



HYATT REGENCY ARUBA  
RESORT SPA & CASINO  
WEDDINGS





## THE SETTING

Situated on the Caribbean Sea, the recently renovated Hyatt Regency Aruba Resort Spa and Casino offers you and your guests an intimate island escape in the heart of world famous Palm Beach.

The resort's romantic setting makes this the ideal wedding venue. Features include architecture that replicates island historical sites, an open-air lobby with ocean views and beautifully landscaped gardens accentuated by cascading waterfalls.

Hyatt Regency Aruba Resort Spa and Casino offers inviting accommodations that blend casual Caribbean elegance with a sleek, modern sensibility. Amenities include innovative island cuisine, casino, spa and salon, wellness activities and endless water sports all conveniently located close to your room.

## LET'S CELEBRATE

Masha pabien! That's our way of saying congratulations to you both on your recent engagement. We are honored to have you consider our resort as the starting place of your new life as a married couple. Very few places on Earth offer as many outstanding attributes as Aruba. From consistent weather to authentic island hospitality, you will find paradise in this place we call One Happy Island.

## ABOUT US

Our 12-acre resort fronts miles of soft white sands and turquoise Caribbean waters. The intimate layout means our guests are never more than five minutes from the beach. Breathtaking scenery includes winding garden paths, cascading waterfalls, a koi lagoon, and a vibrant photo-worthy rooftop bougainvillea garden. Unique to the area, the new adults-only pool, is completely separated from the Activity Pool providing the perfect ambiances that you and your guests desire.

## ABOUT OUR VENUES

Whether you have an exquisite beach wedding or a gorgeous indoor affair, our venues will complement the uniqueness of your wedding in Aruba.

- **Beach Area:** take advantage of our beachfront location with a party on the sand. Accommodates 200 to 500 people.
- **Big Palapa:** enjoy a fun evening gathering under this grand palapa that offers an intimate outdoor space on the beach. Accommodates up to 125 people.
- **Events Lawn:** host a cocktail reception, dinner or luncheon in this outdoor space. Accommodates 250-300 people.
- **Bushiribana:** modeled after one of our most famous historical sites, this is the ideal outdoor location for a welcome reception or dinner. Accommodates up to 30 people.
- **Regency Ballroom:** this 5,249 square foot indoor space features soft Caribbean colors and elegant chandeliers to complement your wedding design. Accommodates up to 400 people.





## **YOUR WEDDING, YOUR WAY**

Create a memorable wedding as unique as your love with the à la carte package. We will provide you with a list of our most popular services and you choose which you want to incorporate into your event. We will quote accordingly. No cookie-cutter weddings here. We work with you and together we design a wedding fit just for you.

## **INCLUSIONS**

When you book the à la carte package with Hyatt Regency Aruba Resort Spa and Casino you will receive the following:

### **Accommodations**

- Upgrade to a premium room type for you for up to four nights
- Discounted rate for suite rooms for your parents
- Discounted room rates for your guests

### **Ceremony**

- White folding chairs (outdoors, only)
- Backup indoor space
- Fruit infused water station

### **Cocktail Hour**

- High top and low top tables
- Two signature drinks from the bar package

### **Reception**

- Standard banquet tables
- Standard floor length linens
- Votive candles for reception tables
- Table stands and numbers
- Complimentary cake cutting
- Coffee and hot tea service

*All pricing is inclusive of taxes and exclusive of 25% service charge.*





## CATERING

The culinary team at Hyatt Regency Aruba Resort Spa and Casino is dedicated to delivering food that is thoughtfully sourced and carefully served.

When you are ready to select your menus, your Wedding Specialist will work with you to review all of the menu options and arrange a tasting with the chef.

For a full bar setting, select our Premium or Super Premium packages. Pricing is based on the number of guests per hour. Beverage on consumption is also available. We will walk through each with you to find the best service to match your event and budget.

## **RECEPTION: HORS D'OEUVRES**

Set the pace of the evening with a cocktail reception featuring delectable hors d'oeuvres. Guests have an opportunity to socialize, take pictures, and of course grab a light bite.

