



**HYATT
REGENCY**
LONG BEACH

2023-2024 WEDDING PACKAGES

Hyatt Regency Long Beach
200 South Pine Avenue, Long Beach, CA
Tel: 562.624.6036
longbeach.hyatt.com



WEDDING PACKAGES - PLATED DINNER

Our menu packages allow you the flexibility to plan your wedding event 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 expertise.

Ceremony

White Garden Chairs

Staging

Tables for Guestbook & Gifts

Water Station

Minimum ceremony charge of 150 guests. This fee does not allow for overset, and is charged based on the guaranteed guest count. Arrangement of the ceremony decor and the hiring of the officiant, photographer and musician are the responsibility of the client. In addition, a licensed, professional wedding coordinator is required to coordinate all wedding related events.

Per Person Cost: \$15.00++

Plated Dinner Package One

One Hour Hosted Signature Bar
(3) Tray Passed Hors d'oeuvres
Three Course Plated Dinner
Champagne Toast
Coffee Service
Cake Cutting and Service
120.00 per guest

*Wedding Cake not included
See attached cake vendors.

*Bartender Labor Fee applies for all alcohol service. One bartender per 100 guests required.

Plated Dinner Package Two

One Hour Hosted Signature Bar
(3) Tray Passed Hors d'oeuvres
Choice of (1) Display Station
Three Course Plated Dinner
Champagne Toast
Coffee Service
Cake Cutting and Service
135.00 per guest

Plated Dinner Package Three

One Hour Hosted Signature Bar
(4) Tray Passed Hors d'oeuvre
Choice of (2) Display Stations
Three Course Plated Dinner
Champagne Toast
Coffee Service
Cake Cutting and Service
150.00 per guest

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



PLATED DINNER - continued

Soup/Salad Course Choices

ROASTED TOMATO BISQUE
with Crispy Basil

SPRING VEGETABLE SOUP
with Orzo Pasta

GRILLED CORN BISQUE
with Fried Leeks

QUINOA VEGETABLE SOUP
with Crispy Kale

KENTER FARM GREENS SALAD
with Toasted Barley, Pickled Red
Onions, Goat Cheese, Butter Pecan
and Raspberry Dressing

SPINACH SALAD
with Fresh Strawberry, Artisan Blue
Cheese, Butter Pecan and Dark
Balsamic Honey Vinaigrette

WILD ROCKET ARUGULA SALAD
with Asparagus, Green Peas, Radish,
Shaved Pecorino and Orange
Vinaigrette

Entree Course Choices

(served with Chefs Selection of Seasonal
Vegetable and Savory Side)

GRILLED FLAT IRON STEAK with
Mushroom Demi Glace

LOCAL BASS with Lemon, Dill and Caper
Sauce

BRINED CHICKEN BREAST with Tarragon
and Whole Grain Mustard Cream Sauce

PAN ROASTED SALMON with Spring Peas
Pesto Sauce

Vegetarian Entree Course Choices

ROASTED CAULIFLOWER STEAK (Vegan)
Vegetable Quinoa Pilaf, Red Pepper
Sauce, Charred Corn and Cherry Tomato

GRILLED EGGPLANT (Vegan)
With Summer Squash Vegetable Ragu,
and Crispy Tofu Bites

MUSROOM RAVIOLI with Parmesan
Cream Sauce, Blistered Cherry Tomato
and Wilted Spinach

Duet Options (Choice of two) Additional 12.00 per person

GRILLED FILET OF BEEF
with Smoky Red Chimichurri

SALMON
with Creole Corn Relish

HERB BRINED GRILLED CHICKEN with
Rosemary Cream Demi

HERB BUTTERED PRAWNS

Savory Side Choices

ROASTED GARLIC YUKON MASHED
POTATOES

ASPARAGUS AND PEAS RISOTTO

PARSLEY GARLIC COUS COUS

SPRING PEA CHAMPAGNE RISOTTO

CHEDDAR AND HERB POLENTA

Savory Sides Continued

OVEN ROASTED RED SKIN
POTATOES

*Dinner service includes rolls
and butter*

Dessert Selection

SEASONAL PANNA COTTA

SEASONAL CRÈME BRÛLÉE

FRESH FRUIT PAVLOVA

CHEESE PLATE



BUFFET 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 Signature Bar
(4) Tray Passed Hors d'oeuvres
Create Your Own Dinner Buffet
Champagne Toast
Coffee Service
Cake Cutting and Service
145.00 per guest

*Wedding Cake not included
See attached cake vendors.

