

# Aviara Weddings



# Your Memories Start Here

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Thank you for considering us for your upcoming nuptials! Park Hyatt Aviara is the perfect location to create an unforgettable celebration with your friends and family.

Having recently completed our \$50 million dramatic transformation, we are thrilled to offer you the premier wedding location in Southern California. Our magnificent new spaces and inspiring venues will leave you breathless. On behalf of the Park Hyatt Aviara Resort we appreciate your consideration and we look forward to making this once-in-a-lifetime occasion a memorable one!

Magical Moments,

Meredith Ferber  
Event Sales Manager  
Direct: 760.603.3702  
Main: 760.448.1234  
meredith.ferber@hyatt.com



Nicole Hernandez  
Event Sales Manager  
Direct: 760.603.3629  
Main: 760.448.1234  
nicole.hernandez@hyatt.com



# Welcome to Aviara

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Situated on over 200 lush acres, Park Hyatt Aviara has been re-imagined with a dramatic transformation. From the striking lobby entrance and bar area, stylish new guest rooms and suites, new pool experiences complete with a two-story, double sided waterslide and exciting new restaurant concepts. As one of Southern California's original luxury resorts, we look forward to helping you create memories that will last a lifetime.

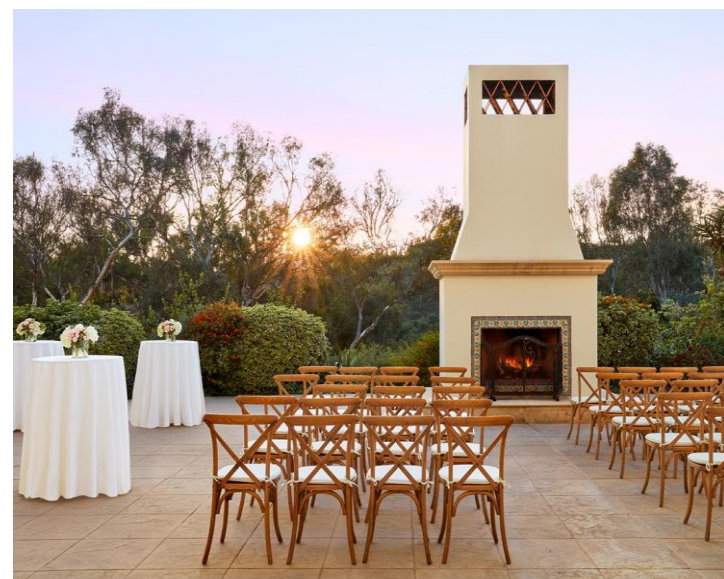


# Ceremony Locations Starting at

Palm Court	Park Lawn	Heron Lawn	Palmer Pavilion	Avalon & Laviana	Secret Garden	Grand Ballroom	Aviara Ballroom	Avalon Salon & Terrace
Ceremony & Venue Fee \$10,000	Ceremony & Venue Fee \$10,000	Ceremony & Venue Fee \$6,000	Ceremony & Venue Fee \$3,500	Ceremony & Venue Fee \$7,500	Ceremony Only \$3,000	Venue Fee without Ceremony \$7,000	Venue Fee without Ceremony \$5,000	Venue Fee without Ceremony \$5,000

*including:*

- Complimentary Standard Suite on your Wedding Night
- Up to 150,000 World of Hyatt Bonus Points® will be awarded for our Hyatt Honeymoon Promotion to use towards free nights at any Hyatt Hotel and Resorts location worldwide
- Discounted Golf Green Fees of \$195 per player for tee times Monday-Thursday and \$230 Friday-Saturday during the wedding week.  
*(Reservations must be made through Hotel Event Planning Manager and are based on availability)*
- Reduced \$5.00 / Day Valet Parking
- Complimentary Gift Attendant
- Natural wood folding chairs
- Infused water station
- Microphones and sound system
- Parasols
- Off-white floor length linens
- Flatware, china and glassware
- Gift table
- Guest book table



