


Weddings by 

## Hyatt Regency Waikiki Beach Resort and Spa



## Your Experience



### A Hawaiian Experience

Our Events team will help you create the perfect celebration on your special day, taking care of every last detail and flawlessly execute the day of your dreams. Have an idea in mind to really wow your guests? How about an authentic Hawaiian ceremony. We'll tailor the entire experience for a wedding that is truly memorable.

We look forward to helping you personalize it all to make your special day even more special.



### Our Love Story

Everyone has their own love story. Envision the destination wedding of your dreams in beautiful Waikiki Beach. Our romantic beach resort features gorgeous venues with incredible views, diverse dining and a peaceful spa so you can enjoy a destination wedding in paradise. From our remarkable Waikiki wedding venues to luxury accommodations, our stunning hotel overlooking the beach has everything you need to create the perfect celebration for your family and friends.

### Your Wedding Weekend

A weekend worth of celebration is waiting for you and your guests at the Hyatt Regency Waikiki Beach Resort and Spa, a sophisticated, island-style getaway. Rich in tradition and premium amenities for relaxing, playing and dining, you'll find endless adventures and activities at our resort for your wedding weekend! Whether it's taking surf lessons, sampling a wide variety of delectable local foods, or re-energizing at our spa, you can be assured that our resort holds the perfect weekend recipe for your celebration.

### Personalized Service

You will partner with our Events team throughout your wedding planning journey. Our area of expertise includes:

- \* 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 the ideal floor plan for you to create your seating assignments









# Wedding Venues

## Na Lea Terrace

Imagine yourselves atop the Na Lea Terrace overlooking the crystal blue waters of the Pacific. Exchange your vows surrounded by your loved ones at this picturesque location.

Ceremony accommodates up to 120 seated guests, 250 guests with standing room  
Reception accommodates up to 170 guests



## Mauka Ballroom

Prefer a more intimate setting? Our Mauka Ballroom can be transformed into a memorable and elegant ceremony location as you say your "I Do's" beneath its grand chandelier.

Ceremony accommodates up to 100 seated guests, 200 guests with standing room  
Pre-Reception accommodates up to 150 guests



## Regency Ballroom

"Because the ballroom should be dressed as beautifully as the bride". Gorgeous views of Waikiki Beach and grand chandeliers highlight the room's décor. This elegant ballroom accommodates up to 450 guests for a reception. Celebrate and create your memories in the Regency Ballroom on your wedding day.

Reception accommodates up to 450 guests









# Wedding Ceremony

## Ceremony - Na Lea Terrace

NA LEA TERRACE 'TRADITIONAL' - \$1,600

- One Hour Ceremony and Photo Taking Time
- 2-Post White Arbor
- Up to 120 White Chairs
- White Aisle Runner
- Microphone for Minister
- Sound System
- 1 Hour Rehearsal Time Prior to Ceremony
- Back-Up Room in Case of Rain


NA LEA TERRACE 'AMPHITHEATER' - \$2,000

- One Hour Ceremony and Photo Taking Time
- 4-Post White Arbor
- Up to 120 White Chairs
- White Aisle Runner
- Microphone for Minister
- Sound System
- 1 Hour Rehearsal Time Prior to Ceremony
- Back-Up Room in Case of Rain

25% service charge and 4.712% tax will be added.  
Custom packages and enhancements are available.

### CUSTOM WEDDING PACKAGES

Our Events Team would be delighted to help create a custom ceremony package for your wedding. Please inquire within.





# Wedding Ceremony

## Ceremony - Mauka Ballroom

MAUKA BALLROOM CEREMONY - \$800

- One Hour Ceremony and Photo Taking Time
- Up to 120 White Chairs
- White Aisle Runner
- Microphone for Minister
- Sound System
- 1 Hour Rehearsal Time Prior to Ceremony
- Add 2-Post Arbor - \$200
- Add 4-Post Arbor - \$400

25% service charge and 4.712% tax will be added.  
Custom packages and enhancements are available.





# Curated Menus

## Culinary

You have a vision of your dream wedding, and we strive to help make that vision become a reality. Delicious and irresistible dining offerings create an environment to inspire and guide you toward the perfect reception for you and your guests. Choose from among the following customizable styles of service.

