



2020

Wedding Menus



*The Hyatt Regency Jersey City
offers a stylish venue overlooking the famous Manhattan skyline -
Perfect for sharing and celebrating with friends, family and colleagues.*

*This 350-room hotel creates a vibrant atmosphere
with exquisite service and decadent food & beverage.
Events are immaculately orchestrated to ensure our guests experience
the sophisticated styling of our hotel.*

All Banquet Food & Beverage subject to 26% service charge and 6.625% tax

Package Inclusions

Personalized Menu Proposal

Complimentary accommodations for Bride & Groom

*Special room rates for overnight guests
(rates and availability are dependent upon season and occupancy levels)*

Direction cards and accommodation cards for out-of-town guests

Complimentary Bartender and Coat Check fees

Selection of linens: Black, White, or Ivory

Personal Butler

Votive candles for guest tables and window sills

Complimentary staging for Band or DJ

Complimentary Dance Floor

Our Wedding Consultants will assist you in planning the most memorable event of your life by custom designing a wedding reception to fulfill all of your dreams. Let us handle all the details so you can relax and enjoy the day with your family and guests.

Our seasoned staff is trained to assist you with your every whim the night of your event. We take pride in our professional and personalized service, a professional Banquet Captain assigned exclusively to your event.

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Reception

Passed Hors D'oeuvres

Cold

Fresh Pesto Mozzarella Skewer
Balsamic reduction, Cherry Tomato

Fresh Seasonal Melon skewer
With Prosciutto

Smoked Salmon
Crème Fraîche, Fried Capers on Bagel Crouton

Cajun shrimp
With Guacamole on wonton cup

Quail eggs
Lemon Scented crème fraîche, caviar, chive on potato chip

Medjool Dates
Stuffed with Local Blue Cheese

Marble baked potato
Goat Cheese Cream, bacon crisp, chive

Tuna Poke wonton
Seaweed salad, mango coulis and Wasabi caviar

Curried chicken tartlet
With apple and toasted walnuts

Hot

Miniature Crab Cake
Mango habanero aioli

Coconut Shrimp Skewer
Orange Chili Sauce

Braised short ribs empanada
Chipotle aioli

Quesadilla
Jack Cheese and Corn

Steam Edamame dumpling
Ginger soy and scallion dipping sauce

Chicken meatballs
Vietnamese caramel sauce, sesame seed and green onion

Mini beef cheeseburger
Pickle, mustard and ketchup

Beef Frank
Mini hot dog in puff pastry, spicy Sir Kensington's ketchup

Wild Mushrooms Phyllo Triangle

Reception Stations

Slice Cured Meat and Artisan Cheese Board (included)

*Manchego cheese, French Brie, herbs jack
Fig chutney, Honey, grapes, toasted pecans, dried fruits, lavosh crackers, crispy
slice baguette
Prosciutto Cotto, Soppressata and Capicola,
Pickled vegetable, Whole Grain Mustards, toasted slice baguette*

Enhancement +\$8.00 per person

Artisan Local Cheeses

*Marion MA Great hill blue cheese, Goshen NY 5 spoke creamery Age Cheddar
& walnut raisin slice baguette*

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Mediterranean mezze

*Classic hummus, Muhammara, Giants beans in vinaigrette,
Grilled eggplant with Za'atar spice, grilled zucchini and yellow squash, mixed
olives, Greek yogurt, Harissa and grilled pita bread*

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Small plates

*Quinoa Salad
Roasted peach, red pepper, red onion, chive, honey champagne vinaigrette*

Moroccan Couscous

Toasted pinenuts, white grapes, golden raisin, fresh mint, lemon olive oil

Roasted Corn Salad

Red onion, roasted red pepper, feta cheese, fresh cilantro, honey lemon dressing

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Pasta Station
(Choice of Two Pastas)

Gemelli

Roasted Mediterranean vegetables, fresh basil, olive oil

Campanelle

Broccolini, garlic confit, chicken mozzarella sausage, pepper flakes, olive oil

Penne

Roasted seasonal mushrooms with caramelize shallots and fresh herbs

Or

Creamy tomato a la Vodka

Orrechiete

Clams and shrimp, leek, fresh herbs, white wine lemon butter, fried capers

Garganelli

Asparagus, spring pea, spinach puree cream sauce

Pasta served with grated Parmigiano-Reggiano cheese & Focaccia Breadstick

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Enhancements
(Based on Menu Package Selection)

Harborside Sliders

Spice Marinated slice Chicken Thighs, Veggie Sliders and Angus Beef Burgers

Martins Potato Rolls

Warm Kettle Chips

Fried Onion Strings, Shredded Cheddar, Pepper Jack, Ketchup, Chipotle Mayo,

Barbecue Sauce, Dill Pickles

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Jersey City Taco Truck

*Ancho Steak Fajitas, Chipotle Braised Chicken,
Charro beans*

Toppings to include:

