



2026 WEDDING PACKAGES

HYATT REGENCY MISSION BAY SPA & MARINA

1441 Quivira Road, San Diego, CA 92109 T+1 619 221 4830

missionbay.hyatt.com



▶ YOUR SPECIAL DAY

Congratulations on your engagement and thank you for considering Hyatt Regency Mission Bay! Your dedicated team is ready to create the perfect celebration.

Your Wedding Specialist

Your dedicated Wedding Specialist will provide support and expertise throughout your wedding planning experience:

- Meet and discuss the vision and inspiration for your guests' experience
- Arrange a personalized menu tasting with Hyatt's culinary experts to craft the perfect menu
- Customize a floor plan for family and friends' seating assignments

A professional wedding planner is required a minimum of 1 month prior and will assist you and your guests with the wedding rehearsal, ceremony and reception working in conjunction with our team.

Your Weekend Experience Pre & Post Wedding Events

Your Hyatt wedding experience can start with a personalized engagement party, rehearsal dinner and brunch. Our experts will ensure every event you host at Hyatt Regency Mission Bay will be unique and exceptional.

Guest Rooms

Special rates for a reserved block of rooms can be arranged through your Hyatt Event Manager for all of your wedding guests, based on availability.

Courtesy Block

9 Guest Rooms or Less

Reservation link with discounted guest rooms, no contracted minimum to meet.

Room Block

10+ Guest Rooms

Reservation link with discounted guest rooms, contracted minimum to meet.

Hyatt Honeymoon Offer

The celebration doesn't have to end when the wedding does. When you celebrate your special day at Hyatt hotels or resort locations worldwide, earn free nights for your honeymoon.

Contract \$5,000 USD Equivalency

Earn **30,000** World of Hyatt Bonus Points

Contract \$10,000 USD Equivalency

Earn **60,000** World of Hyatt Bonus Points

Contract \$20,000 USD Equivalency

Earn **90,000** World of Hyatt Bonus Points

Contract \$30,000 USD Equivalency

Earn **120,000** World of Hyatt Bonus Points

Contract \$40,000 USD Equivalency

Earn **150,000** World of Hyatt Bonus Points

Plus, enjoy 2 Tier Qualifying Night credits for every \$5,000 USD in eligible revenue.



WEDDING SITES

Venue Fee Starts At \$4,040.63 – Breakdown Below

Venue Fee \$3,000.00
Service Charge \$375.00
Administrative Charge \$375.00
Current Tax \$290.63

Click here for [Panoramic 360° Photos](#); you can select the venue to view by the right hand menu.

Banyan Court & Lawn

Features waterfront views and market lighting with a romantic garden setting. A historic Banyan Tree symbolizes "wish fulfillment" and "eternal life" throughout India and Southeast Asia.

Ceremony Banyan Lawn – Seats 350 guests

Reception Banyan Lawn – Seats 200 guests

***Outdoor receptions must end by 10:30PM*

Sunset Terrace

An intimate garden view of Mission Bay with market lighting.

Ceremony – Seats 120 guests

Bayside Lawn

Seasonal waterfront ceremony location with panoramic Mission Bay views.

Ceremony – Seats 450 guests

Mission Ballroom & Terrace

Vaulted-ceiling ballroom featuring floor to ceiling windows allows for natural light. An adjoining terrace offers a great pre-reception space or extends the length of the room.

Reception – Seats 150 guests

Bayview Ballroom

A 180-degree panoramic view of San Diego's Mission Bay and classic decor provide a perfect setting for all occasions.

Reception – Seats 300 guests

Regatta Pavilion

Offers golden sunset views of the bay with floor to ceiling windows, romantic draped ceilings and crystal chandeliers.

