

HYATT REGENCY  
CHESAPEAKE BAY GOLF  
RESORT, SPA AND MARINA  
WEDDINGS





## CONGRATULATIONS ON YOUR ENGAGEMENT!

Planning a wedding can be overwhelming, and we are here to help you! Here are some tips to consider while planning yours:

First and foremost, start with your budget. Once it's done, you'll be so much more prepared to start planning.

Consider all the costs involved from the wedding venue and food and beverage to the honeymoon. This will help you choose what's right for you in every category.

We look forward to working with you, and once again, congratulations!

# VENUES

## MANOR LAWN

Surround your celebration with the lush green of our exquisitely manicured lawn, adjacent to the 18th hole of River Marsh Golf Club, with the Choptank River beyond.

CEREMONY : UP TO 500 GUESTS

RECEPTION : UP TO 400 GUESTS

## REGATTA PAVILION

Our large open air pavilion looks out over the Choptank River and includes a charming wood burning fireplace.

CEREMONY : UP TO 300 GUESTS

RECEPTION : UP TO 200 GUESTS

## BREAKWATER PAVILION

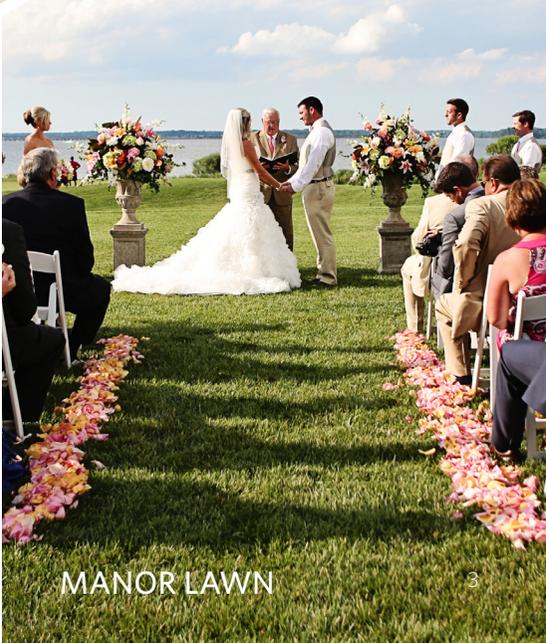
The intimate Breakwater Pavilion, reached by a paved footpath, sits several hundred feet offshore, with sweeping views of the Choptank River facing sunset.

CEREMONY : UP TO 150 GUESTS

REGATTA PAVILION



BREAKWATER PAVILION



MANOR LAWN

INFINITY POOL



BLUE POINT PROVISION  
COMPANY



RIVER'S EDGE POOL

## **SEASONAL VENUES**

Experience some of our resort's greatest amenities with one of our exclusive seasonal venues.

### **INFINITY POOL**

CEREMONY : UP TO 300 GUESTS

RECEPTION : UP TO 300+ GUESTS

### **RIVER'S EDGE POOL**

RECEPTION : UP TO 300 GUESTS

### **BLUE POINT PROVISION COMPANY**

CEREMONY : UP TO 100 GUESTS

RECEPTION : UP TO 80 GUESTS

\*These venues are public hotel amenities based on seasonal availability. Additional labor and storage fees apply.

# VENUES

## EAGLES NEST BAR & GRILL

Enjoy views of our golf course from our clubhouse restaurant.

RECEPTION: UP TO 65 GUESTS

COCKTAIL PARTY: UP TO 125 GUESTS

\*available after 6pm

## GRAND FIREPLACE PATIO

Overlooking our Infinity Pool and Choptank River, this brick patio includes a water feature and wood burning fireplace.

CEREMONY AND COCKTAILS:  
UP TO 180 GUESTS





## BALLROOMS

Our Chesapeake and Choptank Ballrooms are available for indoor events and reserved as backup space in the event of any inclement weather.

### CHESAPEAKE BALLROOM

CEREMONY: UP TO 650 GUESTS  
RECEPTION: UP TO 600 GUESTS

### CHOPTANK BALLROOM

CEREMONY: UP TO 350 GUESTS  
RECEPTION: UP TO 240 GUESTS

\*Draping is an additional charge

# WEDDING INCLUSIONS & VENUE FEES

## WEDDING PACKAGE INCLUSIONS

### CEREMONY

- Outdoor White Folding Chairs
- Indoor Banquet Chairs

### COCKTAIL HOUR

- High Top and Low Top Tables
- One Complimentary Bartender Included Per 100 Guests
- Each Additional Bartender \$300.00 each