*Bartender Labor Fee applies for all alcohol service. One bartender per 100 guests required.

Soup

(Select One)

ROASTED TOMATO BISQUE
with Crispy Basil

SPRING VEGETABLE SOUP
with Orzo Pasta

GRILLED CORN BISQUE
with Fried Leeks

Salad Options

(Select Two)

ROMAINE AND RADICCHIO SALAD
with Tomato, Olives and Shaved
Parmesan Cheese served with Cilantro
Caesar Dressing

ARUGULA FRISEE SALAD
with Red Onions, Tomato and Feta
Cheese served with Basil Red Pepper
Dressing

SPINACH AND WATERCRESS SALAD
with Shaved Gold and Red Beets,
Toasted Walnuts served with Cumin
Spiced Vinaigrette

BEET AND FETA CORN SALAD
with Red Onions and Freshly Cracked
Black Pepper

CLASSIC CAESAR SALAD
Romaine Hearts, Parmesan Cheese,
Garlic Herb Croutons and Caesar
Dressing

CUCUMBER AND MINT SALAD
with Red Onions, Radish, Chili
Flakes and Lemon Vinaigrette

LOCAL MIXED GREENS SALAD
with Orange Segments, Dried
Cranberry, Gorgonzola and
Toasted Pecans served with
Balsamic Vinaigrette

Savory Side Choices

(Select Two)

OVEN ROASTED RED SKIN
POTATOES

SOUR CREAM AND SPRING
ONION MASHED POTATOES

ROASTED CARROT AND YUKON
MASH

CORN AND SQUASH RISOTTO

WILD RICE PILAF



BUFFET DINNER

Entree Choices

(Select Two, Plus One Vegetarian Alternative)

CHICKEN PICATTA Sautéed In Lemon, White Wine, Garlic and Capers

ROASTED CHICKEN BREAST with Creole Cream Sauce

SLICED NEW YORK STRIP LOIN with Red Wine Demi

GRILLED PETITE FILET with Thyme Mushroom Sauce

OVEN ROASTED SALMON with Dill and Fennel Slaw

Buffet also includes:

Chefs Seasonal Vegetable

Dinner Rolls and Butter

Chef's Selection of Assorted Mini Desserts

Alternative Entree Choices

(select one)

VEGETABLE ENCHILADA

Corn Tortilla, Green Salsa Verde and
Fresh Cilantro

BBQ GLAZED BUTTON MUSHROOM

BROCCOLI AND CAULIFLOWER GRATIN

SUMMER VEGETABLE SHEPHERD'S PIE in
Arrabiata Sauce



HORS D'OEUVRES

Cold Selections

Prosciutto Bowtie with Sundried Tomato Basil Cream on Polenta
Beef, Boursin and Asparagus on Crostini
Southwest Chicken Salad on Polenta Cake
Buffalo Mozzarella, Cherry Tomato, Pesto Cream on Focaccia
Smoked Salmon Rose and Caper on Cucumber
Grilled Portobello Mushroom with Truffle Oil in Phyllo Cup

Hot Selections

Maryland Crab Cakes with Remoulade Sauce
Brie, Bacon and Sweet Onion in Phyllo Purse
Mushroom Stuffed with Spinach and Feta
Vegetable Curry Samosa with Cucumber Raita
Parmesan Breaded Artichoke Hearts with Sriracha Aioli
Vegetable Lumpia with Sweet Chili Sauce
Mini Chicken Wellington with Whole Grain Mustard Cream
Chicken and Vegetable Potsticker with Ponzu Sauce
Chimichurri Beef Sate

