



HYATT REGENCY®

LOS ANGELES INTERNATIONAL AIRPORT

CONGRATULATIONS ON YOUR ENGAGEMENT! AND THANK YOU FOR YOUR INTEREST IN HYATT REGENCY LAX FOR YOUR SPECIAL CELEBRATION. OUR DEDICATED STAFF, CULINARY TEAM AND CATERING PROFESSIONALS ARE HERE TO ENSURE YOUR DAY IS EXCEPTIONAL FOR YOU AND YOUR GUESTS.

WEDDINGS

ALL WEDDING PACKAGES INCLUDE

BRIDAL SUITE ON WEDDING NIGHT FOR BRIDE & GROOM

PREFERRED PRICING FOR GUEST ROOM BLOCKS

COMPLIMENTARY MENU TASTING FOR TWO GUESTS UPON REQUEST

ONE (1) COMPLIMENTARY VALET FOR BRIDE & GROOM

CHAMPAGNE TOAST

CAKE CUTTING SERVICE

ALL TABLES, BANQUET CHAIRS, HOTEL FLOOR LENGTH LINENS

CHINA, GLASSWARE, AND SILVERWARE

DANCE FLOOR & STAGING

SILVER TABLE NUMBER STANDS

WORLD OF HYATT HONEYMOON POINTS

CEREMONY PACKAGES

WHITE GARDEN CHAIRS

MICROPHONE & SOUND SYSTEM

INFUSED WATER STATION

SILVER EASEL, GUEST BOOK AND GIFT TABLES

BRIDAL CHANGING ROOM FOR THE DAY

WEDDING SPECIALIST (FOR UP TO 80 GUESTS)

*A PROFESSIONAL/CERTIFIED WEDDING COORDINATOR WILL BE REQUIRED TO ASSIST WITH YOUR WEDDING DAY ARRANGEMENTS, CEREMONY, REHEARSAL AND RECEPTION (80 GUESTS AND ABOVE).

SILVER PACKAGE

THREE TRAY PASSED HORS D'OEUVRES

TWO COURSE DINNER SELECTION

ONE COMPLIMENTARY VALET PASS

REDUCED GUEST VALET PARKING

PLATINUM PACKAGE

THREE HOUR HOSTED SIGNATURE BAR

THREE TRAY PASSED HORS D'OEUVRES

CHARCUTERIE & CHEESE DISPLAY

THREE COURSE DINNER SELECTION

UPGRADED LINEN PACKAGE

REDUCED GUEST VALET PARKING

GOLD PACKAGE

ONE HOUR HOSTED SIGNATURE BAR

THREE TRAY PASSED HORS D'OEUVRES

DELUXE CHEESE DISPLAY

TWO COURSE DINNER SELECTION

UPGRADED LINEN SELECTION

TWO COMPLIMENTARY VALET PASSES

REDUCED GUEST VALET PARKING

MENU

SILVER PACKAGE

TRAY PASSED HORS D'OEUVRES (select three)

Furikake Seared Ahi Bites
Smoked Salmon Potato Noshes
Goat Cheese 'N Ham Crostini
Chorizo Deviled Eggs
Cajun Fried Chicken Skewer with Honey
Mustard Sauce
Oven Brownd Spinach-Feta Stuffed
Mushrooms
Crispy Tempura Shrimp with Mango-Chili
Sauce
Deep Fried Potato Cheddar Balls
Marinated Tomato-Bocconcini Skewers
Truffled Chicken Salad Puffs

SALADS (select One)

Chopped Caesar with Cornbread Croutons, Aged Parmesan and Caesar Vinaigrette

Kale Chop with Dried Cherries, Chickpeas, Bell Peppers and Basil Vinaigrette

ENTREES

All entrees are served with Chef's selection of starch & fresh seasonal vegetables, rolls, butter,
coffee, tea and decaffeinated coffee

Herb-Grilled Chicken Breast, Wild Rice Parmesan Gratin, Market Vegetables, Chicken Jus

Pan Fried Atlantic Salmon, Sun-Dried Tomato Grits, Asparagus, Lemon Crème

"Creamy" Vegan Polenta, Roasted Garden Vegetables, Roasted Pepper Puree

Cake Cutting Included.