## Cocktail Hour

Passed Hors d'oeuvres allow your guests mingle, as we bring passed bites to them.

Pupu Stations offers versatility and interaction among all guests.



## Dinner Service

**Plated Dinner** guests are seated and served a three or four courses classic & elegant, single or duo option. This style of service allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance.

**Buffet Dinner** casual & efficient, a great way to offer variety from regionally inspired cuisine to customized selections.

**Presentation & Action Stations** interactive & innovative, perfect for multiple cuisines. Offers versatility and the opportunity for guests to meet and mingle during dinner. For a complete dinner, we recommend a minimum of five or six stations.

**Late Night Snack** allows your guests to enjoy a light bite while continuing conversation into the later evening.

## For Your Information

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Taxes and Gratuities: 25% service charge and 4.712% Hawai'i sales tax will be added to all food and beverage. A portion of the service charge is being used to pay for costs or expenses other than wages and tips of employees.





# Hors d'oeuvres

## Passed Cool Selections

Minimum 30 pieces each

Togarashi Spiced Ahi  
Crisp Won Ton, Wasabi Mayonnaise  
\$6.00 per piece

California Style Sushi  
\$5.00 per piece

Bay Scallop Ceviche  
Lilikoi, Hawaiian Chili Pepper  
\$6.00 per piece

Ahi Poke Shooter  
\$7.00 per piece

Shiso Wrapped Shrimp  
Cocktail Sauce  
\$7.00 per piece

Lobster Medallion  
Roasted Tomato, Crostini  
\$7.00 per piece

Proscuitto Wrapped Pear  
Arugula, Walnut Dressing  
\$6.00 per piece

Avocado Toast  
Crisp Bacon, Red Onion  
\$6.00 per piece

Vietnamese Summer Rolls  
Tofu, Noodles, Spicy Peanut Sauce  
\$7.00 per piece

Ho Farms Cherry Tomato  
Basil Pesto, Mozzarella, Crostini  
\$5.00 per piece



## Passed Hot Selections

Minimum 30 pieces each

Coconut Tempura Shrimp  
Lilikoi Cocktail Sauce  
\$6.00 per piece

Seared Beef Skewer  
Ginger Soy Glaze  
\$6.00 per piece

Pork Belly Bao  
Spring Onion, Hoisin Sauce  
\$6.00 per piece

Malay Chicken Skewer  
Coconut Peanut Sauce  
\$6.00 per piece

Kalua Pig Slider  
Cole Slaw, Spicy BBQ Sauce  
\$6.00 per piece

Crab Rangoon  
Cream Cheese, Wonton  
\$6.00 per piece

Molokai Sweet Potato Croquette  
Guava Ketchup  
\$6.00 per piece

Vegetarian Spring Rolls  
Sweet Chili Sauce  
\$5.00 per piece

Eggplant Arancini  
Salsa Verde  
\$5.00 per piece

Wild Mushroom Crostini  
\$5.00 per piece



# Plated Dinners

Minimum 40 guests

Includes Hyatt Bread Presentation, Coffee and Tea Service

## Starter Course - Select 1

Waipoli Farm Greens, Local Cucumbers, Shaved Carrots, Roasted Macadamia Nuts, Papaya Seed Dressing

Classic Caesar Salad, Baby Romaine, Shaved Parmesan, Crostini

Baby Spinach, Sliced Strawberries, Caramelized Pecans, Crumbled Feta, Balsamic Vinaigrette

Iceberg Wedge, Crisp Bacon, Ho Farms Cherry Tomato, Blue Cheese, Creamy Buttermilk Ranch Dressing

Kale and Quinoa, Asian Pear, Dried Cranberry, Toasted Almonds, Port Wine Vinaigrette

Mango and Prawn Salad, Island Mixed Greens, Palm Sugar Mint Vinaigrette

Aloun Farms Watermelon, Candied Macadamia Nuts, Naked Cow Feta, Balsamic Vinaigrette

## Dessert Course - Select 1

Waialua Estate Chocolate Crunch Bar

Lilikoi Cheesecake, Creme Fraiche

Coconut Creme Brulee, Toffee Crunch

Kula Strawberry Tart, Mint Mascarpone

Pineapple Sorbetto, Crispy Waffle

Traditional Tiramisu, Cocoa Dust



## Entree Course - Select 2

Grilled Teriyaki Chicken, Coconut Forbidden Rice, Cucumber Carrot Namasu  
\$65.00