Displays & Stations

Veggies and Dips

Baby Carrots, Cherry Tomato, Grilled Asparagus, Pickled Cauliflower, Snap Peas, Sundried Tomato Hummus, Caramelized Onion Ranch Dip, Crostinis and Warm Pita Bread

Fresh Fruits and Berries

Sliced Seasonal Fruit and Seasonal Berries

Artisanal Cheese Selection

Handcrafted Cheese with Toasted Sliced Baguettes and Crisps, Fig Jam, Peppered Honey, Toasted Nuts, Grapes, and Olives

Meatless Antipasto Display

Herb Marinated Brie Cheese, Baby Carrots, Grilled Squash and Mini Peppers, Cherry Tomato, Roasted Cipollini Onions, Marinated Black and Green Olives, Bread Sticks



LATE NIGHT SNACKS

AFTER PARTY WINGS

Crispy Fried Chicken Wings and Saucy Trio of BBQ, Buffalo and Sweet and Spicy Sauces

\$20.00 Per Person (Based on 5 Wings Per Guest)

BREADED CHICKEN STRIPS

Local Honey Dijon Mustard, Roasted Garlic Herb Dip, and Sriracha Ranch Dip

\$30.00 Per Person (Based on 5 Strips Per Guest)

CORN DOG HOTSPOT

Corn Dogs, IPA Cheesy Bacon Dip, Spicy Mustard, Spicy and Old Fashioned Ketchup

\$20.00 Per Person

GRILLED CHEESE TRIO

Miniature Grilled Cheese to Include: Roasted Red Pepper Grilled Cheese, Bacon Grilled Cheese, and Albacore Grilled Cheese on a Buttery White Toast

\$20.00 per Person (Based on 3 Sandwich Per Person)

MAKE YOUR OWN NACHO BAR

Corn Tortilla Chips, Warm Nacho Cheese Sauce, Pico de Gallo, Sliced Olives, Sour Cream, Pickled Jalapenos and Pinto Beans

\$15.00 Per Person *add Guacamole +\$6/person*

WE NEED TACOS

Craft Your Own Tacos with Diced Chicken Tinga, Corn Tortilla, Shredded Lettuce, Cheddar Cheese, Diced Tomato, Diced Onion, and Chopped Cilantro served with Salsa Verde and Salsa Roja

\$20.00 Per Person (Based on 2 Tacos Per Person)

THE BEEF SLIDERS

Build Your Own to Include: Beef Patties, Brioche Buns, Lettuce, Sliced Tomatoes, Grilled Onions, American Cheese, Not-So-Secret Sauce, Pickles, Ketchup and Mustard

\$72.00 Per Dozen



CUSTOMIZE YOUR EXPERIENCE

Add an Appetizer Course to Your Plated Dinner

PAN SEARED SCALLOP
with Green Pea Puree, Charred Peas,
Shaved Radish, Lemon Oil
15.00 additional per guest

SPINACH AND CHEESE RAVIOLI
with Charred Cherry Tomato, Wilted
Spinach and Creamy Garlic Sauce
12.00 additional per guest

CRABCAKE
with Cajun Spiced Aioli, Shaved
Celery, Frisee and Pickled Mustard
Seeds
15.00 additional per guest

Enhance Your Dinner Experience

GRILLED FILET OF BEEF
With Smoky Red Chimichurri
Market price

CABERNET BRAISED SHORT RIBS
with Foraged Mushroom Veal Stock
Reduction
12.00 per guest

SEARED SUSTAINABLE WILD BASS
with Oven Roasted Tomato Cream
Sauce
12.00 per guest

BAKED WHOLE LOBSTER TAIL
with Tarragon Butter
Market price

TABLESIDE WINE SERVICE
Priced per bottle

Elevate your Cocktail Hour

Bar Upgrade to Premium Brands
\$10.00 per guest

Bar Upgrade to Super Premium
Brands
\$12.00 per guest

Additional Hors d'oeuvre
8.00 per piece

Additional Display Stations
15.00 per guest per display station

Add to Your Wedding Décor

Ivory or Black Chair Covers
5.00 per chair

Matte White Dance Floor
500.00

Other Honored Guests

CHILDREN'S MEALS
Fruit Cup
Chicken Tenders and Potato Wedges
served with Carrot and Celery Sticks
Vanilla Ice Cream
**children's pricing includes cocktail hour,
cake cutting, and provided with a special
sparkling cider toast*
**45.00 per child
under 12 Years of Age**

VENDOR MEALS
Chef's Choice of Hot Entree
45.00 per vendor



BEVERAGE – BAR SERVICE

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.