## RECEPTION

- Standard Banquet Tables
- Indoor Staging and Dance Floor
- Votive Candles for Reception Tables
- Standard House Linens
- Table Stands and Numbers
- Complimentary Cake Cutting
- Coffee and Hot Tea Service

## VENUE FEES

### OUTDOOR SPACE

- Peak Season: \$2000- \$8000 per venue
- Off Season: \$1000--\$4000 per venue

### INDOOR SPACE

- Peak Season: \$750 - \$10,000 per venue
- Off Season: \$500 - \$7,500 per venue

## FOR THE WEEKEND

- Special Pricing for all Wedding Related Events (rehearsal dinner, brunch, post reception wrap up)
- Special Discounted Room Rates for Guests
- Complimentary Room\* for the Couple the Night of the Wedding

\*Minimum revenue commitment of \$5,000 required





## THE PLATED DINNER

Select 4 Hors d'oeuvres | Select 1 Salad | Select 3 Entrees

\$110.00--\$129.00 per guest\*

Final per person price based on highest priced entrée offering selected

### COLD HORS D'OEUVRES

- Chopped Tomato, Kalamata Olive, Feta Cheese on Bruschetta
- Prosciutto Wrapped Asparagus
- Old Bay Dusted Crab Salad in Endive
- Brie Cheese, Fig Jam over Crostini
- Avocado Shrimp Ceviche
- Shaved Beef Sirloin, Horseradish Chive Cream Cheese on Pretzel Bread
- Smoked Salmon Canape
- Antipasto Skewer, Balsamic Glaze
- Spicy Seared Tuna on English Cucumber, Wasabi Cream
- Caprese Crostini

### HOT HORS D'OEUVRES

- Vegetable Samosa, Mango Chutney
- Chili Lime Chicken Skewers, Avocado Cream
- Tomato, Basil, Mascarpone Arancini, Basil Pesto Dip
- Jalapeno Poppers with Cheddar Cheese
- Vegetable Spring Roll, Sweet Thai Chili
- Cheesesteak Spring Roll
- Choptank Crab Cake, Smoked Paprika Tartar Sauce
- Applewood Smoked Bacon Wrapped Scallop
- Chipotle Rubbed Beef Brochette, Chimichurri

## SALADS

**Hearts of Romaine** with Shaved Watermelon Radishes, Pepitas, Heirloom Cherry Tomatoes, Focaccia Croutons, with Honeycomb Vinaigrette

**Iceberg Wedge** with Candied Bacon, Local Blue Cheese, Cherry Tomatoes, Gorgonzola Dressing

**Little Gem Salad, Raspberries** with Feta and Candied Pecans, Aged Balsamic Dressing

**Spinach and Baby Arugula** with Peach, Goat Cheese, Croutons and Tarragon Vinaigrette

## ENTREE

**Pan Seared Joyce Farm Chicken Breast**, Tarragon Jus

\$110.00/per guest

**Pistachio Crusted Sustainable Salmon**, Roasted Tomato Crème

\$110.00/per guest

**Braised Beef Short Rib**, Grain Mustard Demi, Braising Jus Reduction

\$117.00/per guest

**Chesapeake Rockfish**, Crab Romesco Sauce

\$119.00/per guest

**Local Lump Crab Cakes** with Gherkin Tartar Sauce

\$125.00/per guest

**Grilled Filet Mignon**, Filet of Beef Tenderloin, Green Peppercorn Demi Glaze

\$128.00/per guest

**Duo of Petite Filet Mignon**, Port Wine Sauce and Maryland Crab Cake

\$129.00/per guest

**Duo of Roasted Joyce Farm Chicken Breast**, Tarragon Jus and Chesapeake Rockfish

\$119.00/per guest

\*Subject to Service Charge and Taxes





# CHOPTANK BUFFET

\$139.00 per guest\*

**Cream Of Crab Soup**

**Iceberg Wedge Salad**

Shaved Red Onion, Bacon Lardons, Cherry Tomatoes, Bay Blue Cheese Crumbles, Buttermilk Ranch Dressing

**Roasted Corn Salad**

Arugula, Mint, Poblano Peppers, Parmesan and Creamy Avocado Dressing

**Pan Fried Crab Cakes**

Gherkin Tartar Sauce and Roasted Tomato Remoulade

**Blackened Strip Loin Of Beef**

Roasted Sweet Onions

**Lemon, Anise, and Rosemary Marinated Natural Chicken and Jus**

**Roasted Red Bliss Potatoes with Old Bay**

**Sautéed Broccolini, Lemon, Parmesan**

**Zucchini with Dill and Brine Cured Cheese**

**Chocolate Whoopie Pies**

**Peach Cobbler**

Pecan Streusel Topping

\*Subject to Service Charge and Taxes

# THE PERSONAL PREFERENCE

\$158.00 per guest\*

You pre select appetizers, guests select entrée night of event

Select 4 Hors d'oeuvres | Select 1 Appetizer | Select 1 Salad | Intermezzo  
Select 3 Entrees for your Guests to Choose From

## APPETIZER

**Local Jumbo Lump Crab Cake** with Red Pepper & Truffle Aioli, Spring Tomato Salad

**Chili Lime Spice Seared Sea Scallops** with Ginger Carrot Puree, Roasted Citrus  
Mushrooms and Asparagus Salad

**Off the Rook Braised Beef Short Rib** over Smoked Gouda Risotto

**Silver Queen Corn and Sweet Pea Arancini**, Fire Roasted Red Pepper Coulis,  
Pea Tendrils and Corn Shoots

**Mushroom Ravioli** with Brandy Crème Sauce, Confit Heirloom Tomato, Fresh Basil

**Native Rockfish Medallion**, Tomato Fennel Broth, Focaccia Crostini

**Potato Leek Soup**, Jumbo Lump Chesapeake Bay Crab Meat, Cilantro Oil

## SALADS

**Hearts of Romaine** with Shaved Watermelon Radishes, Pepitas, Heirloom  
Cherry Tomatoes, Focaccia Croutons, with Honeycomb Vinaigrette

**Iceberg Wedge** with Candied Bacon, Local Blue Cheese, Cherry Tomatoes,  
Gorgonzola Dressing

## INTERMEZZO

Seasonal Sorbet

\*Subject to Service Charge and Taxes

## THE PERSONAL PREFERENCE (CONTINUED)

### ENTRÉE

**Seared Natural Chicken**, Corn Cream Sauce and Charred Corn Salsa

**Grilled Filet Mignon**, Maytag Blue Cheese Crust, Zinfandel Sauce

**Crisp Seared Filet of Rockfish**, Asparagus Crab Salad, Blood Orange Buerre Blanc

**Ginger Mustard Glazed Sustainable Salmon**, Carrot Ginger Puree, Papaya Mango Salsa

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## ALTERNATIVE OPTIONS

### VEGETARIAN

**Wild Mushroom Ravioli**, Grilled Herb Marinated Portobello Mushroom and Thyme Tea

**Chunky Lentil Stew**, Crushed Tomatoes, Artichoke Hearts, Asparagus Tips, Parmesan Crostini

**Grilled Zucchini**, Yellow Squash, Red Pepper, Red Onion, Tomato, Portobello Mushroom, Sautéed Spinach, Fresh Mozzarella, Roasted Red Pepper Sauce

**Polenta Medallion**, Fire Roasted Vegetable, Roasted Red Pepper Coulis

### VEGAN

**Quinoa Bowl**, Edamame, Kale, Green Garbanzo Beans

**Vegan Cassoulet**, Wild Mushroom Stew, Oven Cured Tomato, Grilled Tofu, Sweet Onions, Cannellini Bean

**Tofu Rice Bowl**, Scallion, Cabbage, Carrots, Snow Peas, Tamari Stir Fry Sauce

## BEVERAGE PACKAGES

each package includes beer, soda and juice

## SIGNATURE BAR

5 Hour Open Bar - \$55.00\* per guest

Each Additional Hour +\$10.00

### Inclusions

- Vodka: Concierge
- Tequila: Concierge
- Rum: Concierge
- Gin: Concierge
- Scotch: Concierge
- Bourbon: Concierge
- Whiskey: Concierge
- Wines: Canvas Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon & Canvas Brut (Sparkling Wine)



## PREMIUM BAR

5 Hour Open Bar - \$68.00\* per guest  
Each Additional Hour +\$11.00

### Inclusions

- Vodka: Titos
- Tequila: Sauza Gold
- Rum: Bacardi Superior
- Spiced Rum: Captain Morgan
- Gin: Tanqueray
- Scotch: Johnnie Walker Red Label
- Bourbon: Makers Mark
- Whiskey: Jack Daniels
- Seasonal Wines

## SUPER PREMIUM BAR

5 Hour Open Bar - \$75.00\* per guest  
Each Additional Hour +\$12.00

### Inclusions

- Vodka: Ketel One
- Tequila: Don Julio Silver
- Rum: Bacardi Superior
- Dark Rum: Gosling's
- Gin: Hendrick's
- Scotch: Johnny Walker Black and Glenlivet 12
- Bourbon: Woodford Reserve
- Whiskey: Crown Royal
- Wines: Hess Napa Collection Chardonnay, The Crossings Sauvignon Blanc, Joseph Wagner's Boen Cabernet Sauvignon, Joel Gott Palisades Red Blend, Belleruche Rose, Lamarca Prosecco