Reception – Seats 450 guests

***Regatta Pavilion receptions must end by 10:30pm*



WEDDING INCLUSIONS

Platinum

\$199.00 Per Person

- Getting Ready Mimosas for Bridal Party
- Three Butler Passed Hors D'oeuvres
- Five Hours Hosted Premium Cocktail Bar
- Plated Dinner Service
- Custom Wedding Cake
- Coffee Service or Station
- Champagne & Sparkling Cider Toast
- Specialty Linen & Chairs in a Variety of Colors for Reception Tables
- Menu Tasting for up to Four Guests
- Two Night Stay for Couple in a Corner King Suite
- Additional 10,000 World of Hyatt Honeymoon Bonus Points

Silver

\$129.00 Per Person

- Three Butler Passed Hors D'oeuvres
- One Hour Hosted Signature Cocktail Bar
- Plated Dinner Service
- Custom Wedding Cake
- Coffee Service or Station
- Champagne & Sparkling Cider Toast
- Menu Tasting for up to Four Guests
- One Night Stay for Couple in a Corner King Suite

Gold

\$149.00 Per Person

- Three Butler Passed Hors D'oeuvres
- One Hour Hosted Premium Cocktail Bar
- Plated Dinner Service
- Custom Wedding Cake
- Coffee Service or Station
- Champagne & Sparkling Cider Toast
- Specialty Linen & Chairs in a Variety of Colors for Reception Tables
- Menu Tasting for up to Four Guests
- Two Night Stay for Couple in a Corner King Suite

All Weddings Include

- Wedding Arch & White Resin Chairs
- Ceremony Sound System with Speaker & Two Microphones
- Fruit Infused Water Station
- Cocktail Highboy and Lowboy Tables
- Selection of Round & Rectangle Tables
- Sweetheart Table
- White or Ivory Floor Length Linen
- Hotel Dance Floor & Riser
- Discounted Valet & Self Parking
- World of Hyatt Honeymoon Offer

Inclusions	Platinum	Gold	Silver
3 Tray Passed Hor D'oeuvres			
Champagne Toast			
1 Hour Hosted Bar	—		
5 Hours Hosted Bar		—	—
Specialty Linens & Chairs			—
Custom Wedding Cake			
1 Night Complimentary Stay	—	—	
2 Night Complimentary Stay			—



▶ COCKTAIL HOUR

Cold

Beef Tenderloin, Toasted Brioche, Marinated Red Onions, Horseradish Cream

Adobo Chicken Tostada, Crema, Cilantro

Spicy Seared Ahi with Siracha Aioli on Cucumber (GF)

Shrimp Ceviche Shooter (DF, GF)

Mozzarella, Tomato, Basil & Olive Skewers (V)

Ricotta, Honey, Fig Jam Crostini (V)

Vegan Grilled Vegetable Napoleon on Flatbread (VG)

Vegan Vietnamese Summer Roll with Julienne Vegetables (DF, GF, VG)

Hot

Mini Beef Wellington Pillow (DF)

Chicken Empanada, Chimichurri

Italian Beef Meatballs, Basil-Tomato Jam

Tempura Shrimp, Sweet Soy Sesame Sauce

Asian Spiced Shrimp Wonton, Sweet Chili Sauce

Butternut Arancini, Risotto Rice, Ricotta, Parmesan (V)

Mini Cheese Calzone, Marinara (V)

Vegetable Spring Roll, Sweet Chili Dipping Sauce (V)

Vegan Curried Vegetable Samosa (DF, VG)

Displayed Enhancements

All stations require a minimum order of 25 servings or more.