# Aviara Package

- 4 Hours Select Open Bar
- 3 Passed Hors D'oeuvres
- Champagne Toast
- Chilled Starter
- Choice of 2 Entrees and a Vegetarian Option
- Wine Service During Dinner
- Wedding Cake

*\$265 per guest. Venue rentals not included.*

*Food & Beverage Minimums will apply.*

*Excludes 25% staff and house charge and current state sales tax.*



## Cold Hors D'oeuvres

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- ~ Brie, Raisin and Gremolata on Toasted Baguette
- ~ Lamb Tenderloin, Coriander Tomato Jam, Pita Chip
- ~ House Smoked Salmon, Potato Cake, Lemon Sour Cream (GF)
- ~ Chipotle Cocktail Glazed Forked Shrimp Tail, Papaya Lime Relish (GF/DF)

## Hot Hors D'oeuvres

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- ~ Miniature Blue Crab Cake, Lemon Aioli
- ~ Beef Tenderloin Tataki Cone, Cucumber Seaweed Salad, Ponzu Glaze (GF)
- ~ Smoked Chicken Croquette Lollipops
- ~ Shrimp and Spanish Chorizo Skewer (GF)

## Chilled Starters

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- ~ Arugula, Belgian Endive, Gorgonzola Cheese, Red Grapes, Pine Nuts Citronette Dressing
- ~ Young Spinach Leaves, Frisee, Roasted Pear, Roquefort Cheese Caramelized Walnuts, Raisin Walnut Crostone, Balsamic Pear Dressing
- ~ Organic Local Baby Lettuce Leaves, Cucumber, Feta, Olives Cherry Tomatoes, Pickled Onions, Barrel Aged Red Wine Vinaigrette

## Entree

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- ~ Seared Pacific Seabass, Harissa Honey Roasted Eggplant, San Marzano Tomato Sauce, Fried Capers, Basil Infused Oil, Polenta Croutons
- ~ Roasted Natural Chicken Breast, Parmesan Farrotto, Broccolini, Cremini Mushroom Marsala Sauce
- ~ Natural Filet Mignon of Beef, Cream of Spinach, King Trumpet Homemade Potato Tots, Cabernet Sauce

# Mariposa Package

- 4 Hours Select Open Bar
- 4 Passed Hors D'oeuvres
- Champagne Toast
- Chilled Starter
- Duo Entree, Vegetarian Option
- Wine Service During Dinner
- Wedding Cake

\$285 per guest. Venue rentals not included.

Food & Beverage Minimums will apply.

Excludes 25% staff and house charge and current state sales tax.



## Cold Hors D'oeuvres

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- ~ Brie, Raisin and Gremolata on Toasted Baguette
- ~ Lamb Tenderloin, Coriander Tomato Jam, Pita Chip
- ~ House Smoked Salmon, Potato Cake, Lemon Sour Cream (GF)
- ~ Chipotle Cocktail Glazed Forked Shrimp Tail, Papaya Lime Relish (GF/DF)
- ~ Truffle Scented Corn and Boursin Cheese on Crispy Brioche
- ~ Compressed Watermelon, Feta and Mint (GF/DF)

## Hot Hors D'oeuvres

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- ~ Miniature Blue Crab Cake, Lemon Aioli
- ~ Beef Tenderloin Tataki Cone, Cucumber Seaweed Salad, Ponzu Glaze (GF)
- ~ Smoked Chicken Croquette Lollipops
- ~ Shrimp and Spanish Chorizo Skewer (GF)
- ~ Grilled Beef and Shishito Teppanyaki, Sweet Garlic Soy, Sesame
- ~ Tofu Pastor, Pineapple, Cilantro (GF/DF)