Signature Cocktails

LaVecke Conciere Vodka, Gin, Bourbon, Whiskey, Tequila, Rum and selection of Cordials

Premium Cocktails

Smirnoff, Beffeater, Bacardi, Sauza Gold, Jim Beam, Jameson, Monkey Shoulder, and selection of Cordials

Super Premium Cocktails

Ketel One, Hendrick's, Bacardi, Don Julio, Woodford Reserve, Teeling Small Batch, Glenlivet 12, Jack Daniels', Del Maguey Vida, Crown Royal, and selection of Cordials

Domestic Beer

Budweiser, Bud Lite, Michelob Ultra

Premium and Imported Beer Brands

Heineken, Corona, Sam Adams, Lagunitas IPA

Signature Wine

Canvas by Michael Mondavi: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon,

Sparkling Wine

Canvas Blanc de Blanc

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

Second Hour 18.00
Each Additional Hour 14.00

Premium Brands

First Hour Upgrade 6.00
Second Hour 20.00
Each Additional Hour 16.00

Super Premium Brands

First Hour Upgrade 8.00
Second Hour 24.00
Each Additional Hour 20.00

Bride and Groom Signature Drinks

Two to Tango!
Blushing Bride Martini
Ball and Chain Champagne Punch
Sunset Sangria
14.00 Per Cocktail

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 Brand Cocktails, 12.00

Premium Brand Cocktails, 14.00

Super Premium Cocktails, 16.00

Domestic Beer, 8.50

Premium and Imported Beer, 9.50

White Claw Hard Seltzer, 8.50

Signature Wines, 12.00

Seasonal Wines, 14.00

Sparkling Wine, 12.00

Mineral Water/Juices, 7

Soft Drinks, 7

Cordials, 14.00

Cash Bars

This package includes Full Bar Setup.

Signature Brand Cocktails, 13.00

Premium Brand Cocktails, 15.00

Super Premium Cocktails, 16.00

Domestic Beer, 9.50

Premium and Imported Beer, 10.50

White Claw Hard Seltzer, 9.50

Signature Wines, 13.00

Seasonal Wines, 14.00

Sparkling Wine, 13.00

Mineral Water/Juices, 8

Soft Drinks, 8

Cordials, 15.00

Bartender Labor Fee applies for all alcohol service. One bartender per 100 guests required.

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BEVERAGE – RED AND WHITE WINES

HYATT SIGNATURE WINE SERIES CANVAS BY MICHAEL MONDAVI

Developed for Hyatt by the Michael Mondavi Family - Inspired by a love of fine art, Canvas wines are made using a handcrafted, artisan approach resulting in wines with a depth and richness of character that only grows with age.

Italy

Sparkling Wine, Blanc de Blanc

California

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet Sauvignon

44.00

BUBBLES

La Marca, Prosecco, Italy
56.00

WHITES

Seeker, Pinot Grigio, Veneto
52

The Crossings, Sauvignon Blanc,
Marlborough
52

Kendall Jackson Chardonnay, Sonoma
56

Chateau Ste. Michelle Riesling,
Columbia Valley
45

Fleur de Mer, Rose, Cotes de Provence
56

REDS

Copper Cane, Joseph Wagner's
Böen, Pinot Noir, Napa
58

Bonanza by Caymus, Cabernet
Sauvignon, California
55

Daou, Cabernet Sauvignon, Paso
Robles
72

Decoy, Red Blend, Sonoma
County
56

McBride Sisters Red Blend,
Central Coast, CA
68



THE DETAILS

Confirmation of Space and Deposits

When booking your wedding, a signed contract and a twenty-five percent (25%) deposit of your contracted food and beverage minimum is required.