Flatbreads

\$28.00 Per Person

Smoked Bacon, Wild Mushroom, Gruyere and Parmesan Cheese

Grilled BBQ Chicken, Mozzarella, Olive Oil Mozzarella, Tomato, Ricotta Cheese, Basil (V)

Artisanal Cheese

\$30.00 Per Person

Local & Internationally Imported Cheese Selection, Dried Fruits, Nuts, Seasonal Berries, Local Honey, Artisan Breads and Crackers

Sweet Start

\$36.00 Per Person

White Chocolate Dipped Strawberries

Mini Mixed Berry Fruit Tarts

Champagne Jell-O Shots



PLATED DINNER

Buffet Service Additional \$15.00 Per Person

Platinum Package

First Course *(choice of 1)*

Baby Arugula, Honey Poached Pear, Point Reyes Blue Cheese, Candied Walnuts, Napa Valley Merlot Vinaigrette

Seasonal Field Greens, California Strawberry Roasted Gold Beets, Toasted Pistachios, Goat Cheese, Champagne Vinaigrette

Baby Iceberg Wedge, Crumbled Blue Cheese Hickory Smoked Bacon, Diced Tomato, Creamy Herb Ranch Dressing

Entrée *(choice of 2)*

Angus New York Strip, Sautéed Mushroom & Shallot Bordelaise with Blue Cheese Crumbles

Ballast Point Braised Short Ribs with Port Reduction

Pan Seared Sustainable Salmon Topped with Lemon Beurre Blanc Sauce & Crispy Capers

Herb Crusted Chicken Breast with Chicken Jus & Tomato Lemon Capers Relish

Gold Package

First Course *(choice of 1)*

Wild Rocket Arugula, Watermelon & Feta, Sherry Vinaigrette

Baby Iceberg Wedge, Crumbled Blue Cheese Hickory Smoked Bacon, Diced Tomato Creamy Herb Ranch Dressing

Shaved Tuscan Kale, Dried Figs, Manchego Cheese, Italian Bread Crumbs, Green Goddess Dressing

Entrée *(choice of 2)*

Roasted Hanger Steak, Brandy, Green Peppercorn & Mushroom Sauce

Grilled Local Sea Bass, Habanero Honey Glaze Topped with Fresh Pineapple Salsa

Low Country Blackened Seasoned Chicken Breast Stuffed with Mushrooms, Port Reduction

Silver Package

First Course *(choice of 1)*

Baby Iceberg Wedge, Crumbled Blue Cheese Hickory Smoked Bacon, Diced Tomato Creamy Herb Ranch Dressing

Shaved Tuscan Kale, Dried Figs, Manchego Cheese, Italian Bread Crumbs, Green Goddess Dressing

Entrée *(choice of 2)*

Fire Grilled Flat Iron Steak with Cabernet Reduction, Topped with Candied Shallots
Make it a Duo with Salmon Filet or Three Shrimp +\$12 Per Person

Blackened Mahi Mahi Topped with Roasted Corn & Manchego Salsa

Rosemary Brined Chicken Breast with Preserved Chicken Jus

All Natural Petite Filet Mignon, Mushrooms, Oven Roasted Tomatoes, Burgundy Sauce
+\$14 Per Person



▶ PLATED DINNER PAIRINGS

Sides

(choice of 1)

Garlic Herb Roasted Fingerling Potatoes

Roasted Garlic Mashed Potatoes

Gruyere Scalloped Potatoes

Creamy Polenta with Cheddar or Mushrooms

Fresh Seasonal Vegetables

(choice of 1)

Roasted Heirloom Carrots & Broccolini

Olive Oil Asparagus

Charred Sweet & Sour Brussel Sprouts

White Soy Braised Bok Choy

Pasta

(included with buffet style service only)

Penne, Seasonal Vegetables, Vodka Cream Sauce, Fresh Basil, Toasted Pine Nuts

Cheese Ravioli, Sundried Tomatoes, Cream Sauce

Seasonal Vegetable Risotto

Vegan/Vegetarian Options

(choice of 1)

Gluten Free Mushroom Ravioli (GF, DF, VG)
Preserved Lemon Chimichurri, Grilled Broccolini

Cauliflower Steak (DF, GF, VG)
Three Grain Salad, Roasted Heirloom Carrots
Scorched Cherry Tomatoes, Harissa Vinaigrette

Moroccan Cous Cous (DF, VG)
Served with Eggplant, Carrots, Peas, Charred Tomato Sauce



LATE NIGHT SNACKS

All stations require a minimum order of 25 servings or more.

