

GRAND | HYATT

GRAND HYATT AT SFO

HYATT WEDDING GUIDE



YOUR PACKAGE

Wedding Cake Cutting

YOUR PACKAGE INCLUSIONS

- Wedding Cake Cutting
- One (1) Bartender
- Professional Event Captain and Event Manager
- Complimentary Private Menu Tasting for Two (2)
- Complimentary Suite for the Newlyweds, Night of the Wedding
- Chef's Choice Amenity for the Newlyweds, Night of the Wedding
- Special Room Rates for Guest Accommodations (Based on Availability)
- Honeymoon Nights Promotional Points (Food and Beverage Minimum of \$10,000 or More)
- Complimentary WIFI in all Guest Rooms
- Complimentary 24 Hour Access to the Fitness Center for all Hotel Guests
- 36 x 36 Dance Floor
- Staging for Band or DJ
- Linens (Ivory, Navy Blue)
- Napkins (Ivory, Navy Blue, Dark Gray, Light Gray)

Speak with your event manager for pricing.

*Pricing is subject to change and cannot be guaranteed without a signed contract

GRAND CLASSIC

GRAND CLASSIC PACKAGE

Reception Begins at \$120.00++ Per Person

- Two (2) Tray-Passed Hors D'oeuvres
- Choice of Soup or Salad
- Choice of Three (3) Entrees
- Coffee and Tea Service During Meal
- Champagne Toast

Prices are subject to 27% taxable service charge and 9.625% State Sales Tax, 0.075% CA Assessment FeeMenu pricing may change based on availability and market conditions.

GRAND ROMANTIC

GRAND ROMANTIC PACKAGE

Reception Package Begins at \$135.00++ Per Person

- One (1) Hour Hosted Beer and Wine Bar
- Two (2) Tray-Passed Hors D'oeuvres
- Choice of Soup or Salad
- Choice of Three (3) Entrees
- Coffee and Tea Service During Meal
- Champagne Toast

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GRAND CONTEMPORARY

GRAND CONTEMPORARY

Reception Pricing Beginning \$140.00++ Per Person

- One (1) Hour Hosted Full Bar
- Two (2) Tray-Passed Hors D'oeuvres
- Choice of Soup or Salad
- Choice of Three (3) Entrees
- Coffee and Tea Service During Meal
- Champagne Toast

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HORS D'OEUVRES

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

HORS D'OEUVRES
Two (2) Tray-Passed Hors D'oeuvres • included in the Grand Classic, Grand Romantic, Grand Contemporary

CHILLED CANAPES

- Mini Tomato Caprese Spoon | \$8.00 Per Piece
- Smoked Salmon Flatbread with Basil Cress | \$9.00 Per Piece
- Cranberry and Brie Mousse Tartlet | \$8.00 Per Piece
- Sauternes Glazed Shrimp with Chive Puree | \$9.00 Per Piece
- Roasted Beets and Herbed Boursin on Baguette | \$8.00 Per Piece
- Smoked Duck, Goat Cheese and Tomato on a Mini Biscuit | \$9.00 Per Piece
- Blood Orange and Sea Scallop Ceviche with Smoked Sea Salt and Micro Basil | \$9.00 Per Piece
- Dungeness Crab Salad with Ginger Aioli in a Sesame Cone | \$9.50 Per Piece
- Seared Lamb Carpaccio with Fleur de Sel and Yellow Tomato | \$9.00 Per Piece

HOT HORS D'OEUVRES

- Glazed Short Rib Corn Poppers with Plum Barbecue Glaze | \$8.50 Per Piece
- Truffled Mac N' Cheese Arrancini | \$8.50 Per Piece
- Crisp Vegetable Spring Rolls with Plum Ponzu Dip | \$8.00 Per Piece
- Caramelized Vidalia Onion Tartlet with Gruyere Cheese | \$8.00 Per Piece
- Chili Lime Chicken Skewers with Citrus Sour Cream | \$8.50 Per Piece
- Balsamic Fig, Goat Cheese and Bacon Flatbread | \$8.50 Per Piece
- Spicy Pulled Pork with Red Cabbage Slaw on Sesame Seed Bun | \$8.50 Per Piece
- Grilled Shrimp and Chorizo Skewer with Fruit Salsa | \$8.50 Per Piece
- Crab Risotto Fritter with Lemon Jam | \$9.00 Per Piece
- Coconut Crusted Lobster Skewer | \$9.50 Per Piece

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PLATED DINNER

SOUP OR SALAD COURSE

- Baby Spinach and Arugula with Candied Pecan, Shaved Apple, Point Reyes Blue Cheese and Strawberry Vinaigrette
- Baby Spinach and Frisee, Roasted Golden Beets, Fresh Strawberries, Slivered Almonds and Red Balsamic Vinaigrette
- Hand Picked Artisan Greens and Marinated Artichokes, Kalamata Olives, Sun Kissed Tomatoes, Toasted Pine Nuts, Oregano and Feta Dressing
- Roasted Parsnip and Cauliflower Soup with Arugula
- Shrimp and Saffron Bisque with Crispy Chervil