Service Charge and Sales Tax

A taxable service charge and sales tax will apply to the ceremony site fee and all food and beverage items.

Guarantee

A final guest count guarantee is due by 11:00 AM seven (7) business days prior to your event. Once received, this number may not be reduced and will be the minimum charged.

Menu Tasting

The resort offers a menu tasting approximately three (3) months prior to your event. You may have up to four (4) guests attend the tasting. We recommend your wedding coordinator be present. Menu tastings are offered Tuesday through Friday in the afternoon based on availability.

Entree Selection

If you are planning a plated lunch or dinner, you may offer your guests up to three (2) options, plus a vegetarian entree. If more than one selection is requested, the final price per person will be based on the highest-priced entree.

Welcome Amenities and Gift Bags

If you would like to provide a welcome amenity or gift bag for your guests upon their arrival, contact your Event manager for arrangements. Additional charges will apply.

Guest Accommodations

Guest room check-in time is 4:00 pm, check-out time is 12:00 pm.

Parking

Self and Valet parking is offered for your guest's convenience for a fee.

Decorations

All decorations must be approved by the resort and comply with Long Beach City and Fire Codes. Decorators and vendors must be licensed and provide proof of liability insurance naming the hotel additionally insured. Hyatt will not permit anything to be affixed to the walls, floors, or ceilings of the rooms with nails, staples, tape, or any other damaging substance.

Rehearsal

The hotel will offer a one-hour rehearsal for your ceremony. The location and time is based on availability.

More

This page highlights some important details. It is not a comprehensive list and is subject to change. Your event manager will review all pertinent details to ensure a smooth planning experience.



TRUSTED PARTNERS

WEDDING COORDINATION

A professional wedding coordinator from our vendor list is required to assist you with all aspects of your event. Professional wedding coordinators ensure couples have a stress free and seamless celebration.

Mele Amore
hello@meleamore.com
Call Michelle Groom at 949-444-2704
@mele_amore

Chic Productions
wendy@chicproductions.com
Call Wendy Dahl 714-596-4455
@chicproductions

Lisa Simpson Wedding Celebrations
lisa@lisasimpsonweddings.com
Call Lisa Simpson at 714-305-7112
@lisasimpsonweddings

Agape Planning
ashley@agapeplanning.com
Call Ashley Powell at 949-546-0203
@agapeplanning

Simply Sweet Weddings
melissa@simplysweet-weddings.com
Call Melissa Churlonis at 949-842-2346
@simplysweetweddings

DJ'S, PHOTOBOOTHS, AND ENTERTAINMENT

Carcano DJ
(949) 455-1296
mike@carcanodj.com
@carcanodj

Honored Occasions
(714) 671-1115
info@honoredoccasions.com
@honoredoccasions

Visions Entertainment
(714) 600-1000
victor@visionsentertainment.com
@visionsentertainment

Lumi Events
(949) 991-5864
party@lumievents.com
@lumievents

Waveform Events
(800) 381-0736
@waveform_events

AUDIO VISUAL

Encore Global
(562) 624-6112
Martin.meseer@encoreglobal.com
@encore_global

CAKES

Dolce by Nonna
(562) 595-1100
@nonnamercato

Little Byrd Bakery
(951) 821-6012
@littlebyrdbakery

Rossmoor Pastries
(562) 498-2253
cakestudio@rossmoorpastries.com
@rossmoorpastriess

TRANSPORTATION

Best VIP Chauffeured
(866) 323-2378
quotes@best-vip.com
@best_vip_chauffeured

FLORALS

Flowers by Laurel
(310) 540-4026
flowersbylaurel@Verizon.net
@flowersbylaurel

Rebelle Fleurs
(562) 777-6587
hello@rebellefleurs.com
@rebellefleurseventdesign

Flowers by Cina
(714) 966-2032
info@flowersbycina.com
@flowersbycina

LINENS, RENTALS & DECOR

BEL Events
(714) 316-0207
info@beleventproductions.com
@bel_events

Stephanie's Linen and Rentals
(562) 997-7946
info@stephanieslinen.com