellaflowers.com
www.estellaflowers.com

Cakes

Cake Fetish

(505) 883-0670
orders@cakefetish.com
www.cakefetish.com

Simply Sweet by Darci

Darci Rochau
(505) 899-3018
darci@simplysweetbydarci.com

Hair and Makeup

C. Johnson Makeup

Christy Johnson
(505) 715-9490
Christy@cjohnsonmakeup.com
www.cjohnsonmakeup.com

Genica Lee Hair and Makeup Artist

Genica Lee
(505) 315-2762
<https://www.genicalee.love/>

Photography

Brittney Mundy Photography

www.brittneymundy.com
(505) 239-1769

Bryan's Photography

(505) 890-0179
info@bryansphotography.com
www.bryansphotography.com

Kayla Kitts Photography

hello@kaylakitts.com
www.kaylakitts.com

Matt Blasing Photography

(505) 489-4682
matt@mattblasing.com

Photographic Perspectives

(505) 363-4284
www.PhotographicPerspectives.com
Sandra@PhotographicPerspectives.com

Entertainment

CutMaster Music

Chris Romero
(505) 269-5585
chris@cutmastermusic.com
www.cutmastermusic.com

Complete Weddings and Events

(505) 275-7800
www.djalbuquerque.com

Too Hot To Stop DJ & Photo Booth Entertainment

(505) 480-4601
www.toohottostop.com

DETAILS

Confirmation of Space & Deposits

An initial nonrefundable deposit of 20% is required to confirm your date along with a signed contract. Deposits are credited toward the total cost of your event. Final balance is due at least three (3) days prior to your event and must be made by credit card or cashiers check. Personal checks will not be accepted less than one (1) month prior the event. A credit card will need to be on file for any unexpected or last minute items.

Entrée Options

You can offer your guests a choice of entrée prior to your event. Up to three (3) entrees with include two (2) options from the menu and one (1) Chef's choice of vegetarian if necessary. Children's Plates are available and priced at 15.++.

Guarantee

A final guarantee of the number of guests you are expecting must be submitted by 10:00AM, five (5) days prior to your event. Once this number is received it may not be reduce. If the number increases the additional guests will be added to the final charges. If a final guarantee is not submitted, the agreed number of guests specified on the signed contract will apply.

Food & Beverage

No food or beverages including alcohol may be removed from the hotel. All food and beverages must be provided by the hotel with the exception of your wedding cake.

Event Parking

We offer complimentary self parking for your wedding guests in the Hotel garage . Entrance is located on Copper between 3rd & 4th St, (based on availability). Valet Parking is available at published hourly rates.

Outside Vendors

Outside Vendors must be licensed and shall maintain insurance coverage including product liability and contractual liability for bodily injury or property damage. Outside vendors are responsible for personal property that they bring on to Hotel premises. Decorations are strictly limited to the area designated.

Menu Tasting

A complimentary tasting for up to 4 attendees is offered for weddings booked with a guest count of 40 or more. Tastings are scheduled Tuesday-Thursday between the hours of 1:30pm-4:00pm.

Security

Hyatt Regency Albuquerque 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 and decorations brought in at your wedding. The hotel will not be responsible for gift removal. This includes all vendor equipment and decorations on property.

Photo Credits by Page:

1. Brittney Mundy Photography
5. Briana Nicole Photography
7. Sweet William Photography
8. Bryan's Photography
9. Bryan's Photography
11. Elizabeth Wells Photography
15. Bryan's Photography

Meet our Wedding Specialist, Rachel Pierce!



THANK YOU TO OUR PHOTOGRAPHERS, STYLISTS,
FLORISTS AND FANTASTIC COUPLES FOR LETTING US
SHARE YOUR STORIES AND MANY TALENTS!

Rachel Pierce

rachel.pierce@hyatt.com

505.843.2679