

Photo Credit: Inlighten Photography



WEDDINGS





SYDNEY'S SIGNATURE WEDDING DESTINATION

As Sydney's premier wedding venue overlooking Darling Harbour, Hyatt Regency Sydney offers a choice of two exquisite ballrooms to set the scene for your perfect day. Located in the heart of the city, yet a world away, let our expert wedding planner and dedicated events team take care of every detail to make your dream day a reality.

SIGNATURE PACKAGE

From \$185.00 per person

- Chef's choice of 3 canapés on arrival
- 3 Course Premium Dinner Menu including:
 - Fresh artisan bread and butter, olive oil, balsamic vinegar
 - Alternate entrée
 - Alternate main course
 - Signature dessert
 - Selection of herbal tea, coffee and handmade chocolate truffles
 - Your wedding cake cut into 'coffee' slices and served on platters, per table
- 5.5 Hour Standard Beverage Package, consisting of:
 - Sparkling wine, red and white wine, draught beer, orange juice, mineral water and soft drinks
- Private room for bridal party welcome drinks including chef's selection of canapés
- Personalised menus for each table, placement of bonbonniere and place cards
- Custom sized dance floor and stage
- Lectern with microphone for formalities
- White linen tablecloths and napkins
- Skirted bridal table, cake table with knife and gift table
- Decorative chair covers and sash in your choice of colour
- Complimentary menu and wine tasting for up to a 6 guests
- Dedicated Wedding Manager
- Complimentary venue hire*
- Complimentary overnight accommodation in a Regency Harbour View King guestroom for the Bride and Groom including a champagne breakfast in the comfort of your own guestroom and late check out

**Complimentary venue hire based on minimum Food and Beverage spend*



Photo Credit: Inlighten Photography



Photo Credit: T-One Image

REGENCY PACKAGE

From \$210.00 per person

- Chef's choice of 4 canapés on arrival, 30-minute duration
- Antipasto platters to share, per table
- 3 Course Premium Dinner Menu including:
 - Fresh artisan bread and butter, imported olive oil
 - Alternate entrée
 - Alternate main course
 - Alternate dessert
 - Selection of herbal tea, coffee and handmade chocolate truffles
 - Your Wedding Cake cut into 'coffee' slices and served on platters, per table
- 5.5 Hour Premium Beverage Package, consisting of:
 - Sparkling, red and white wine from the Premium Menu, draught beer, orange juice, mineral water and soft drinks
- Private room for bridal party welcome drinks including chef's selection of canapés
- Personalised menus for each table, placement of bonbonniere and place cards
- Custom sized dance floor and stage
- Lectern with microphone for formalities
- White linen tablecloths and napkins
- Skirted bridal table, cake table with knife and gift table
- Decorative chair covers and sash in colour of your choice
- Complimentary menu and wine tasting for up to 6 guests
- Dedicated Wedding Manager
- Complimentary venue hire*
- Complimentary overnight accommodation in a Regency Studio Suite for the Bride and Groom including a champagne breakfast in the comfort of your suite and late check out

**Complimentary venue hire based on minimum Food and Beverage spend*



Photo Credit: Stella Marie Photography for Mary Ronis Events

ADDITIONAL OPTIONS

MIDDLE EASTERN MEZZE

+\$17.50 per person

Includes three dips, two salads, two hot items, Lebanese soft and crisp bread

MIDDLE EASTERN MEZZE DE LUXE

+\$19.50 per person

Includes three dips, three salads, four hot items, Lebanese soft and crisp bread

CHILLED SEAFOOD PLATTER (3 pieces per person)

+\$21.50 per person

Includes prawns, oysters and scallop ceviche

HOT SEAFOOD PLATTER (3 pieces per person)

+\$22.50 per person

Includes garlic shrimp, oysters kilpatrick, and mussels mornay

SEAFOOD ADDITION "A LA CARTE"

Chilled Tiger Prawns *+\$20 per person* (3 pieces per person)

Garlic Prawns *+\$22 per person* (3 pieces per person)

Pacific or Sydney Rock Oysters *+\$21 per person* (3 pieces per person)

Oysters Kilpatrick *+\$23 per person* (2 pieces per person)

Marinated octopus *+\$18 per person*

Fried Calamari *+\$18 per person*

All are served with appropriate condiments and sauces

VEGETARIAN PENNE & ORECCHIETTE PASTA BOWLS

+\$14 per person

Served with Main Course

Includes basil- napoli and garlic-alfredo sauce

GELATO STATION

+\$12 per person

Includes five types of handmade gelato





SAMPLE - PREMIUM WEDDING MENU

CANAPÉS

Beetroot fetta arancini, horseradish aioli, oregano dust

Lobster spring roll, lemon-herb butter sauce

Caramelised onion and goat's cheese tartlet

Lamb loin, baba ganoush, za'atar spiced manakish bread

TO START

Freshly baked artisan sourdough loaf, butter,
extra virgin olive oil and balsamic vinegar

INDIVIDUAL ANTIPASTO PLATE

Shaved Prosciutto, Mini Salamis, Bresaola, Pecorino Cheese, Feta Cheese,
Marinated Mushrooms, Sundried Tomatoes, Roasted Baby Capsicum,
Grissini, Chervil

ENTRÉE

Hiramasa kingfish, spanner crab, green gazpacho, tomato emulsion, marigold

Alternating with

Pan seared gnocchi, tender braised beef cheeks

MAIN

Chicken breast, pancetta crust, dukkah spice, orzo pasta, seasonal vegetables

Alternating with

Sake marinated salmon, sticky furikake rice, miso sauce,
broccolini, roasted tomato

DESSERT

Classic crème brûlée, pistachio brittle and local berries

Alternating with

Chocolate-peanut butter tart, toffee cream, strawberry compote

TO FINISH

Wedding cake, followed by freshly brewed coffee and
a selection of herbal teas and chocolate truffles



CULTURAL MENUS

CHINESE WEDDING BANQUET

\$tba (price on enquiry)

8 Course Chinese Banquet family style

INDIAN WEDDING BANQUET

\$tba (price on enquiry)

Individually Plated, Banquet family style or Buffet options

CULTURAL PLATTERS

INDIAN (HOT & COLD)

\$15 per person

Chicken tikka, vegetarian samosa, spiced lamb chops, onion and kale bhaji

ASIAN (COLD)

\$14 per person

Vietnamese rice paper roll, soba noodle salad, prawn and pineapple skewer, vegetarian pani puri

ASIAN (HOT)

\$16 per person

Steamed pork bun, vegetarian spring roll, gyoza dumpling, chicken satay skewers

MEDITERRANEAN (COLD)

\$12 per person

Fire roasted peppers, grilled artichokes, marinated portobello mushrooms, slow roasted eggplant