\*Subject to Service Charge and Taxes

# HOSTED BAR & WINE LIST\*

## HOSTED BAR - price per drink

- Concierge Bar \$10.00
- Premium Bar \$12.00
- Super Premium Bar \$14.00
- Cordials \$11.00
- Domestic Beer \$7.00
- Imported Beer \$8.00
- Signature Wine \$10.00
- Seasonal Wine \$12.00
- Sparkling Wine \$10.00
- Red Bull \$6.00
- Soft Drinks \$6.00
- Mineral Water/Juice \$6.00

## WINE LIST

- Gloria Ferrer, Brut \$55.00/bottle
- Santa Margherita, Pinot Grigio \$80.00/bottle
- Decoy, Chardonnay \$62.00/bottle
- Rodney Strong, Chardonnay \$60.00/bottle
- Hannah, Sauvignon Blanc \$58.00/bottle
- Chateau St Michelle, Riesling \$40.00/bottle
- Hess Treo, Red Blend \$60.00/bottle
- Simi, Cabernet \$80.00/bottle
- Meiomi, Pinot Noir \$70.00/bottle
- La Crema, Pinot Noir \$80.00/bottle
- Catena, Malbac \$52.00/bottle



## BEER, WINE AND SODA

5 Hour Open Bar  
\$45.00\* per guest

### Inclusions

- Domestic Beer
- House Wine
- Soda

\*Subject to Service Charge and Taxes

# KNOW BEFORE YOU BOOK

## WEDDING COORDINATION

To ensure a seamless wedding event, we require all weddings to hire a professional Wedding Coordinator to assist you and your guests during your wedding events. Your Event Planning Manager will provide you with names of recommended Wedding Coordinators that are familiar with our resort and their responsibilities.

## DECORATIONS

All decorations and setup times must be approved by the hotel and must comply with local Fire Codes. Decorators must be licensed, provide proof of liability insurance, and provide a certificate of insurance naming the hotel additionally insured. Vendors must ask for approval to hang anything from the ceilings or affix anything to the walls. The hotel will not permit anything to be affixed to the walls, floors or ceiling in any rooms with nails, staples, tape, or any other damaging substances. Confetti and glitter are not allowed. All draping and rigging must be approved by hotel. Special production items such as indoor fireworks, fog machines, haze machines, and others require permits and pre approval months in advance. Confirm with your Event Planning Manager prior to contracting these additional services.

## CONFIRMATION OF SPACE AND DEPOSITS

An initial non refundable deposit of 25% of the contracted revenue commitment is required to confirm your date along with a signed contract.

## TASTINGS

We conduct private tastings on Mondays & Tuesdays at 11am or 1pm. Must be scheduled at least three months prior to your event date. Up to 4 people may attend complimentary when contracted minimum is greater than \$10,000.00, charges apply for additional

# PREFERRED VENDORS

## WEDDING COORDINATORS

- Belle of the Ball  
belleoftheballweddings.com  
Melissa - 516.455.3222
- Kari Rider Events  
karirider.com  
Kari - 443.534.4257
- Katie Parks Events  
Katieparksevents.com  
Katie - 301.335.8011
- Elizabeth Bailey Weddings  
elizabethbaileyweddings.com  
Elizabeth - 443.519.5062
- Sara Reynolds Events  
hello@sarareynoldsevents.com  
203.520.9926
- VanSaint Group  
hello@vansaintgroup.com  
443.504.9252

## CAKES

- Bay Country Bakery  
baycountrybakery.com  
Gena - 410.228.9111
- Cake Art  
cakeartMD.com  
Susan - 443.859.8147
- Ruby's Cake Shoppe & Pastries  
Rubycakeshoppe.com  
443.205.3979
- Blackwater Bakery  
Blackwaterbakery.com  
Candace Christopher  
703.309.6321

## PHOTOGRAPHERS & VIDEOGRAPHERS

- Paper Boys  
www.paperboys.com  
Jordan@paperboys.com,  
Jordan Everlein - 540.227.0706
- Daniel Bostwick Photography  
danielbostwickphotography.com  
Daniel - 302.381.3267
- Manda Weaver  
mandaweaver.com  
Manda - 410.442.1653
- Karena Dixon Photography  
karenadixon.com  
Karena - 410.200.5771