### **Artisanal Cheese Display \$16 per guest**

Handcrafted Cheeses, Lavosh and Cracker Bread, Fruit Chutney, Local Honey, Toasted Nuts, Dried and Roasted Fruits

### **Mediterranean Mezze \$32 per guest**

Hummus, Baba Ghanoush, White Bean Slather, Pita Bread, Herbed Olives, Marrinated Feta Cheese in Grape Leaves, Skewered Ground Lamb Kababs, Homemade Harissa, Tomatoes Sumac, Roasted Onions and Cauliflower, Sultans, Caper Berries, and Pine Nuts

### **Oven Roasted Garlic Beef Tenderloin \$28 per guest\***

Hand carved by Chef Attendant, Cesar Salad with Hand-Shaved Parmesan, Garlic Croutons, Roasted Garlic Whipped Potatoes, Horseradish Cream, Mushroom Demi-Glace, and an Assortment of Rolls

### **Rustic Pasta Station \$24 per guest**

Orecchiette with Italian Sausage Cherry Tomatoes and Broccoli Rabe, Sliced Garlic Penne Pasta with Smoked Chicken and Spicy Marinara, Artichokes Potato Gnocchi with Mushrooms and Spinach, Roasted Garlic Alfredo, Shredded Parmesan, Garden Fresh Basil Pesto, Chili Flakes, and Ciabatta Cheese Bread

### **Shellfish Display \$29 per guest, based on 4 pieces total per person**

Shrimp Cocktail, Oysters (may be replaced based on season), Mussels, Horseradish Cocktail Sauce, Stone Ground Mustard Sauce, Poivre Mignonette and Hot Sauce

### **Vegetable Crudités \$9 per guest**

Individually Presented Seasonal Vegetables in a Rusitc Bread Bowl and Spinach Ranch Dip

*All pricing is inclusive of taxes and exclusive of 25% service charge.*

*\*An additional \$186 fee will be added for any stations with a chef attendant (based on 90-minute service)*





## DINNER: BUFFET

A casual and efficient option, the buffet is a great way to offer your guests a variety of options. \*

## CARIBBEAN CLASSIC

*\$127 per guest*

**Salads:** Sweet Potato Salad, Hearts of Palm, Avocado Salad, Sweet Peppers with Lemon Dijon Vinaigrette, Black-Eyed Peas and Red Beans, Shrimp Salad, and Caribbean Fruit Salad

**Vegetables:** Island Verduras, Cassave Oil, Carrots, Onions, Celery, and Coconut Sauce

**Shellfish Bar:** (based on 3 pieces per guest): Crab Claws, Shrimp, Snapper Ceviche, Spicy Remoulade, and Cocktail Salsa with Lime

**Meat:** Carved Blackened and Herb-Crusted New York Strip

**Chicken:** Chicken with Mango Salsa

**Fish:** Individual Grouper Fillet (or catch of the day) with Lime, Butter, and Baby Shrimp Sauce

**Desserts:** Banana Quesillo, Coconut Macaroons, Rum Marinated Chocolate Cake, and Mini Fruit Tarts

**Beverages:** Coffee and Tea

## ISLAND FLAVORS

*\$95 per guest*

**Starters:** Ceviche with Onions, Cilantro, and Peppers, Seafood Chowder with Essence of Pernot, Roasted Pork Shoulder with Garlic and Rosemary.

**Salads:** Diced Tropical Fruit, Vegetable Crudités, Fusilli and Asparagus Salad with Scallions and Tomatoes

**Fish:** Baked Whole Filet of Mahi Mahi (or catch of the day) with Pesto in Banana Leaves

**Meat:** Soya-Marinated Flank Steak with Chimichurri Sauce

**Keshi yena:** Baked Chicken with Raisins, Cashews, Onions, Capers and Melted Gouda

**Sides:** Sofrito Rice, Island Fresh Vegetables with Clarified Garlic Butter

**Desserts:** Cappuccino Brownies with White Chocolate Espresso Sauce, Guava Turnovers, Coconut Flan, Berry Compote with Chocolate Mousse Shooters

**Beverages:** Coffee and Tea

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## PLATED DINNER

The plated dinner includes butler passed hors d'oeuvres, an appetizer, salad, intermezzo and entrée.