Assorted Churros
\$18.00 Per Person

Served with Chocolate and Carmel Sauce

Warm Pretzel Bites
\$23.00 Per Person

Served with Dijon & Spicy Mustards
Soyrizo Cheese Sauce (VG)

Chicken n' Waffles
\$24.00 Per Person

Fried Chicken Nuggets Served on Mini
Waffle with Maple Drizzle

Midnight Munchies
\$27.00 Per Person

BBQ Wings, Cheese Sticks (GF, V), French
Fries (DF, GF, V, VG)

Served with Assorted Dipping Sauces

Asian Flare
\$27.00 Per Person

Chicken Potstickers, Vegetable Eggroll, Bulgogi
Beef Skewers, Sweet Chili Sauce

Street Tacos
\$27.00 Per Person

Carne Asada, Achiote Chicken, Corn & Flour
Tortillas, Shredded Lettuce, Cotija Cheese

Sliders
\$27.00 Per Person

Angus Beef and Cheddar Cheese, Dill Pickle,
Special Sauce

Fried Chicken and Country Coleslaw, Spicy
Honey

Served with Waffle Fries

Roasted Tomato & Portobello with Vegan
Harissa Aioli (V)
+\$5 Per Person



BEVERAGE PACKAGES

All bar setups require a minimum of one \$200.00 bartender fee per 100 guests.

Deluxe Brands

Cocktail Hour \$12.00 Per Person
Second Hour \$30.00 Per Person
Each Additional Hour \$14.00 Per Person

Ketel One Vodka, Hendricks Gin, Diplomatic Run, Don Julio Blanco Tequila, Jameson Whiskey, Makers Mark Bourbon, and Johnny Walker Black Scotch

Kendall Jackson Chardonnay, DAOU Cabernet, and Mionetto Prosecco Brut

Domestic, Imported, Local Beer

Premium Brands

Cocktail Hour Included with Gold Package
Second Hour \$23.00 Per Person
Each Additional Hour \$12.00 Per Person

Titos Vodka, Beefeater Gin, Bacardi Rum, Patron Silver Tequila, Teeling Whiskey, Jim Beam Bourbon, and Chivas Scotch

Angeline Chardonnay, Cabernet, Rose, Gloria Ferrer Blanc de Blanc Sparkling Wine

Domestic, Imported, Local Beer

Signature Brands

Cocktail Hour Included with Silver Package
Second Hour \$18.00 Per Person
Each Additional Hour \$10.00 Per Person

Conciere Vodka, Gin, Rum, Tequila, Whiskey, Bourbon, and Scotch

Canvas Chardonnay, Cabernet and Brut Champagne

Domestic, Imported, Local Beer

Per Drink (Hosted or Cash)

Cocktails
Signature \$13.00
Premium \$15.00
Deluxe \$18.00
Domestic Beer \$9.00
Imported Beer \$11.00
Local Micro Brews \$13.00
Signature Wines \$13.00
Premium Wines \$16.00
Mineral Water/Juices \$7.00
Soft Drinks \$7.00
Energy Drinks \$10.00

Beverage Enhancements

Welcome Champagne Display

\$10.00 Per Person
Includes One Glass of Canvas Brut Champagne per Guest

Wine Service With Dinner

\$12.00 Per Person
Includes Two Glasses of Canvas Chardonnay or Cabernet with Dinner

Cocktail Servers

\$200.00 Each
Designated Server to Tray Pass Your Selection of Beverage



FAREWELL BRUNCH AT RED MARLIN

Served in Red Marlin for 20 Guests or More. See Wedding Specialist for Minimum Requirements.

