

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

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: Johnnie 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, Malbec \$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
belleotheballweddings.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
thatdjguyjustin.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
- Monteray Farms
monterayfarms.com
Amy - 410.820.7575
- Flowers N Things
cambridgemdfloirist.com
Kelly - 410.228.6331
- Smith Wedding & Event Floral
Design LLC
sssshellah@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