HYATT REGENCY[®]

LOS ANGELES INTERNATIONAL AIRPORT

MENU

GOLD PACKAGE

BEVERAGE

One Hour Hosted Signature Bar

TRAY PASSED HORS D'OEUVRES

(select three)

Furikake Seared Ahi Bites
Smoked Salmon Potato Noshes
Goat Cheese 'N Ham Crostini
Chorizo Deviled Eggs
Cajun Fried Chicken Skewer with Honey Mustard Sauce
Oven Browned Spinach-Feta Stuffed Mushrooms
Crispy Tempura Shrimp with Mango-Chili Sauce
Deep Fried Potato Cheddar Balls
Marinated Tomato-Bocconcini Skewers
Truffled Chicken Salad Puffs

SALADS

(select One)

Chopped Caesar with Cornbread Croutons, Aged Parmesan and Caesar Vinaigrette

Kale Chop with Dried Cherries, Chickpeas, Bell Peppers and Basil Vinaigrette

Strawberry 'n Spinach Salad with Goat Cheese, Shallots, Smashed Pistachios, Tomato Wedge and Creamy Ranch

ENTREES

All entrees are served with Chef's selection of starch & fresh seasonal vegetables, rolls, butter, coffee, tea and decaffeinated coffee

Herb Grilled Chicken Breast with Wild Rice Pilaf, Wilted Cherry Tomatoes, and Natural Jus

Pan-Fried Seabass with Warm Farro-Squash Salad, Roasted Root Vegetables and Lemon Crème

Petite Grilled New York Strip Steak with Shallot Potato Puree, Grilled Carrots and Porcini Béarnaise

Braised Beef Short Rib with Creamy Parmesan Polenta, Blistered Sweet Peppers and Peppercorn Sauce

Vegan Quinoa Stir Fry, Sautéed Garden Mushrooms & Veggies and Roasted Pepper Puree



HYATT REGENCY™

LOS ANGELES INTERNATIONAL AIRPORT

MENU

PLATINUM PACKAGE

BEVERAGE

Three Hour Hosted Premium Bar

TRAY PASSED HORS D'OEUVRES (select three)

Furikake Seared Ahi Bites
Smoked Salmon Potato Noshes
Goat Cheese 'N Ham Crostini
Chorizo Deviled Eggs
Cajun Fried Chicken Skewer with Honey Mustard Sauce
Oven Brownd Spinach-Feta Stuffed Mushrooms
Crispy Tempura Shrimp with Mango-Chili Sauce
Deep-Fried Potato Cheddar Balls
Miniature Short Rib Wellingtons
Blue Cheese Stuffed, Prosciutto Wrapped Medjool Dates
Shrimp Cocktail Shooters

DISPLAYED HORS D'OEUVRES

Cheese and Charcuterie Station (Included)

STARTER (select one)

Lightly Spiced Tuna Tartare Stack with Crisp Radishes, Daikon Sprouts and Fried Wonton
Creamy Lobster Bisque with Cognac and Chervil
Warm California Goat Cheese Tart with Braised Figs and Orange Marmalade
Piquillo Pepper Hummus Puff with Baby Vegetables with Pomegranate Syrup

SALADS (select One)

Caesar "Wedge" with House Made Croutons, Toasted Parmesan and Creamy Garlic Caesar Dressing
Potpourri Salad with Edible Orchids, Blackberries, Dried Cherries, Pecans, and Goat Cheese with Mustard Vinaigrette
Spinach & Mandarin Salad with Dried Cranberries, Pistachios, Cherry Tomatoes, Shaved Shallots and Dried Fruit Vinaigrette



HYATT REGENCY®

LOS ANGELES INTERNATIONAL AIRPORT

MENU

PLATINUM PACKAGE

ENTREES

All entrees are served with Chef's selection of starch & fresh seasonal vegetables, rolls, butter, coffee, tea and decaffeinated coffee

Whole Grain Mustard Glazed Chicken Breast with
Herbed Potato Cake and Roasted Tomato and
Eggplant

Roasted Sustainable Salmon with Quinoa Stir Fry,
Broiled Asparagus and Tomato Emulsion

Pan Fried Seabass with Wild Rice, Braised Fennel and
Blistered Tomatoes with Creamy Lemon-Caper Sauce

Char-Grilled Beef Sirloin with Shallot Smashed Potato,
Wilted Chard and Mushroom Gravy

Butter-Basted Filet Mignon with Potato Gratin, Ruffled
Asparagus and Cabernet Sauce

Vegan Morel-Asparagus Risotto with Truffle Roasted
Mushrooms and Garden Vegetables, Micro Cress and
Pomegranate Jus