## HORS D'OEUVRES

Limit of 4 items per guest. We suggest you select 2 hot and 2 cold items. À la carte options are available to add to your original selection for an additional \$7 each per person.

### Cold Hors d'oeuvres

Curried Caribbean Chicken and Mango Tartlet, Peppered New York Strip Wrapped Asparagus with Horseradish Cream on Toast Point, Smoked Salmon with Fresh Dill in Olive Oil Bread Cup, Tamarind Ahi Poke in a Crispy Wonton, Charred Lamb and Moroccan Vegetable Relish in a Phyllo Cup, Chipotle Roasted Shrimp with Pico de Gallo Brunoise on Polenta Crouton, Tiny Tomato Caprese with Olive Oil and Micro Basil, Shrimp BLT with Nueske's Bacon and Tarragon Aioli, Medallion of Lobster on Pan Bati (sweet cornbread blini), Pear Bruschetta with Gorgonzola and Candied Pecan, Seared Filet Mignon with Roasted Peppers and Cilantro Relish on Garlic Crostini, Lime Marinated Ceviche Shooters

### Hot Hors d'oeuvres

Hand Crusted Coconut Shrimp with Thai Chili Sauce, Crab and Risotto Cakes with Basil Aioli, Vegetable Lumpia with Sweet Chili Sauce, Spinach Spanakopita with Tzatziki Sauce, Mini Tomato and Goat Cheese Puff Pastry Tartlets, Tandoori Chicken Skewers with Cucumber Raita, Moroccan Lamb "Cigars" with Tahini Dip, Skewered Kalbi Hanger Steak with Korean BBQ Sauce, Roasted Local Tomato Soup "Shots" with Mini Gouda Panini, Bite-Sized Twice-Baked Potatoes, Curry Chicken Satay with Peanut Sauce, Indian Vegetable Samosa with Mint Yogurt and Tamarind Chutneys, Miniature Truffled Mac and Cheese Cups

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## APPETIZERS

Choose one from the following options.

Fresh Jumbo Crab Cake with Local Funchi and Tomato Jam, Baked Potato Gnocchi with Farmhouse White Cheddar, Bits of Bacon, and Chives, Shrimp Risotto with Saffron and Asparagus in Lobster Emulsion, Shellfish Bisque with Crème Fraîche and Garlic Crostini, Butternut Squash Soup with Ginger Roasted Pumpkin Seeds, Fire Roasted Tomato Soup with Mini-Gouda Panini

## SALADS

Choose one from the following options.

**Arugula Frisse Salad:** Tomatoes, Olives, Cucumbers, Roasted Peppers, Pine Nuts with Feta Vinaigrette

**Baby Lettuce Salad:** Matchstick Apples, Roasted Walnuts, Gouda Crisps with Pomegranate Vinaigrette

**Butter Lettuce Salad:** Bosc Pears, Candied Pecans, Bleu Cheese Crumbles with Balsamic Vinaigrette

**Classic Caesar Salad:** Garlic Croutons, Parmesan Cheese and Caesar Dressing Tossed Tableside

**Mixed Greens Salad:** Tomato Tartlet, Garden Fresh Pesto with Balsamic Drizzle

**Spinach Radicchio Salad:** Julienne Beets, Shaved Fennel, Goat Cheese, Crostini with Dijon Vinaigrette

## INTERMEZZO

Choose one from the following options.

Champagne Sorbet, Coconut Sorbet, Lemon Zest Sorbet, Passion Fruit Sorbet (seasonal), Pineapple Sorbet, or Sweet Mango Sorbet (seasonal)



## TIER 1 ENTRÉES

You select two options from which your guests will choose one while seated at the table.  
*\$136 per guest.*

**Artichock Pesto Sustainable Salmon:** Brown Lentil Basmati Rice Pilaf, Rapini Broccoli, Preserved Lemon-Pistachio Beurre Blanc

**Chicken and Crab Cake:** Parmesan Crusted Chicken Breast and Crab Cake with Stone Ground Mustard, Creamy Saffron Risotto, Grilled Asparagus, with Lemon Caper and Remoulade Sauces

**Chicken Breast Supreme:** Spinach Mushroom Stuffed with Gouda Cheese, Mashed Potato, Market Fresh Vegetables, and Thyme Bordelaise