## Chilled Starters

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- ~ Arugula, Belgian Endive, Gorgonzola Cheese, Red Grapes, Pine Nuts Citronette Dressing
- ~ Young Spinach Leaves, Frisee, Roasted Pear, Roquefort Cheese Caramelized Walnuts, Raisin Walnut Crostone, Balsamic Pear Dressing
- ~ Organic Local Baby Lettuce Leaves, Cucumber, Feta, Olives Cherry Tomatoes, Pickled Onions, Barrel Aged Red Wine Vinaigrette

## Entree

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### Duo Entrees

- ~ Natural Filet Mignon of Beef, Cremini Mushroom Sauce, Maine Lobster Tail, Basil Beurre Blanc, Seasonal Vegetables, Scallop Potato
- ~ Natural Filet Mignon of Beef with Pink Peppercorn Sauce, Jumbo Prawns with Tarragon Beurre Blanc, Potatoes Gratin, Sauteed Spinach
- ~ Natural Filet Mignon of Beef and Basil Crusted Pacific Seabass, Tuscan Kale Seasonal Mushroom, Roasted Carrots Coulis, Creamy Wild Rice

# Blue Heron Package

- 5 Hours Deluxe Open Bar
- 4 Passed Hors D'oeuvres
- Reception Station
- Champagne Toast
- Soup
- Chilled Starter
- Choice of two (2) Entrees and Vegetarian Option
- Wine Service During Dinner
- Wedding Cake

*\$355 per guest. Venue rentals not included.*

*Food & Beverage Minimums will apply.*

*Excludes 25% staff and house charge and current state sales tax.*



## Cold Hors D'oeuvres

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- ~ Brie, Raisin and Gremolata on Toasted Baguette
- ~ Lamb Tenderloin, Coriander Tomato Jam, Pita Chip
- ~ House Smoked Salmon, Potato Cake, Lemon Sour Cream (GF)
- ~ Chipotle Cocktail Glazed Forked Shrimp Tail, Papaya Lime Relish (GF/DF)
- ~ Tuna Poke, Avocado, Fingerling Potato Chips (GF/DF)
- ~ Truffle Scented Corn and Boursin Cheese on Crispy Brioche
- ~ Crab and Dill Salad, Pickled Fennel Toasted Baguette
- ~ Compressed Watermelon, Feta and Mint (GF/DF)

## Hot Hors D'oeuvres

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- ~ Miniature Blue Crab Cake, Lemon Aioli
- ~ Beef Tenderloin Tataki Cone, Cucumber, Seaweed Salad, Ponzu Glaze (GF)
- ~ Smoked Chicken Croquette Lollipops
- ~ Shrimp and Spanish Chorizo Skewer (GF)
- ~ Grilled Beef and Shishito Teppanyaki, Sweet Garlic Soy, Sesame
- ~ Buttermilk Fried Chicken, Chipotle Dip and Cilantro Salsa Verde
- ~ Tofu Pastor, Pineapple, Cilantro (GF/DF)
- ~ Mini Lobster Corn Dog, Meyer Lemon-Caper Remoulade
- ~ Vegetarian Borscht Shooter, Orange Supreme (GF)



# Blue Heron Package Cont.

## Reception Stations

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- ~ Trio of Bruschetta
- ~ Gourmet Crudites
- ~ Antipasti
- ~ American Artisanal Cheese Display

*\*Attendant Fee(s) of \$300 / One Chef / 100 Guests / 2-Hour Period.  
Prices are Exclusive of Applicable Service Charge and Tax*



## Soups

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- ~ Lobster Bisque, Fennel Custard, Apple-Celery Slaw
- ~ Corn Chowder, Petite Crab Cake
- ~ Purple Cauliflower Soup, Romanesco Florets, Truffle Ricotta Crouton
- ~ Tomato and Basil Soup, Burrata Crostone

## Chilled Starters

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- ~ Arugula, Belgian Endive, Gorgonzola Cheese, Red Grapes, Pine Nuts Citronette Dressing
- ~ Young Spinach Leaves, Frisee, Roasted Pear, Roquefort Cheese Caramelized Walnuts, Raisin Walnut Crostone, Balsamic Pear Dressing
- ~ Organic Local Baby Lettuce Leaves, Cucumber, Feta, Olives Cherry Tomatoes, Pickled Onions, Barrel Aged Red Wine Vinaigrette
- ~ Baby Iceberg Lettuce, Oven Dried Cherry Tomatoes, Apple Wood Smoked Bacon, Baguette Croutons, Ranch Dressing

## Entree

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- ~ Sautéed Wild Isle Scottish Salmon, Corn Puree, Salsa Verde Fingerling Potatoes Pancetta and Spinach Warm Salad, Radish and Micro Greens Slaw
- ~ Seared Pacific Seabass, Harissa Honey Roasted Eggplant, San Marzano Tomato Sauce, Fried Capers, Basil Infused Oil, Polenta Croutons
- ~ Roasted Natural Chicken Breast, Parmesan Farrotto, Broccolini Cremini Mushroom Marsala Sauce
- ~ Natural Filet Mignon of Beef, Cream of Spinach, King Trumpet Homemade Potato Tots, Cabernet Sauce



A wedding cake is the central focus, presented on a rustic wooden stand. The cake is a single tier, covered in white frosting, and is elegantly decorated with fresh greenery, including large leaves and small white flowers. Several thin, dark, bare twigs are artfully placed on top of the cake, extending upwards. The stand consists of a thick, circular slice of wood with a natural bark edge, which sits on a smooth, cylindrical wooden pedestal. The entire arrangement is placed on a white, circular table. The background is a bright, sunny outdoor setting with a well-maintained green lawn, palm trees, and a clear blue sky. A white building is visible in the distance. The overall atmosphere is bright and celebratory.

*Wedding Cake*

*Wedding cakes include a two-tier cake with your choice of flavor to be decorated by your florist and includes our chef designed plates. Our Pastry Chef would be delighted to create a custom wedding cake for an additional fee.*

## Strawberries & Cream

*Tahitian Vanilla Bean Cake, Strawberries Two Ways, Light Vanilla Bean Bavarian Cream.*

## Zesty Lemon

*Lemon Zested Cake, Tangy Lemon Curd, Sweet Lemon Cream.*

## White Chocolate Raspberry Mousse

*Tahitian Vanilla Bean Cake, Blanc Satin Chocolate Mousse, Fresh Raspberries.*

## Chocolate Mousse & Praline

*Chocolate Cake, Guayaquil Chocolate Mousse, Crunchy Hazelnut Feuilletine.*

## Black Velvet

*Velvet Chocolate Cake, Tahitian Vanilla Bean Cream Cheese Filling.*

## Double Chocolate

*Chocolate Cake, Chocolate Fudge Filling.*

## Champagne Blackberry

*Bubbly Cake, Blackberry Preserve, Light Mascarpone Cream.*

## Cookies & Cream

*Oreo Vanilla Cake, Cream Cheese Filling.*

## Carrot

*Spiced Carrot Cake, Tahitian Vanilla Bean Cream Cheese Filling.*

## Salted Caramel & Almond

*Almond Cake, Salted Caramel Bavarian, Chocolate Flake.*





Specialty  
Cocktails

# Carlsbad Collins

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*Gin, Organic Agave Nectar Citrus, Club Soda  
Served in a Cocktail Glass*

A light and flavorful libation, the Carlsbad Collins combines sweet, citrus and effervescence to create a crowd pleasing beverage perfect for Southern California.

*additional \$9 per person*

# Spicy Pomegranate Margarita

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*Tequila, Pama Liqueur Citrus, Chilean Sea Salt Rim  
Served in a Cocktail Glass*

The Flagship cocktail for the Park Hyatt Aviara pays homage to both our San Diego roots and our luxury Park Status. A house made craft rim is combined with freshly cut jalapeño, shaken with just a splash of top shelf pomegranate liqueur.