ENTREE COURSE

- All-Natural Airline Chicken Breast with Foraged Mushroom and Goat Cheese Risotto, Sauteed Fresh Market Vegetables and Thyme Jus | Option Included in Package
- Seared Salmon with Creamy Polenta, Fennel Slaw and Preserved Lemon, Seasonal Vegetables, Citrus Beurre Blanc | Option Included in Package
- Slow Cooked Beef Short Rib with Chive Smashed Potatoes, Grilled Asparagus and Herb Infused Braising Liquid | \$10.00 Add'l Per Person to Package Price
- Grilled All-Natural Beef Filet with Point Reyes Bleu Cheese Potato Puree, Heirloom Carrots and Broccolini, Merlot and Veal Marrow Reduction | \$20.00 Add'l Per Person to Package Price
- Duo of Filet and Lobster with Grilled All-Natural Beef Filet & Butter Poached Lobster with Roasted Tri-Color Potatoes, Broccolini and Marrow Glacage | \$35.00 Add'l Per Person to Package Price

ALTERNATIVE OPTIONS

- Rosemary Roasted Portobello Steak with Winter Spaghetti Squash and San Marzano Tomato Sauce **VGN GF** | Option Included in Package
- Tri-Color Quinoa Cake with Vegatable Ratatouille **VGN GF** | Option Included in Package
- Spinach and Goat Cheese Eggplant Roulade with Tattouille Emulsion **VGN GF** | Option Included in Package
- Butternut Squash Ravioli with Maple Glazed Butternut Squash, Toasted Sunflower Seeds, Microgreens and Pumpkin Seed Oil **VGN** | Option Included in Package

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SWEET STATION

MINIATURE PASTRIES AND TARTS

- Green Tea Panna Cotta

Mango Panna Cotta
Blondie Bite
Brownie Bite
New York Cheesecake Bite
Chocolate Cupcake
<i>Vanilla Cream & Mixed Berries</i>
Red Velvet Cupcake
Vanilla Cupcake
<i>With Buttercream Frosting</i>
Ganache Salt Caramel Tart
<i>With Vanilla Frosting</i>
Lemon Meringue Tart
\$22 <i>Per Person</i>

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BAR PACKAGES

HOSTED FULL BAR - SIGNATURE BRANDS

First Hour
Included in Grand Contemporary Package
Second Hour \$18.00 Per Person
Included Spirits, Wine and Beer
Spirits: House Brand Conciere: Vodka, Gin, Rum, Whiskey, Bourbon, Scotch and Tequila Canvas House Wines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet, Merlot and Sparkling Beer: Bud Light, Lagunitas IPA, Blue Moon, Corona, Stella Artois, White Claw
Each Additional Hour \$14.00 Per Person

HOSTED FULL BAR - PREMIUM BRANDS

First Hour \$4.00 Per Person
Additional to the Grand Contemporary Package
Second Hour \$20.00 Per Person
Included Spirits, Wine and Beer
Spirits: Tito's Vodka, Beefeater Gin, Bacardi Rum, Chivas Regal Scotch Whiskey, Patron Tequila and Jim Beam White Label Whiskey Canvas House Wines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet and Sparkling Beer: Bud Light, Lagunitas IPA, Blue Moon, Corona, Stella Artois, White Claw
Each Additional Hour \$16.00 Per Person

HOSTED FULL BAR - TOP TIER BRANDS & LOCAL

HOSTED BEER AND WINE BAR

CRAFT SPIRITS

First Hour | \$6.00 Per Person
Additional from Grand Contemporary Package
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Second Hour | \$22.00 Per Person
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Included Spirits, Wine and Beer
Spirits: Ketel One Vodka, Hendricks Gin, Diplomatico Reserva
Exclusiva Rum, Jameson Whisky, Makers Mark Bourbon, Don
Julio Silver Tequila, JW Black Blended Scotch Whiskey. Wine: Mer
Soleil Chardonnay, Whitehaven Sauvignon Blanc, Daou Cabernet,
Elouan Pinot Noir, Mionetto Prosecco Beer: Trumer Pilsner, Cali
Coast, Sierra Nevada Pale Ale, Lagunitas IPA, Corona, Blue Moon
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Each Additional Hour | \$18.00 Per Person
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CASH BAR

Premium Cocktails | \$18 Each
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Signature Cocktails | \$16 Each
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Cordials | \$16 Each
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Premium Wine | \$18 Each
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Signature Wine | \$16 Each
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Sparkling Wine | \$18 Each
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Premium and Imported Beer | \$12 Each
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Domestic Beer | \$10 Each
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Soft Drinks, Still and Sparkling Water, Juices | \$9 Each
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First Hour
Included in Grand Romantic Package
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Second Hour | \$16.00 Per Person
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Included Wine and Beer
Canvas House Wines: Pinot Grigio, Chardonnay, Pinot Noir,
Cabernet, Merlot and Sparkling Beer: Bud Light, Lagunitas IPA,
Blue Moon, Corona, Stella Artois, White Claw
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Each Additional Hour | \$12.00 Per Person
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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian