

Hyatt Weddings



HYATT
REGENCY[®]
WESTLAKE

— your —
SPECIAL DAY



You're Getting Married!

You're ready for the perfect wedding, and we're here to help you take it above and beyond. Our friendly and talented team at Hyatt Regency Westlake in Westlake Village will take care of every last detail and flawlessly execute the day of your dreams.

Special Service

Your wedding specialist will serve as your very own personal consultant, helping you and your guests experience a wedding like no other. From the moment you arrive to that final bite of cake, we are here to create amazing moments and memories you will cherish forever.

Pre and Post-Wedding Events

Kick off the festivities with a personalized wedding shower, welcome receptions or family brunch. Our team will be by your side making sure that every event you host at Hyatt is absolutely exceptional and always true to you.

A Personalized Experience

From unique lighting and linens to fantastic dining options and everything in between, you have the power to choose the personal touches that will bring your dream wedding to life. We look forward to helping you personalize it all to make your special day even more special.

Wedding Coordinator

A professional wedding coordinator is required to assist you and your guests with the wedding rehearsal on your special day. We have a list of recommended coordinator on our vendors page. We will provide you with a list of their responsibilities.

— all about our —
HOTEL



Why Hyatt Regency Westlake?

Inviting, charming, and simply beautiful, Hyatt Regency Westlake is the destination for you.

Enchant guests with a formal affair in our Grand Plaza Ballroom or a more relaxed gathering at our beautiful Garden Gazebo with views of cascading waterfalls.

No matter what type of celebration you choose, you can be certain we'll make it spectacular.

Location

Located in sunny Southern California, Hyatt Regency Westlake is the perfect spot for your guests to enjoy a relaxing weekend celebrating you. With high end shops, restaurants, exquisite beaches, stunning golf courses, and boutique wineries and breweries all close by, your guests will want for nothing.

Your Guests Comfort

Your guests will enjoy a beautiful Mediterranean atmosphere throughout the hotel. You can set up discounted rates specifically for your guests, including discounted suites perfect for getting ready on the big day. Guests will also be able to choose between free self-service parking or use our helpful valet service. Ask your wedding coordinator for details.

Onsite Dining

Family and friends can gather in the Harvest Kitchen & Bar, featuring farm to table cuisine, for breakfast, lunch, and dinner. Enjoy Happy Hour specials while you relax by the outdoor fire pits, or if you prefer, sit in our exquisite sky-lit atrium.

Getting Ready for Your Day

Need some help getting ready? We have a multitude of local hair and nail salons, spas, and blow dry bars close by to help perfect your look .

Entertainment

Whether you prefer wine tasting, hiking, golf, or relaxing on the beach, we have it all. Get a drink at Finney's Brewery, enjoy a challenging game of golf at Westlake Golf Course, or enjoy the sun at Zuma Beach. It's your weekend!

— wedding —
SITES



Your Wedding Day

Ceremony Location

Have your first look moment by the majestic old oak tree on the lawn. Walk down the aisle towards our charming gazebo in the pleasant California sunshine. Exchange your vows with views of cascading waterfalls, surrounded by up to 450 of your friends and family, there to witness your special moment.

Reception Locations

Vista Ballroom

With the Vista ballroom, your guests will walk into the cocktail reception featuring a five story sky-lit atrium. A soothing water fountain and rich lighting will set the perfect mood for your reception. For dinner, come into the ballroom with floor to ceiling windows overlooking the beautiful Gazebo. With space for friends and family, a dance floor, bar, and DJ, this ballroom is a perfect setting for an intimate and romantic wedding celebration for up to 120 guests.

Grand Plaza Ballroom

The Grand Plaza Ballroom is the largest ballroom in Ventura County. For your cocktail reception, host your guests in the beautiful foyer, with stunning chandeliers. Your reception in the ballroom will feature soft gold, bronze, and jewel tones blended beautifully with stained carved wooden doors and inlaid beveled mirrors. The custom made alabaster and wrought iron ceiling light fixtures accent Spanish Mediterranean décor.