Weekend Breakfast Buffet
\$28.00 Per Person
\$16.00 Per Child (12 Years or Younger)
Items May Vary Seasonally

- Cage Free Scrambled Eggs
- Crispy Bacon
- Roasted Breakfast Potatoes
- Buttermilk Pancakes with Syrup
- Toast and Breakfast Pastries of the Day
- Steal Cut Oatmeal
- Seasonal Fruit & Yogurt
- Served with Drip Coffee, Tea, and Juice

Buffet Enhancements

Breakfast Burritos
\$172.00 Per Dozen, Choice of One Flavor

Cage Free Eggs, Sausage, Hash Browns, Jack Cheese

Cage Free Eggs, Smoked Bacon, Potato, Cheddar Cheese

Cage Free Egg Whites, Sun Dried Tomato, Spinach, Feta Cheese, in a Tomato Tortilla (V)

Vegan Breakfast Burrito, Vegan Eggs, Potatoes, Pico de Gallo, Spinach Tortilla (DF, VG, V)

Breakfast Sammies
\$172.00 Per Dozen, Choice of One Flavor

Cracked Egg, Whole Grain Mustard Aioli, Country Ham, Gruyere Cheese, English Muffin

Omelet Egg, Turkey Sausage, Cranberry Spread, Cheddar Cheese, Buttermilk Biscuit

Vegan Breakfast Sando with Vegan Sausage Patty, Vegan Eggs & Vegan Cheese on English Muffin *Additional \$5.00 Per Dozen*

Beverage Enhancements

Seasonal Fruit Smoothie Shooter
\$120.00 Per Dozen

Wellness Juice Shooter
\$120.00 Per Dozen

Cold Brew Station
\$97.00 Per Gallon

Cold Brew, Vanilla and Caramel Syrups
Served with Skim, Half and Half, and Oatmilk

Mimosa Station
First Hour *\$20.00 Per Person*
Second Hour *\$15.00 Per Person*

Canvas Brut Champagne
Orange, Cranberry, and Grapefruit Juices

Bloody Mary Station
First Hour *\$28.00 Per Person*
Second Hour *\$22.00 Per Person*

Conciere Vodka, Bloody Mary Mix, Crispy Bacon, Celery Stocks, Pepperoncini, Green Olives, Tabasco, Tajin, Course Salt, Lemon and Lime Wedges



VENDOR RECOMMENDATIONS

You are welcome to select vendors within or outside of this list; all vendors are required to share a copy of their business license and certificate of insurance with the venue.

A professional wedding planner is required a minimum of a month prior for all weddings.

Wedding Coordinators

Won Love Events
wonloveevents.com

Kissweet Events
kissweetevents.com

Holly Kalkin Weddings
hollykalkinweddings.com

Sweet Blossom Weddings
sweetblossomweddings.com

Bliss Events
blissevent.com

Cake & Desserts

Frost Me
frostme.com

Babycakes
babycakessandiego.com

Linens, Chairs, Draping & Charger Rentals

Concepts Event Design
conceptseventdesign.com

Content Creation

BellaRazzi
thereelbellarazzi@gmail.com

DJ

Dancing DJ Production
dancingdjproductions.com

Supreme DJ Entertainment
supremedjent.com

Party People
partypeoplesandiego.com

Photography & Videography

True Photography
truephotography.com

Lauren Ogden Photography
laurenogdenphotography.com

The Copper Collective
sandiego.copper-collective.com

Lady Mouse Productions
ladymouseproductions.com

Ryan Films Weddings
ryanfilmsweddings.com

Photo Fun

Pixster Photo Booth Rental
pixsterphotobooth.com

Magic Mirror Photo Booth
sandiegomagicmirror.com

Aw Snap Events
awsnapevents.com

Live Music

Jukebox
jukeboxproductions.us

Republic of Music
romprod.com

Caprice Strings
capricestrings.com

Flowers

Hartworks Florals
hartworksfloral.com

Flower Rush
flowerush.com

Hair & Makeup

Experience by Ember
experiencebyember.square.site

Mobile Beauty Team
mobilebeautyteam.com

PHOTO GALLERY