ENHANCEMENTS

RECEPTION DISPLAYS

Oyster Bar

Shucked to order, accompanied by Sake Mignonette, Lemons, Fresh Horseradish, Cocktail Sauce, Tabasco

Crostini Bar

Braised Beef with Horseradish, Seared Ahi with Wasabi and Daikon Sprouts, Grilled Chicken with Sun-Dried Tomato Spread, Vegan Roasted Portabella with Quinoa Hummus

Tostada Bar

Flour Tortilla Shells, Achiote Grilled Chicken, Chopped Carne Asada, Broiled Mushrooms, Vegetarian Refried Beans, Shredded Lettuce & Cheddar, Pico de Gallo, Sour Cream, & Guacamole, Assorted Bottled Hot Sauces



HYATT REGENCY®

LOS ANGELES INTERNATIONAL AIRPORT

MENU

PLATINUM PACKAGE

LATE NIGHT SNACKS

Ramen Station

Rock Shrimp, Chicken Wings, Pork Ribs, Tofu, Vegetarian Broth, and of Vegetable Mix-ins

Street Taco Fair

Carnitas, Chicken Al Carbon, & Beef Barbacoa, House Made Sauces, Guacamole, Chopped Onions & Limes, Miniature Tortillas

Mini French Dips

New York Steak Sliced to Order, Served with French Baguettes, Caramelized Onions, Molten Swiss Cheese Sauce, and Hot Au Jus

SWEET DELIGHTS

Chocolate

Bite-Sized Cakes, Chocolate Dipped Strawberries, Eclairs, Macarons, Truffles & Cupcakes

Shot Glass Desserts

Panna Cotta, Tiramisu, Chocolate & Limoncello

Old School Cakes

Red Velvet, Chocolate Fudge, Carrot Cake, Cheesecake & Tiramisu



HYATT REGENCY®

LOS ANGELES INTERNATIONAL AIRPORT

MENU

PLATINUM PACKAGE

BAR PACKAGES

Signature Host Sponsored Bar
Smirnoff Vodka, Beefeater Gin, Dewars Scotch,
Sauza Tequila, Jim Beam Bourbon, and
Cruzan Rum

Second Hour

Each Additional Hour

Top Tier Premium Host- Sponsored Bar
Grey Goose Vodka, Tanqueray Gin, Johnnie
Walker Black, Patron Tequila, Jack Daniels
Bourbon and Bacardi Rum
Second Hour

Each Additional Hour

SIGNATURE WINE SERIES

Hyatt Signature Wine Series, Canvas By Michael Mondavi
Pinot Grigio, Veneto, Italy
Creamy with aromas of Lavender and Hints of Cinnamon, Nutmeg and Lemon Cream

Chardonnay, California
Freshness and richness of pure fruit woven beautifully with subtle toasty oak

Pinot Noir, California
Aromas of vivid Red Fruit with hints of spice that complement the lithe texture

Merlot, California
Pure Merlot Fruit and subtle toasty spice, combined with rich ripe Tannins

Cabernet Sauvignon, California
Subtle hints of oak and spice, married with lively Tannins



HYATT REGENCY®

LOS ANGELES INTERNATIONAL AIRPORT

MENU

PLATINUM PACKAGE

SPECIAL FEATURED WINE

Clos du Bois, Sauvignon Blanc, California
Mouthwatering aromas of Citrus and Lemongrass with flavors of Melon, White Peach
and a Touch of Herbs

Clos du Bois, Cabernet Sauvignon, California
Aromas of Ripe Blackberries with hints of Milk Chocolate and Oak Spice, with
concentrated flavors of juicy Blackberry and fleshy round Tannins

BUBBLES, WHITE AND RED WINES

Bubbles

Canvas Blanc de Blancs, Veneto, Italy
Floral aromas with hints of Apple and Stone Fruit on the palate

La Marca Prosecco, Italy
Honey and White Flowers on the nose round out
flavors of Citrus and Green Apple with light minerality

Whites

Luna Nuda Pinot Grigio, Cortina
d/Ampezzo, Italy
Light and crisp with notes of Golden Apple and Citrus

Michael David Sauvignon Blanc, Lodi, CA
Bright citrus flavors with hints of Asian Pear that finish crisp and refreshing

Kim Crawford, Marlborough, New Zealand
Medium to full bodied, creamy with aromas of Lemon
and undertones of Butterscotch

J. Lohr Arroyo Vista Chardonnay, Monterey, CA
Aromas of Caramel and Toasted Hazelnuts, rich and textured with a sweet oak finish