*Citrus Cabbage Slaw, Guacamole, Pickled Jalapenos, Shredded Cheddar Cheese,
Sour Cream, Picante Salsa and Limes
Served with Tortilla Chips & Flour Tortillas*

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Gourmet Bacon Bar

*Spicy Brown Sugar Applewood Candied Bacon
Crispy Vermont Maple Black Peppercorn Bacon
Chocolate covered candied bacon with sea salt*

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Chinatown Steamed Buns

(Enhancement +\$5 per person)

*Char Siu Pork, Garlic Ginger Marinated Duck Breast
Fresh Cucumbers, Green onion, Hoisin and Sambal Sauce with Steam Bao Buns
Shrimp shumai
Steam Edamame Dumpling
Soy Ginger and Scallion Sauce*

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Down By the Shore

*Beef Hot Dog "Rippers" with Ketchup, Mustard, Sauerkraut and Relish
Local Provolone Cheese and Parsley Italian Sausage, Apple and Cabbage Slaw
with Toasted Sunflower Seeds, Apple vinaigrette, Pretzel Heroes
Half-Sized Beef Corn Dogs and Pretzel Nuggets with Cheese Sauce
Raspberry Lemonade Shooters
Freshly Popped Popcorn*

Deluxe Reception Enhancements

Chilled Seafood Bar

+\$25.00 per guest in place of included station

+ \$35.00 per guest for additional station

Classic Shrimp Cocktail

Peruvian Black Sea bass Ceviche

Oysters on the Half Shell

Jonah Crab Claws

Tabasco, Lemons, Cocktail Sauce,

Mignonette and Remoulade sauce

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Sushi Display

+\$15.00 per guest in place of included station

+ \$20.00 per guest for additional station

*Gourmet Maki Rolls to include Salmon, Tuna, California, and Hamachi
served with Soy Sauce, Wasabi and Pickled Ginger*

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Sushi Action Station

+\$35.00 per guest in place of included station

+ \$45.00 per guest for additional station

Expertly Crafted and Enticingly Displayed Sushi & Maki Rolls Made to Order

**Requires One Sushi chef attendant for every 150 guests*

\$300.00 per attendant

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Herb Roasted Turkey Breast

+\$10.00 per guest in place of included station

+ \$15.00 per guest for additional station

Watercress, Apple and Fennel Salad with Apple Cider vinaigrette

Pan Gravy and cranberry Sauce with Buttermilk Biscuit

**Requires Chef Attendant - \$300.00*

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Prime New York Strip Loin

+\$15.00 per guest in place of included station

+ \$27.00 per guest for additional station

*BBQ Coffee Rubbed Prime Roasted NY Striploin,
Cheesy onion and Bacon Dipped Horseradish Cream
Brioche Rolls*

**Requires Chef Attendant - \$300.00*

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Nordine's Smoked House Woodland Ham

+\$8.00 per guest in place of included station

+ \$15.00 per guest for additional station

*Baked and Glaze with Brown Sugar Mustard
old Fashion Mustard and Fruit Chutney*

**Requires Chef Attendant - \$300.00*

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After Dinner Delights

Viennese Table

*Assorted Cupcakes, Mini Fruit Tarts, Mini Cannoli and Eclairs
Italian Butter Cookies, Mini Cheesecake Bites, Brownies, Pecan Bars and
Blondies, Cream Puff, Chocolate Covered Strawberries*

+15.00 Per Guest

Assorted Petit Fours

Platter of Miniature Desserts for the Table

+\$15 per table

Dinner Selections

Appetizer

(Based on Menu Selections)

Jersey Sweet Corn Bisque

Lump Crab Meat, Piment d'espelette and Basil oil

Quinoa Salad

Roasted Peach, Grilled Cajun Shrimp, Honey Champagne Vinaigrette

Black pepper Crusted Seared Ahi Tuna

Seaweed and manga Salad, mango sauce and wasabi Caviar

Chilled Roasted Cajun Shrimp

Avocado Puree, mango salsa and Fried Plantains

Artisanal Burrata Cheese

Heirloom Tomatoes, Thai Basil Pesto, Petite crystal Lettuce, Olive oil

Green Risotto

Fresh Peas, Asparagus and Spinach, Pea Tendrils

Gold and Candy Cane Beet Salad

Ricotta Goat Cheese, Arugula, Toasted Pistachio, lemon Olive Oil

Grilled Vegetables Ravioli

Pomodoro Sauce, fresh Parmesan Cheese, fried basil and Extra Virgin olive Oil

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Salads

Organic Baby Kale

*Shaved Fennel, Goat Cheese, Almonds, Dried Cherries,
Cherry Pomegranate Vinaigrette*

Frisee

*French Beans, Crispy Bacon, Shaved Radish
And Roasted Shallots Vinaigrette*

Baby Romaine Wedge

*Buttered garlic Croutons, Toasted Pine nuts, White Anchovy, shredded
Parmesan Cheese, homemade Caesar dressing*

Mix Baby Lettuce

Asian Pear, Toasted Pecans, Champagne Vinaigrette

Watercress Salad

*Seared & Roasted Forelle Pear, Endive, Serrano Ham, Great Hill Blue Cheese,
Honey, Light Olive oil & Balsamic reduction*

Baby Iceberg Wedge

*Crispy Bacon, Slice Red Onion, Local Great Hill Blue Cheese, Toasted Walnut
And Honey Blue Cheese Dressing*

Entrees

BEEF

*Black Pepper Crusted Filet Mignon
Cognac Sauce*

*Filet Mignon
Foie Gras & Port Wine Sauce*

*12oz Delmonico's Ribeye
Barbecue Coffee Rubbed, Merlot Sauce*

*Pastrami Spice Crusted New York Strip Medallion
Fresh Horseradish Mustard Sauce*

*New York Strip
Roasted Shallots and Merlot*

*Braised Boneless Beef Short Ribs
With Chocolate and Cinnamon*

CHICKEN

*Chicken Breast Saltimboca
Stuffed with Prociutto, Provolone and Sage, Lemon Chicken Jus*

*Pan Seared Chicken Breast
Fresh Herbs Crusted au jus*

*Macadamia Nuts Crusted Chicken Breast
Grilled Pineapple Salsa*

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FISH

*Pan Seared Striped Bass
Herbs Ocean Sauce and micro Herbs*

*Cajun Citrus Antarctic Salmon
Lemon Butter and Chive*

*Glaze Sixty South Antarctic Salmon
Honey Soy ginger, Toasted Sesame seed*

DUET OPTION

(One entrée only based on package selected)

*Jumbo Lump Crab Cake & Center Cut Filet Mignon
Champagne Sauce & Merlot Demi-Glace*

**Vegan & Vegetarian options available upon guest request
All entrees Served with one compliment and two vegetables of guests choice

Compliments

Gratin Dauphinois

Golden Potato Puree

Roasted Baby Potatoes with Garlic and Fresh Herbs

Classic Italian Risotto with Parmesan Regianno

Spinach and Mascarpone Cheese Farroto

Pan Seared Goat Cheese and Chive Polenta Cake

Classic French Rice Pilaf

Jasmine Rice & Quinoa Pilaf

Wild Rice pilaf with Cranberries and Toasted Pecans

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Wedding Packages

Food & Beverage Minimum Revenue Commitment: ranges from \$15,000++ - \$65,000++ depending on date/space/season (80+ guests)

Food & Beverage Minimum Revenue Commitment: ranges from \$5,000++ - \$15,000++ depending on date/space/season (25-75+ guests)

Ceremony space: \$1,000-\$3,000 (included in food and beverage minimum revenue commitment)

Package \$165++ - Buffet

6 hors d'oeuvres
3 stations
Buffet
Carlos Bakery Cake
5 Hours of Premium Bar

Package \$165++ - personal preference

6 hors d'oeuvres
3 stations
Salad
Beef, chicken, fish
Carlos Bakery Cake
5 Hours of Premium Bar

Package \$175++ - personal preference

6 hors d'oeuvres
3 stations + enhancement
Salad
Beef, chicken, fish
Carlos Bakery Cake
5 Hours of Premium Bar

Package \$180++ - Stations

8 hors d'oeuvres
2 reception stations
Food Stations:
garden state salad, 2 enhancements,
Viennese Display
Carlos Bakery Cake
5 Hours of Premium Bar

Package \$185++ - duet entrée

6 hors d'oeuvres
3 stations + enhancement
Salad
Duet entrée (silent vegetarian)
Carlos Bakery Cake
5 Hours of Premium Bar

Package \$185++ - personal preference

6 hors d'oeuvres
3 stations + enhancement
Appetizer
Salad
Beef, chicken, fish
Carlos Bakery Cake
5 Hours of Premium Bar

+\$10 for appetizer course

+\$10 for enhancement station

Premium Wedding Bar Includes:

Titos, Bombay, Bacardi, Jack Daniels,
Johnny Walker Black, Crown Royal,
Herradura Reposado, Hennessy, Jameson
Domestic, Imported and Craft Beers:
Bud Light and Miller Lite, Brooklyn Lager,
Sierra Nevada, Flying Fish Hopfish IPA,
Corona, Blue Moon

Canvas Wines: Chardonnay, Pinot Grigio,
Cabernet Sauvignon, Merlot, Pinot Noir,
Canvas Sparkling Wine
Amaretto, Irish Cream, Courvoisier,
Frangelico, Kahlua, Sambuca, Grand
Marnier, Soft Drinks, Juices and Waters