## MUSIC

- Darling Productions  
thatdjuguyjustin.com  
Justin - 443.527.1778  
darlingweddingproductions@gmail.com
- Maryland's DJ  
marylandsdj.com  
Jordan - 301.968.0965
- Watershed Entertainment  
watershedentertainment.com  
Andy - 301.706.5496
- String Poets  
stringpoets.com/home/  
202.465.2310

## FLORIST

- Styled  
styledde.com  
Carly - 302.827.3225  
info@styledde.com
- J. Starr's Flower Barn  
jstarrsflowerbarn.net  
Jamie - 410.463.2802
- Monterey Farms  
monterayfarms.com  
Amy - 410.820.7575
- Flowers N Things  
cambridgemdflorest.com  
Kelly - 410.228.6331
- Smith Wedding & Event Floral  
Design LLC  
ssshellah@netscape.net  
Sheila Smith - 410.569.6851

## RENTALS

- Ebb Tide Tent & Party Rental  
ebbtidetentrentals.com  
Heather - 410.827.0333
- On Your Mark Lighting  
onyourmarklighting.com  
Mark - 410.310.6743
- Select Events  
selecteventgroup.com  
301.604.2334
- Blondell's Accent on Events  
accentsmb@aol.com  
Mike - 410.691.2277
- Eastern Shore Tents & Events  
Amy Eaton - 410.924.3453  
Amy@estents.com

## EXTRAS

### FIREWORKS

- Zambelli's  
800.245.0397

### LIGHTING

- Digital Lighting  
Event Lighting Production,  
Pyrotechnics, Special Effects  
and Décor for Events in all venues  
diglight@aol.com  
301.987.0511

### BOAT RENTALS

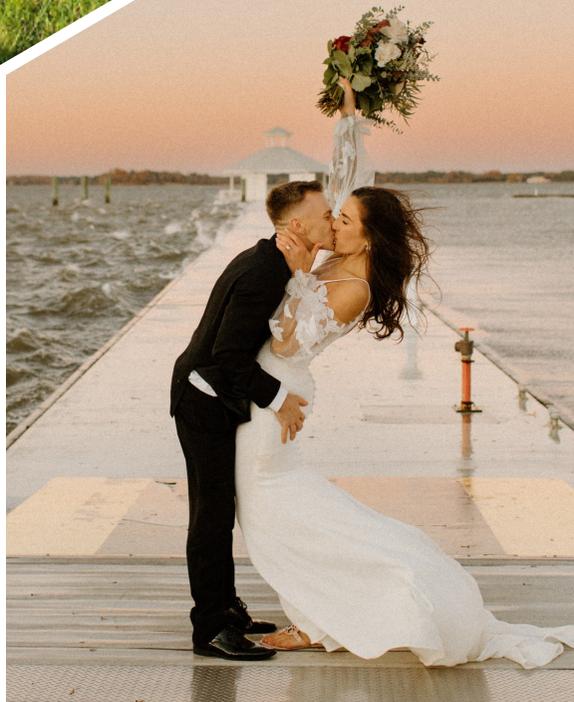
- Black Water Adventures  
410.901.9255

### CUSTOM SIGNAGE

- Lucky Kat Design  
Luckykatdesign@yahoo.com  
Kateri Chan - 443.521.2562

### OFFICIANTS

- Beginnings and Ends  
Bonnie - 410.725.7028
- Divine Transformation  
divinetransformation.com  
Laura - 443.562.4709



## HONEYMOON SPECIAL BONUS OFFER

Celebrate your wedding day at Hyatt and earn free nights on your honeymoon! Now there's even more to love about your wedding at Hyatt. When you celebrate your wedding at Hyatt, you can earn bonus points towards free nights at any Hyatt hotels & resorts location worldwide from authentic resorts the essence of the destination to exciting city hotels across the globe. Simply request offer code hmoon and enter into a contract by December 31, 2023

- 60,000 POINTS FOR \$10,000.00 MINIMUM  
Minimum of two free nights at any Hyatt world wide
- 90,000 POINTS FOR \$20,000.00 MINIMUM  
Minimum of three free nights at any Hyatt world wide
- 120,000 POINTS FOR \$30,000.00 MINIMUM  
Minimum of four free nights at any Hyatt world wide
- 150,000 POINTS FOR \$40,000.00 MINIMUM  
Minimum of five free nights at any Hyatt world wide

\*see World of Hyatt for more details  
points awarded based on Contracted Minimum NOT final spend



**HYATT**  
REGENCY®

HYATT REGENCY CHESAPEAKE BAY  
GOLF RESORT, SPA AND MARINA  
100 Heron Blvd, US-5  
Cambridge, MD 21613  
T +1 410 901 6325  
[hyattregencychesapeakebay.com](http://hyattregencychesapeakebay.com)