Hamakua Mushroom Chicken, Creamy Garlic Jus, Smashed Potato, Roasted Root Vegetables  
\$65.00

Misoyaki Salmon, Miso Glaze, Rice, Pan Seared Green Beans  
\$69.00

Fresh Island Catch, Macadamia Nut Beurre Blanc, Sweet Potato Puree, Baby Bok Choy  
\$69.00

Pan Seared Snapper, Citrus Butter, Kabocha Puree, Broccolini  
\$72.00

Ginger-Soy Braised Short Ribs, Shiitake Mushroom, Yukon Gold Smashed Potatoes, Roasted Zucchini and Summer Squash  
\$76.00

Grilled Kunoa Flat Iron Steak, Bearnaise Butter, Caramelized Onions, Herb Roasted Fingerling Potatoes, Brussel Sprouts  
\$79.00

Hawaii Ranchers Grilled Tenderloin, Ali'i Mushroom Demi Glace, Chevre Whipped Potatoes, Roasted Carrots  
\$82.00

### DUO ENTREE:

Petite Filet Mignon, Demi Glace, Garlic Mashed Potatoes, Fresh Seasonal Vegetables (Select One Pairing Below)

Paired with Fresh Island Fish, Macadamia Nut Butter Sauce  
\$88.00

Paired with Grilled Herb Marinated Jumbo Shrimp  
\$92.00

Paired with Poached Big Island Lobster Tail  
\$98.00



# Buffet Dinner (Minimum 100 Guests)

## Selection of Five Salads

Island Greens, Ho Farms Tomato, Papaya Seed Dressing

Caesar Salad, Garlic Crostini, Parmesan Cheese

Spinach and Frisee Salad, Hearts of Palm, Kula Strawberry, White Balsamic Vinaigrette

Chopped Chicken Salad, Bean Sprouts, Cucumber, Cilantro, Wonton Crisp

Penne Pasta Salad, Prosciutto, Olives, Sun-Dried Tomatoes

Soba Noodle Salad, Edamame, Tofu, Shiitake Mushroom

Tomato Caprese, Mozzarella, Pesto Oil, Aged Balsamic

Japanese Style Potato Salad, Cucumber, Carrot

Local Watercress Salad, Aloha Tofu, Soy-Sesame Dressing

Edamame Poke Salad, Ogo, Inamona

## Selection of Three Entrees

Crisp Chili Garlic Chicken

Guava Glazed Chicken, Grilled Spring Onion

Kiawe Wood Smoked Chicken, Macadamia Nut Butter Sauce

Fresh Island Fish, Ginger, Shoyu, Mushroom, Green Onion

Furikake Crusted Salmon, Ginger Shoyu Beurre Blanc

Misoyaki Butterfish (+\$2.00 per Guest)

Braised Short Ribs, Ginger, Mirin, Shiitake Mushrooms

Grilled Steak, Garlic Jus, Sweet Onion, Hamakua Mushrooms

Portobello and Porcini Mushroom Ravioli, Balsamic Butter

Lobster Ravioli, Garlic Cream Sauce (+\$1.00 per Guest)



## Selection of Two Starches

Steamed Rice

Rice Pilaf

Herb Roasted Potatoes

Roasted Garlic Mashed Potatoes

## Selection of One Hot Vegetable

Stir Fried Mixed Vegetables

Asian Greens with Garlic-Ginger Sauce

Seasoned Grilled Summer Vegetables

## Selection of Five Desserts

Dark Chocolate Crunch Bar

Coconut Creme Brulee

Kula Strawberry Trifle

Miniature Banana Cream Tartlets

Okinawan Sweet Potato Tapioca

Apple Volcano, Caramel Drizzle

Guava Pannacotta

Mango Cheesecake

Traditional Tiramisu, Cocoa Dust

Lilikoi Brulee Bread Pudding, Vanilla Anglaise

Mini Dark Chocolate Tarts, Hawaiian Sea Salt Caramel

## Buffet Pricing

Per Guest - \$70.00

with Sea Salt Crusted Prime Rib, Au Jus, Horseradish - \$80.00

with Roasted Suckling Pig, Hoisin and Plum Sauce - \$80.00

with Smoked Beef Brisket, Hawaiian BBQ Sauce - \$79.00

with Steamed Mahi Mahi, Ponzu Beurre Blanc - \$79.00

Inquire within for Buffet Pricing for Less Than 100 Guests



# Pupus & Late Night Snacks

## Pupu Station I

Minimum 75 guests

Accompanies Dinner Buffets Only

Served for up to One Hour

(one piece of each item per person)

