

# 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 just 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 locations 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  
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Main: 760.448.1234  
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Magical Moments,

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# 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	Pool Terrace	Palmer Pavilion	Grand Ballroom	Aviara Ballroom	Avalon & Laviana
Ceremony & Venue Fee \$9,000	Ceremony & Venue Fee \$10,500	Ceremony Fee \$5,000	Ceremony Fee \$11,000*	Ceremony & Venue Fee \$3,500	Venue Fee without Ceremony \$5,000	Venue Fee without Ceremony \$4,000	Venue Fee without Ceremony \$4,000

*and includes:*

- 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
- 10% Discount for any spa treatments for Friends and Family during Wedding Weekend
- Discounted Golf Green Fees of \$185 per player for Family and Friends during Wedding Weekend  
*(Reservations must be made through Hotel Event Sales 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 lengths linens
- Flatware, china and glassware
- Gift table
- Guest book





# Aviara Package

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

*\$245 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 Crostons, 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
- Salad
- Duo Entree, 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)
- ~ 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 Crostons, 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, Sautéed 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
- Hot or Cold Reception Station
- Champagne Toast
- Personal Preference 3 Course Dinner - Soup, Salad, Entree, Vegetarian Option or Duo Entree
- Wine Service During Dinner
- Wedding Cake

*\$335 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

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

*\*Attendant Fee(s) of \$250 / One Chef / 100 Guests / 2-Hour Period.  
Prices are Exclusive of Applicable Service Charge and Tax*



## Soups

- ~ 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

- ~ Chef's Selection of Locally Handcrafted Salumis Giardiniera, Frisee Potato Salad, Green Onion Vinaigrette
- ~ Colossal Shrimp, Avocado, Chayote Lime Slaw, Chipotle Oil
- ~ Seared Rare Ahi Tuna, Green Papaya, Mango and Cilantro Wasabi Creme Fraîche, Tobiko Caviar, Ponzu
- ~ 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 (Personal Preference)

- ~ 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





# 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 Feuillentine.*

## Black Velvet

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

## Old Fashioned Chocolate

*Chocolate Cake, Chocolate Fudge Filling.*

## Champagne Blackberry

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

## Tiramisu

*Coffee Flavored Cake, Kahlua Soak, Mascarpone Mousse.*

## Carrot

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

## Exotic

*Banana Cake, Valrhona Inspiration Passion Fruit Mousse, Mango Gelée.*





A group of women are smiling and holding up champagne flutes filled with a golden, bubbly beverage. Each glass has a decorative straw with different patterns: pink polka dots, black and white stripes, and pink and white stripes. The glasses also feature gold lettering that reads "Bridal Bachelorette" and "bridesmaid". A semi-transparent white box with a thin black border is centered over the image, containing the text "Specialty Cocktails" in a black, elegant script font.

# 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*





The image shows a large, multi-story residential building with a central courtyard. The building has a light-colored facade and a red-tiled roof. The courtyard is paved with brick and features a central fountain with multiple water jets. There are several palm trees and other tropical plants in the courtyard. The sky is blue with some clouds. The text "General Information" is overlaid on the image in a large, elegant, black serif font.

# General Information



# General Information

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 guaranty of reliable origin of the food we are serving to our guests.

## Guarantee

A final confirmation or 'guarantee' of your anticipated number of guests is required by 10:00am three (3) 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

All Food and Beverage prices are subject to a 25% service charge which includes a 9.5% 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

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

Pierre Albaladejo, *Executive Chef*  
Christophe Rull, *Executive Pastry Chef*





# *Wedding Planner Partners*



# Wedding Coordinators

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Amorology  
Heather Balliet  
760-809-4895  
[amorologyweddings.com](http://amorologyweddings.com)

Betty Blue Events  
Kellene Dinino  
[bettyblueevents.com](http://bettyblueevents.com)  
619.823.9197

Bliss Events  
Rachel Welland  
[www.blissevent.com](http://www.blissevent.com)  
619.252.1058

Crown Weddings  
Susanne Duffy  
[www.crownweddings.com](http://www.crownweddings.com)  
619.571.5615

Details Details  
Kristi Lee  
[www.aboutdetailsdetails.com](http://www.aboutdetailsdetails.com)  
858-880-9389

Ever After Events  
Merilee Hennings  
[www.everafterevents.biz](http://www.everafterevents.biz)  
619.787.0978

Haute Fetes  
Dani Blasena  
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858-775-6083

Lavish Weddings  
Christine Forsythe  
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Lisa Simpson  
Lisa Simpson Weddings  
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714-305-7112

Nahid's Global Events  
Nahid Farhoud  
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619.920.2976

Sweet Blossom Wedding  
Melissa Reinke  
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Thomas Bui Lifestyle  
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White Lace Events & Design  
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