With 14-foot ceilings, this ballroom is the perfect spot to create custom lighting and designs with our onsite audiovisual techs. Up to 450 guests will enjoy a custom night to remember.

reception DETAILS



Wedding Package Inclusions

- Complimentary Bartender (1 per 100 guests)
- Professional Banquet Captain
- Champagne and/or Apple Cider Toast
- Cake Cutting Service
- Selection of 4 Passed Hors d'oeuvres
- White or Black Floor Length Linen and Coordinating Napkins
- Complimentary Staging, Dance Floor, Tables, and Chairs
- Choice of Plated Meal or Buffet
- Fruit Infused Water Station at Ceremony
- Special Room Rate for Overnight Guests, Based on Availability
- Complimentary suite for the wedding couple the night before and the night of the wedding

Dining Experiences

Your wedding specialist will ensure that every last detail is attended to for perfectly exceptional dining.

With imaginative presentations and a universe of options, your dinner menu will reflect your personal taste. Choose among the following customizable options.

- Guest's Personal Preference
- Plated Pre-Fixe
- Buffet Style of Specialty Stations

Beverage Packages

Discover a beverage package perfectly suited to your occasion. With signature drink options and premium liquor available, you'll find everything you need to get the party going.

Lighting

Whether it's specialty lighting at your head table, custom monogrammed lights or a spotlight on the wedding cake, the options are endless. Our onsite lighting professionals will help make your vision a reality

Enhancements

Our expert stylists are happy to consult with you about seating for your ceremony, cocktail hour, or reception. From elegant chairs to sleek arrangements, you'll have plenty of options to elevate the look and feel of your celebration.

Personal Touches

Let your unique style and vision shine through on your special day. From seating to lighting to floral arrangements, our experts are here to help you personalize your ceremony, cocktail hour, and reception.

PASS THE

— *hors d'oeuvres* —



Cold Hors D'oeuvres

- Tomato Bruschetta, with Basil & Goat Cheese
- Asian Chicken on an Endive Leaf
- Prosciutto with Sun-Dried Tomato Basil Mousse on a Polenta Round
- Fresh Mozzarella with Sundried Tomato on Focaccia
- Grilled Portobello Mushroom with Truffle Oil in Phyllo Cup
- Cumin Rubbed Beef Filet with Fromage Blanc on Focaccia Bread

Hot Hors D'oeuvres

- Stuffed Mushroom with Boursin Cheese and Spinach
- Mushroom Tart
- Chicken Brochette with Bell Peppers, Onions, and Garlic Teriyaki Dip
- Brie Cheese and Grape Quesadilla with Strawberry Balsamic Preserves
- Chili-Lime Salmon Skewer
- Mini Pizza with Goat Cheese, Olives, Sun-Dried Tomatoes and Caramelized Onions
- Mini Beef Wellington with Béarnaise Sauce
- Coconut Shrimp with Orange Sauce
- Maryland Crab Cakes with Spicy Aioli
- Thai Chicken Skewer with Peanut Sauce
- Chipotle Glazed Beef Skewer
- Petite Fig and Caramelized Onion Puff

—plated prix-fixe—
DINING



A prix-fixe menu allows you to choose each course in advance. Select from a wonderful array of offerings designed to delight your senses guests' palates. Your Hyatt wedding specialist will guide you through the selection process to help craft a menu to be enjoyed by all.

Salad (pre-select one)

- Seasonal Field Greens with Sliced Granny Smith Apples, Candied Pecans, Point Reyes Blue Cheese & Balsamic Vinaigrette
- Bibb & Curly Endive Salad with Asian Pears, Sun-Dried Cherries, Caramelized Walnuts & Champagne Vinaigrette
- Southwestern Caesar Salad with Roasted Corn, Black Beans, Corn Bread Croutons & Garlic Chipotle Chili Dressing
- The Wedge with Baby Iceberg Lettuce, Bacon, Point Reyes Blue Cheese, Tomato & House Ranch Dressing
- Vine Ripened Tomato & Mozzarella Salad with Fresh Basil, Arugula, Balsamic Reduction, California Olive Oil & Ciabatta Crostini
- Spinach & Frisée salad, Strawberries, Yellow Beets, Orange Segments & Citrus Vinaigrette

Entrées (pre-select two)

Lunch \$70.00 per guest

- Herb-Crusted Chicken Breast with Cabernet Sauce
- Local Honey Mustard Crusted Chicken Breast, Point Reyes Blue Cheese, Mushroom Stuffing & Truffle Jus
- Sweet Chili Glazed Atlantic Salmon with Lemon Grass Yuzu Sauce

Dinner \$80.00 per guest

- Herb-Crusted Chicken Breast with Marjoram Cabernet Sauce
- Pistachio-Crusted Salmon with Saffron-Chive Citronette
- Filet Mignon & Forest Mushrooms
- Petit Filet Seared Salmon with Cabernet Reduction & Horseradish Beurre Blanc

Accompaniments (pre-select two)

- Smashed Fingerling Potato
- Roasted Garlic Mashed Potatoes
- Au Gratin Potatoes
- Wild Rice Pilaf
- Seasonal Vegetables

Dessert

- Chocolate Covered Strawberries
-

— buffet-style —
DINING



A buffet-style dinner offers versatility and the opportunity for guests to meet and mingle during dinner. From regionally inspired cuisine to customized selections, your wedding specialist will help you select every wonderful offering.

Conejo Valley Buffet

- Grilled Asparagus with Shaved Parmigiano Reggiano
- Crisp Romaine Radicchio and Lettuce, with Cucumber, Red Onions, Roasted Pumpkin Seeds & a Variety of Dressings
- Sliced Vine Ripened Tomato and Arugula Quinoa Salad
- Grilled Lemon-Rosemary Chicken Breast with Caramelized Shallot & Onion Jam
- Herb Crusted Skuna Bay Salmon with Lemon Butter Sauce
- Au Gratin Potatoes
- Seasonal Local Vegetables
- Assorted Artisan Dinner Rolls and Butter
- Chocolate Covered Strawberries

\$70.00 per guest

The Westlake Buffet

- Artisanal Greens with Cucumbers, Tomatoes, Sundried Cherries, Pine nuts, Red Onion, & a Variety of Dressings
- Vine Ripe Tomatoes with Mozzarella, Fresh Basil & Balsamic Dressing
- Cabernet Braised Beef Short Ribs with Meyer Lemon Gremolata
- Local Pacific Sea Bass with Capers, Slow Cooked Tomatoes & Lemon Butter
- Heirloom Fingerling Smashed Potatoes
- Seasonal Local Vegetables
- Assorted Artisan Dinner Rolls and Butter
- Chocolate Covered Strawberries

\$80.00 per guest

SPECIALTY

— station dining —



Specialty Station dining is the perfect choice if you desire a more flowing, relaxed dining experience. Our Executive Chef will present food stations with a number of inventive and delectable choices. Made with the freshest of ingredients and made-to-order stations, guests are sure to be pleased by all the unique and delicious options.

Fresh Crudité

Broccoli, Snow Peas, Celery, Carrots, Cauliflower Cucumber, Olive & Roasted Tomato Tapenade, Peppercorn-Ranch, Hummus
\$8.00 per guest

Shellfish Bar

Jumbo Old Bay Spiced Shrimp, Crab Claws, & Oysters on Half Shell served with Tabasco, Cocktail Sauce, Lemons, Cucumbers, Pickled Red Onion Salad
\$550.00 per display for 100 pieces

Artisanal Cheese

Handcrafted Cheese selection including Cypress Grove Goat Cheese, Reyes Blue Cheese, Bellwether Carmody & Cheddar Served with Artisan Bread, Crackers, Dried Fruits, Fig Jam, Mixed Nuts & Local Honey
\$14.00 per guest

Freshly Prepared Pasta

Penne Pasta with Grilled Chic ken, Roasted Red Peppers, Olives, & Broccoli.
Ravioli with Baby Shrimp, Portobello Mushrooms, Baby Spinach, Sun-Dried Tomato with a Basil Scented Tomato & Tarragon Cream Sauce.
Includes Oven Roasted Focaccia & Parmesan Bread Sticks, Black Pepper Mill, Shredded Asiago, Crushed Red Pepper & Herb Oil
\$24.00 per guest

*Chef Attendant Required (1 per 75 guests, \$150 per chef)

Mac & Cheese Station

Selection of Two:
Traditional Four Cheese Mac and Cheese
Truffle Mac and Cheese
Parmigiano-Reggiano Mac and Cheese
Southwestern Mac and Cheese with Ham, Roasted Corn, and Poblano Pepper
Shrimp and Lobster Mac & Cheese*

\$18.00 Per Guest
*Additional \$4 per guest

Herb Roasted Turkey Breast

Served with Spinach Salad, Roasted Shallots, Grilled Peppers, Toasted Sweet Potatoes, Apple Raisin Chutney, Gourmet Mustards, Buttermilk Biscuits & Turkey Gravy
\$280 per station, serves approximately 25 guests

*Chef Attendant Required (1 per 50 guests, \$150 per chef)

Black Pepper Crusted Rib Eye

Served with Chilled Asparagus Salad, Rosemary New Potatoes, Caramelized Onions, Roasted Mushrooms & Crusty Loaf Breads
\$500.00 per station, serves approximately 35 guests
*Chef Attendant Required at \$150 per chef

BEVERAGE

— packages —



With bar packages perfect for your style of occasion, guests will savor and enjoy. Select from a variety of soft drinks, red and white wine, premium and domestic beer, and cocktails.

Hosted Bar Package 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.

Premium Brands

5 Hour Open Bar \$42.00 ++
Each Additional Hour \$8.00 ++

Super Premium Brands

5 Hour Open bar \$52.00 ++
Each Additional Hour \$10.00 ++

Soft Bar Beer, Wine , Soft Drinks

5 Hour Open Bar \$35.00
Each Additional Hour 6.00

Hosted Bar Per Drink

Full bar setups are included in the package and charges are based on the actual number of drinks consumed.

- Premium Cocktails \$10.00
- Super Premium Cocktails \$13.00
- Domestic Beer \$6.00
- Premium and Imported Beer \$7.00
- Select Wines \$8.00
- Featured Wines \$9.00
- Champagne \$8.00
- Cordials \$12.00
- Non-Alcoholic Beer \$3.75
- Soft Drinks/Mineral Water/Juices \$3.75

Premium Bar Brands

Absolut (Vodka), Tanqueray (Gin), Bacardi (Rum), Jose Cuervo Gold (Tequila), Jack Daniels (Whiskey), Dewar's (Scotch), Seagram's VO (Whiskey), Courvoisier VSOP (Cognac)

Super Premium Bar Brands

Grey Goose (Vodka), Bombay Sapphire (Gin)
Rhum Barbancourt 3 Star (Rum), Patron Silver (Tequila), Makers Mark (Bourbon), Johnnie Walker Black (Scotch), Crown Royal (Whiskey), Courvoisier VSOP (Cognac)

Cash Bar Package

- Premium Cocktails \$11.00
- Super Premium Cocktails \$14.00
- Domestic Beer \$6.00
- Premium and Imported Beer \$7.00
- Select Wines \$8.00
- Featured Wines \$9.00
- Champagne \$8.00
- Cordials \$14.00
- Non-Alcoholic Beer \$4.00
- Soft Drinks/ Mineral Water/Juices \$4.00

Couples Signature Drinks

Two to Tango
Blushing Bride Martini
Ball and Chain Champagne Punch
Sunset Sangria
\$12.00

— hand crafted —
COCKTAILS



Add a little something extra to your reception with Hyatt's world class cocktails. Made with the finest ingredients, these are sure to complete any bar package.

Made with Bacardi Superior Rum

Blueberry Lemonade Cooler

Bacardi Superior rum, muddled blueberries, fresh mint & lemonade

City Park Swizzle

Bacardi Superior rum, fresh lime juice, simple syrup, & dash of orange bitters

Pineapple Basil Cooler

Bacardi Superior rum muddled with basil & agave nectar, topped with pineapple juice & a splash of soda water

Sweet Arnold

Bacardi Superior rum, raspberry purée, iced tea & lemonade

Grapefruit Delight

Bacardi Superior rum, grapefruit, fresh mint leaves, & simple syrup

\$14.00 per drink

Made with Don Julio Blanco

Don Collins

Don Julio Blanco tequila, fresh lemon juice, agave nectar, & a splash of soda water

Sage Margarita

Don Julio Blanco tequila, fresh lime juice, agave nectar & sage

Paloma Fresca

Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar & strawberry purée

The Don's Martini

Don Julio Blanco tequila shaken with agave nectar and Angostura bitters topped with Pascual Toso Sparkling Brut

Spicy Paloma

Don Julio Blanco tequila, fresh lime juice, grapefruit soda, & sprinkle of ancho chile powder

\$14.00 per drink

Made with Tito's Handmade Vodka

TeaTo's Passion

Tito's Handmade vodka & passion herbal infused iced tea

Tropical Sunset

Tito's Handmade vodka shaken with pineapple, fresh lime juice, & agave nectar

Watermelon Jalapeño Cooler

Tito's Handmade vodka muddled with fresh lime, jalapeños, and watermelon purée

Island Splash

Tito's Handmade vodka, pineapple juice, St. Germaine liqueur, fresh lime juice, & agave nectar

Mockingbird Ginger

Tito's Handmade vodka, fresh lime juice, agave nectar, & ginger beer

Strawberry Mule

Tito's Handmade vodka, muddled mint, strawberries, & ginger beer

\$14.00 per drink

— specialty —
WINE



Elevate your perfect day into something truly unforgettable. Hyatt's premium wine collection is crafted featuring a selection of wines to compliment 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.

light intensity white wines

Murphy-Goode, The Fume, Sauvignon Blanc
North Coast, California \$34.00

Shannon Ridge, Sauvignon Blanc
Lak County, California \$36.00

Pink Fiddle, Rose, Santa Ynez Valley
California \$55.00

White Haven, Sauvignon Blanc
Marlborough, New Zealand \$55.00

medium intensity white wines

Robert Mondavi, Private Selection
Chardonnay, California \$36.00

Silver Palm, Chardonnay, North Coast
California \$36.00

Franciscan, Chardonnay, Napa Valley
California \$43.00

dry sparkling wines & champagne

JCB NO 21 By Jean-Charles Boisset, Brut
Burgundy, France \$55.00

JCB NO 69 By Jean-Charles Boisset, Brut
Rose, France \$55.00

sweet white wines

The Seeker, Riesling, Mosel, Germany \$34.00

North by Northwest, Late Harvest Riesling
California \$34.00

light intensity red wines

Geyser Peak, Pinot Noir, Sonoma \$36.00

Mark West, Pinot Noir Santa Lucia
Highlands \$50.00

medium intensity red wines

Llama, Malbec, Mendoza, Argentina \$36.00

Vigilance, Cimarron, Lake County, California
\$36.00

Artadi, Rioja, Vinas De Gain, Spain \$50.00

Napa Cellars, Merlot, Napa Valley California
\$58.00

Luigi Bosca, Malbec, Mendoza, Argentina \$68.00

Decoy by Duckhorn, Merlot, California \$70.00

full intensity red wines

Louis Martini, Cabernet Sauvignon
Sonoma \$36.00

The Stump Jump, Shiraz \$36.00

Educated Guess, Cabernet Sauvignon Sonoma
\$58.00

Beaulieu Vineyard, Cabernet Sauvignon
Napa Valley \$62.00

DETAILS

— made easy —



How do I confirm my wedding?

