

Aviara Weddings



Your Memories Start Here

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 \$60 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,

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Welcome to Aviara

Situated on over 250 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.



The Aviara

- 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



Cold Hors D'oeuvres

- ~ 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

- ~ 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

- ~ 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

- ~ 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

The Mariposa

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



Cold Hors D'oeuvres

- ~ 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

- ~ 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

- ~ 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

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

The Blue Heron

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



Cold Hors D'oeuvres

- ~ 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

- ~ 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)



The Blue Heron Cont.

Reception Stations

- ~ 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*



Chilled Starters

- ~ 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
- ~ Baby Iceberg Lettuce, Oven Dried Cherry Tomatoes, Apple Wood Smoked Bacon, Baguette Croutons, Ranch Dressing

Entree

- ~ Sauteed 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

Dessert Station

- ~ French Mignardise
- ~ Chocolate Fusion
- ~ Cream Puff Frenzy

A wedding cake is the central focus, featuring a white cylindrical cake on a white plastic base, which sits on a rustic wooden slice. The cake is adorned with green leaves and thin, dark twigs. It is placed on a white circular table outdoors on a green lawn, with palm trees and a clear sky in the background. A semi-transparent white box with a thin black border is centered over the cake, containing the text "Wedding Cake" in a black script font.

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

*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

*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

*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

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

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

All Food and Beverage prices are subject to a 26% service charge which includes a 10.2% 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*
Shawna Macdonald, *Executive Pastry Chef*

*Wedding Planner
Partners*

Wedding Coordinators

Amorology

Heather Balliet

www.amorologyweddings.com

Bliss Events

Rachel Welland

www.blissevent.com

Blue Lotus

Neha Shah

www.bluelotusinsights.com

Details Details

Kristi Lee

www.aboutdetailsdetails.com

Intertwined Events

Tori Former & Amy Kuchta

www.intertwinedevents.com

Elle Events

Lauren

Mandler &

Olivia Sudol

www.elleevents.co

Kathryn Rataczak Events

Kathryn Rataczak

www.kathrynrataczak.com

Lavish Weddings

Christine Forsythe

www.lavishweddings.com

Luxe Events

Cara North

www.luxespecialevents.com

Nahid's Global Events

Nahid Farhoud

www.nahidglobal.com

Sweet Blossom Wedding

Melissa Reinke

www.sweetblossomweddings.com

Thomas Bui Lifestyle

Thomas Bui

www.thomasbuilifestyle.com

White Lace Events & Design

Krissie Simek

www.whitelaceevent.com

Exquisite Events

Madiha Khan

www.exquisiteevents.com