Smoked Marlin Dip, Fresh Made Chips

Futomaki Sushi Roll, Pickled Ginger, Shoyu

Chicken Satay Skewer

Vegetarian Spring Rolls, Sweet Chili Sauce

\$14.00 per guest

## Pupu Station II

Minimum 75 guests

Accompanies Dinner Buffets Only

Served for up to One Hour

(one piece of each item per person)

Edamame Hummus, Fresh Made Chips

Bruschetta Display, Crostini

Teriyaki Beef Skewers, Toasted Sesame

Pot Stickers, Red Vinegar Soy Sauce

\$14.00 per guest



## Late Night Snacks

Minimum 75 guests

Served for One Hour

French Fry Bar

Curly Fries, Shoe String Fries & Sweet Potato Fries

Ketchup, Ranch, Furikake Aioli Dipping Sauce

\$12.00 per guest

Ramen Station\*

Pork Miso Broth, Shoyu Egg, Sweet Corn, Green

Onion, Bean Sprouts, Kamaboko

\$16.00 per guest

Nacho Bar

Beef or Pork Carnitas, Nacho Cheese, Diced Tomato,

Guacamole, Sour Cream, Homemade Salsa

\$12.00 per guest

Hawaiian Shave Ice\*

Strawberry, Lilikoi, Blue Vanilla, Coconut, POG

Flavored Syrups with Vanilla Ice Cream, Fresh Fruit,

Condensed Milk

\$12.00 per guest

Cookies & Cream

Build your own Ice Cream Sandwich with Fresh Baked

Chocolate Chip, Peanut Butter and Snickerdoodle

Cookies, Chocolate and Vanilla Ice Cream, Chopped

Nuts, Crushed Oreo and Candied Sprinkles

\$12.00 per guest

Local Gelato Bar\*

Customize your Gelato Bar with Four Flavors and

Homemade Waffle Cones

\$12.00 per guest

\*Chef Attendant Required at \$250.00 each



# Presentation Stations

## ISLAND AND INTERNATIONAL CHEESES

Selection of Hawaiian Goat Cheeses, Imported Swiss, Aged Cheddar, French Brie, Roasted Macadamia Nuts, Lilikoi Monstarda, Hawaiian Lavosh, Water Crackers, Artisan Breads, Hyatt Honey  
\$650.00 per display, Serves 50

## WAIKIKI FARMERS MARKET CRUDITE

Baby Carrots, Local Cucumbers, Ho Farms Cherry Tomatoes, Celery, Broccoli, Lemon Caper Dip, Garlic Arugula Dip, Ulu Hummus  
\$450.00 per display, Serves 50

## SALUMERIA CHARCUTERIE

Assorted Artisan Cured Meats, Premium Proscuitto, Copa, Salami, Hummus, White Bean Garlic Spread, Citrus Marinated Olive Assortment, Sicilian Caponata, Artisan Breads, Grissini Sticks  
\$600.00 per display, Serves 50

## ISLAND VEGETABLE GARDEN

Create your own Salad with Waipoli Greens, Spinach, Maui Kale, Cherry Tomatoes, Local Cucumber, Hamakua Hearts of Palm, Local Pea Shoots, Watermelon Radish, Strawberries, Sweetland Farms Cheeses, Candied Macadamia Nuts, Herb Crostini, Papaya Seed Vinaigrette  
\$15.00 per guest, Minimum 50 guests

## HAWAIIAN CHILLED SEAFOOD

Chilled Oysters on a Half Shell, Poached Kaua'i Shrimp, Split King Crab Legs, Hawaiian Chili Pepper Water, Cocktail Sauce, Mignonette, Tabasco  
\$350.00 per display, 50 pieces

## MORIAWASE SUSHI

California Maki, Futo Maki and Negitoro Ahi, Salmon, Shitome, Tako and Amaebi Nigiri Pickled Ginger, Shoyu, Wasabi  
\$700.00 per display, 100 pieces



## WAIKIKI POKE BAR

Fresh Shoyu Ahi, Spicy Ahi, Sesame Tako, Edamame Poke, Wakame Salad, Taro and Sweet Potato Chips, Hawaiian Chili Pepper Water  
\$22.00 per guest, Minimum 50 guests

Ahi and Tako Poke by the Pound  
Market price

## CHINATOWN DIM SUM

Char Siu Manapua, Pork Siu Mai, Shrimp Har Gau, Vegetable Pot Stickers, Hot Mustard, Shoyu, Sweet Chili Sauce  
\$450.00 per display, 100 pieces

## SLIDER STATION

Beef Burger, Caramelized Onion, Aged Cheddar Crab Cake, Asian Slaw, Calasmansi Aioli Kalua Pig, Cole Slaw, Spicy BBQ Sauce Taro and Hawaiian Sweet Rolls  
\$600.00 per display, 100 pieces

## WHOLE ROASTED SUCKLING PIG

Pre-Chopped with Steamed Chinese Bao Buns, Hoisin and Plum Sauce  
\$1,100 per display, Serves 75 guests

## LOCAL SWEET STATION

Fresh Made Malasadas, Lilikoi Brulee Bread Pudding, Kula Strawberry Trifle, Waialua Estate Chocolate Crunch Bar, Coconut Creme Brulee  
\$14.00 per guest, Minimum 50 guests

## SUNDAE BAR

Vanilla, Chocolate, Strawberry Ice Creams Chocolate and Strawberry Sauces Whipped Cream, Chopped Nuts, Fruit Compote, Assorted Candied Toppings and Sprinkles  
\$14.00 per guest, Minimum 50 guests



# Action Stations

Minimum 50 Guests

All Action Stations Require a Chef Attendant at \$250.00 each

## LIVE SUSHI BAR

Made to Order Nigiri and Maki Sushi, Picked Ginger, Shoyu, Wasabi

\$22.00 per guest for 1 Hour

\$30.00 per guest for 2 Hours

## RAMEN STATION

Pork Miso Broth, Shoyu Egg, Sweet Corn, Green Onion, Bean Sprouts, Kamaboko

\$16.00 per guest

## THE GRILL STATION

Grilled Strip Steak and BBQ Chicken

Ginger Ponzu, Miso Sesame and Spicy Garlic Shoyu Sauces

\$24.00 per guest

## NORTH SHORE GARLIC SHRIMP

Sauteed Shrimp, Fresh Garlic, Butter, Chili Flakes  
Steamed Rice

\$20.00 per guest

## RISOTTO STATION

Mushroom Risotto, Shiitake, Porcini, Cremini, White Mushroom, Truffle Oil Essence

Seafood Risotto, Fresh Scallop, Shrimp, Crab, Clam  
Parmesan Reggiano Wheel

\$18.00 per guest

## RAVIOLI STATION

Portobello + Porcini Mushroom Ravioli, Balsamic Butter

Lobster Ravioli, Garlic Cream Sauce

\$18.00 per guest



PINEAPPLE HONEY ROASTED FREE-RANGE TURKEY  
Cranberry-Poha Relish, Sage Giblet Gravy, Sourdough Rolls

\$350.00 per display, Serves 25 guests

## WHOLE ROASTED SUCKLING PIG

Hoisin and Plum Sauces,

Steamed Chinese Bao Buns

\$1,100.00 per display, Serves 75 guests

## SLOW ROASTED KIAWE SALT CRUSTED PRIME RIB

Au-Jus, Horseradish Cream, Sourdough Rolls

\$700.00 per display, Serves 40 guests

## HAWAIIAN SHAVE ICE

Strawberry, Lilikoi, Blue Vanilla, Coconut, POG

Flavored Syrups with Vanilla Ice Cream, Fresh Fruit,  
Condensed Milk

\$14.00 per guest

## I WANT S'MORES

Chocolate Waffle, Dark Chocolate, Marshmallow,  
Candied Bacon

Chocolate Chunk Cookie, Nutella, Marshmallow,  
Peanut Butter Cup

Graham Cracker, Manoa Chocolate, Marshmallow

\$14.00 per guest

## LOCAL GELATO BAR

Customize your Gelato Bar with Four Flavors and  
Homemade Waffle Cones

\$14.00 per guest





## Bar

### Hosted Bar

Bartender Fee: \$250.00+tax up to (4) hours  
The bartender fee is waived with \$2,000++ minimum beverage consumption.

Premium Cocktails - \$9.00 per drink

Super Premium Cocktails - \$11.00 per drink

Domestic Beer - \$7.00 each  
Budweiser, Budweiser Lite, Miller Lite

Imported Beer - \$8.00 each  
Heineken, Heineken Lite, Corona

Island Craft Beer - \$8.00 each  
Kona Longboard, Big Wave

House Wine - \$10.00 per glass  
Canvas Chardonnay, Pinot Grigio, Pinot Noir,  
Cabernet Sauvignon

House Champagne - \$48.00 per bottle  
Robert Mondavi Canvas Sparkling Wine

Soft Drinks - \$5.00 per drink  
Juice - \$6.00 per drink

### No Host Bar

Bartender Fee: \$250.00+tax up to (4) hours  
The bartender fee is waived with \$2,000++ minimum beverage consumption.

Premium Cocktails - \$11.00 per drink

Super Premium Cocktails - \$13.00 per drink

Domestic Beer - \$9.00 each  
Budweiser, Budweiser Lite, Miller Lite

Imported Beer - \$10.00 each  
Heineken, Heineken Lite, Corona

Island Craft Beer - \$10.00 each  
Kona Longboard, Big Wave

House Wine - \$12.00 per glass  
Canvas Chardonnay, Pinot Grigio, Pinot Noir,  
Cabernet Sauvignon

House Champagne - \$62.00 per bottle  
Robert Mondavi Canvas Sparkling Wine

Soft Drinks - \$6.00 per drink  
Juice - \$7.00 per drink

### Bubbles & Wine by the Bottle

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. Be sure to ask one of our Wedding Specialists for a list of our current recommendations.

### Signature Cocktails & Special Requests

Elevate your perfect day into something truly unforgettable. We will help you create an amazing and unique cocktail, or mocktail, that perfectly represents you.

Have a special beverage in mind? We have a wide variety of beverages available. Let us know your favorite drink and we'll do our best to fulfill your wish.





# Amenities

## For Our Couples

You deserve the very best. Enjoy the wedding amenities we offer each wedding couple with our compliments:

\$5,000++ Food and Beverage Minimum Spend:  
One-night stay Standard City View Room

\$10,000++ Food and Beverage Minimum Spend:  
Two-night stay Standard City View Room  
Champagne toast for bridal party

\$15,000++ Food and Beverage Minimum Spend:  
One-night stay in Ocean Front Suite  
10 Complimentary parking passes  
Champagne toast for bridal party

\$20,000++ Food and Beverage Minimum Spend:  
Two-night stay in Ocean Front Suite  
Three-tier wedding cake  
10 Complimentary parking passes  
Champagne toast for bridal party

\$25,000++ Food and Beverage Minimum Spend:  
Two-night stay in Penthouse Suite  
Two-night stay in Standard City View Room  
Three-tier wedding cake  
10 Complimentary parking passes  
Champagne toast for bridal party  
Complimentary ceremony set-up fee or  
Complimentary self parking for all guests

Wedding gifts are based on food and beverage spend only and does not include tax, service charge and any non food or beverage items. All accommodations are based upon availability.



## Hyatt Honeymoon Offer

Celebrate your wedding day at Hyatt and enjoy free nights on your honeymoon. Become a member and you will receive World of Hyatt points to redeem for free nights at any participating Hyatt hotel and resorts worldwide. Offer subject to terms and conditions. Minimum spend is based on food, beverage and venue rental only and does not include tax, service charge and any non food or beverage items.

\$10,000++ earns 60,000 World of Hyatt points

\$20,000++ earns 90,000 World of Hyatt points

\$30,000++ earns 120,000 World of Hyatt points





Gallery







Hyatt Hotels & Resorts

## Hyatt Regency Waikiki Beach Resort and Spa

2424 Kalakaua Avenue

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