*additional \$9 per person*

# Park 75


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*Gin, Rosemary Syrup Citrus, Orange Bitters, Sparkling Wine  
Served in a Champagne Flute*

A craft take on the 1920's classic, the Park 75 brings the botanical delight of rosemary and citrus flavor, topped with a slightly dry and creamy sparkling wine.

*additional \$9 per person*





*General  
Information*

# General Information

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Our culinary philosophy originates from the bounty of California's food products that local farmers have to offer. Fresh, local and healthy ingredients inspire us to create flavorful dishes and it's the core of everything we produce, as it is important for us to know that our customers are eating unadulterated food and we are supporting farmers and growers around us who are directly connected with the land and sea.

Our focus is on preserving the integrity of the fresh ingredients each season has to offer and harmoniously pairing them to enhance their natural taste. Sustainable, low carbon foot print and human raised products are our primary choice as they are reflecting our common values of respect for our environment and a guarantee of reliable origin of the food we are serving to our guests.

# Guarantee

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A final confirmation or 'guarantee' of your anticipated number of guests is required by 10:00am seven (7) working days prior to your banquet function and this guarantee may not be reduced. We will make an allowance to set 5% above your guarantee for events under 500, and 3% for events that are over 500 guests.

# Service Charge & Administrative Fee

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All Food and Beverage prices are subject to a 25% service charge which includes a 10% administrative fee. Please keep in mind all charges are taxable by California state law. Current tax is 7.75%. Applicable Service Fees and Tax are subject to change ~ prevailing rates at time of event will be applicable.

# Special Services

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Your Event Manager can help you in designing your event and will be more than happy to assist you in securing special services such as event coordinators, entertainment, theme decor and floral centerpieces.



# Culinary Banquet Team

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Pierre Albaladejo, *Executive Chef*

Shawna Macdonald, *Executive Pastry Chef*



*Wedding Planner  
Partners*

# Wedding Coordinators

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Amorology  
Heather Balliet  
[amorologyweddings.com](http://amorologyweddings.com)

Betty Blue Events  
Kellene Dinino  
[bettyblueevents.com](http://bettyblueevents.com)

Bliss Events  
Rachel Welland  
[www.blissevent.com](http://www.blissevent.com)

Blue Lotus  
Neha Shah  
[www.bluelotusinsights.com](http://www.bluelotusinsights.com)

Details Details  
Kristi Lee  
[www.aboutdetailsdetails.com](http://www.aboutdetailsdetails.com)

Intertwined Events  
Tori Former & Amy Kuchta  
[www.intertwinedevents.com](http://www.intertwinedevents.com)

Elle Events  
Olivia Sudol  
[www.elleevents.co](http://www.elleevents.co)

Kathryn Rataczak Events  
Kathryn Rataczak  
[www.kathrynrataczak.com](http://www.kathrynrataczak.com)

Lavish Weddings  
Christine Forsythe  
[www.lavishweddings.com](http://www.lavishweddings.com)

Luxe Events  
Cara North  
[www.luxespecialevents.com](http://www.luxespecialevents.com)

Nahid's Global Events  
Nahid Farhoud  
[www.nahidglobal.com](http://www.nahidglobal.com)

Sweet Blossom Wedding  
Melissa Reinke  
[www.sweetblossomweddings.com](http://www.sweetblossomweddings.com)

Thomas Bui Lifestyle  
Thomas Bui  
[www.thomasbuilifestyle.com](http://www.thomasbuilifestyle.com)

White Lace Events & Design  
Elizabeth Galloway & Krissie Simek  
[www.whitelaceevent.com](http://www.whitelaceevent.com)

Exquisite Events  
Madiha Khan  
[www.exquisiteevents.com](http://www.exquisiteevents.com)