Once you decide this is the perfect place for your wedding, an initial non-refundable deposit of 20% of estimated charges is required to confirm your date along with a signed contract.

What time can I have the ceremony?

In order to allow you the opportune time for your wedding ceremony, the Hyatt Regency Westlake has an array of start times available to accommodate your event.

Our Garden Gazebo is a perfect venue for either a ceremony or outdoor reception.

Times available: 10:00am, 2:00pm, 5:00pm

Ceremony fee: \$1,500.00

Includes white garden lawn chairs, one wireless microphone and speaker system with a mixer and cables, and fruit infused water station. Client must provide music selection and iPod or DJ to plug into the system.

What if I want to set up guest rooms?

A room block can easily be set up for guests attending your event. If you would like to set up a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered. Room blocks are subject to availability at the time of your event.

What if I want to hand out welcome bags to my guests staying with Hyatt?

Any gift bags you provide can be handed out at check in, should you book a room block with Hyatt Regency Westlake. Gift bags that are not personalized can be handed out with no fee.

Any gift bags that are personalized must be delivered to the guest rooms after check in for a fee of \$5.00 per bag

What other wedding enhancements can be provided?

We have the additional items available to complete your wedding:

- Unlimited Lemonade or Iced Tea \$4.00 per guest
- Custom Printed Menu Cards \$1.00 each
- Silver Chargers (175 max) \$1.50 each
- Gold Chargers (400 max) \$1.50 each
- White Spandex Chair Covers \$4.00 each
- Chivari Chairs \$5.50 each

How do I make my final payment?

Please make your final payment in the form of a cashier's check, money order, check, credit card or cash due at least ten business days prior to the wedding date. A refundable 20% overage deposit will be collected with the final payment to cover charges and/or incidental charges incurred during and following the wedding.

Can I use my own vendors?

The hotel requires outside vendors to provide a certificate of insurance. See your Event Manager and refer to Hotel Policies and Procedure for further details. Ask your Event Manager for additional recommended vendors.

MORE DETAILS

— to consider —



When do I need to provide my final number of guests?

A final guaranteed number of guests is due by 11:00am three business days before your event. After we receive this number, it may not be reduced. We will be ready to serve 3% over the guaranteed number you provide.

Does the venue have security?

Hyatt Regency Westlake will not assume responsibility for the damage or loss of merchandise or articles left on the premises prior to or following your ceremony or reception, this is including, but not limited to, gift removal or vendor items removal. Should you wish to hire security services, suggestions are available through your wedding specialist. Please ensure someone from your wedding party secures any gifts left at your wedding.

Can I have my Honeymoon with Hyatt?

Celebrate your wedding day at Hyatt and enjoy free nights on your honeymoon! When the cost of your wedding totals the amounts listed below, you will receive complimentary Hyatt Gold Passport points to redeem for free nights at any participating Hyatt Hotel and Resort worldwide.*

\$10,000 USD earns 60,000 Hyatt Gold Passport points or minimum of two free nights

\$20,000 USD earns 90,000 Hyatt Gold Passport points or a minimum of three free nights

\$30,000 USD earns 120,000 Hyatt Gold Passport points or a minimum of four free nights

\$40,000 USD earns 150,000 Hyatt Gold Passport points or a minimum of five free nights

*Offer subject to availability. Please go to www.hyattweddings.com for more details. Offer valid through 2019.

PHOTO

— gallery —