**Filet and Shrimp Petite Duxelle:** Filet Mignon with Cabernet Reduction, Herb Butter Roasted Jumbo Shrimp, Dauphinoise Potatoes Gratin and Seasonal Vegetables

**Filet Mignon:** Sea Salt and Pepper Crusted with Cippolini Demi-Glace, Mashed Potato, Steamed Asparagus with Mushroom and Pearl Onion

**Plantain Crusted Grouper:** Sweet Corn Risotto Cake, French Beans with Caramelized Shallots, with Tomato Creole Sauce

## TIER 2 ENTRÉES

You select two options from which your guests will choose one while seated at the table.  
*\$157 per guest*

**Classic Surf and Turf :** Petite Filet Mignon with Sea Salt, Cracked Pepper and Palmera Rum Demi-Glace, Lemon Butter Roasted Lobster Tail, Gouda Gratin Potatoes, wit Seasonal Miniature Vegetables

**Duo of Beef:** Pinot Noir-Braised Boneless Short Rib and Char-Grilled Prime Hanger Steak, Parsnip Whipped Potato, and Blue Lake Green Beans

**Free-Range Chicken Herb Seared Breast with Boneless Chicken Thigh Confit:** Three Cheese Risotto with Lemon-Thyme Jus

**Grass-Fed Filet Mignon:** Roasted Garlic Mashed Potatoes, Steamed Asparagus Spears, Roasted Aruba Grown Mushrooms, and Barolo Demi-Glace

**Pan Crisped Sea Bass:** Haricot Verts, Roasted Squash, Braised Cannellini Beans, and Chardonnay Shallot Emulsion

**Roasted Mahi Mahi:** Sweet Chili-Glazed Shrimp, Shiitake Wok Fried Rice, Baby Bok Choi, Carrots, and Coconut Red Curry Sauce

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## DESSERT OPTIONS

End your meal on a sweet note. If you are serving cake and want some additional options, we have a variety of favorites for every palate.

### PLATED DESSERTS

**Chef's Chocolate Trip:** White, Dark and Milk Chocolate Inspirations *\$11 per guest*

**Chocolate Seashell:** Filled with Mousse and Fresh Berries *\$16 per guest*

**Dessert Sampler:** Blueberry Clafouti, Citrus Cheesecake, Espresso Chocolate Cake, and Nutella Crème Brûlée *\$13 per guest*

**Warm Apple Crumb Tart:** Caramel Sauce and Vanilla Bean Ice Cream *\$9 per guest*

### BUFFET DESSERT SAMPLER *\$15 per guest*

Blueberry Clafouti

Citrus Cheesecake

Espresso Chocolate Cake

Nutella Crème Brûlée

Assorted Cookies

### BUFFET DESSERT TABLE *\$19 per guest*

Assorted Spiced Truffles

Dutch Chocolate Pot du Crème

Aruban Coconut Tarts

Passion Fruit Crème Brûlée

Hazelnut Praline Torte Parfait

Mango Shooters

Assorted Miniture Pastries and Cookies





*Welcome  
To our Wedding  
Anna & Alex*



*Welcome  
to our  
Forever*

*Shoes Optional*

## **BAR SERVICE**

This day calls for a toast! Sip, savor, and enjoy great company with family and friends while imbibing crafted cocktails. We will even help create your own signature couple's cocktail to enjoy for many anniversaries to come.

## **BRAND PREMIUM**

Your bar will be stocked with premium vodka, gin, bourbon, scotch, rum, blended, and tequila. This package includes mixers, beers, house wines, sparkling wine, soft drinks, juices, and mineral waters.

Exclusion: cordials (champagne), cognacs, and frozen drinks

First Hour: *\$39 per guest*

Additional Hour: *\$19 per guest*

## **SUPER PREMIUM**

Featuring top quality vodka, gin, bourbon, scotch, rum, blended, and tequila. It also includes mixers, beers, house wines, sparkling wine, soft drinks, juices, and mineral waters

Exclusion: cordials (champagne), cognacs, and frozen drinks

First Hour: *\$46 per guest*

Additional Hour: *\$22 per guest*

## **LABOR CHARGES**

Bar packages include a labor charge.

Bartenders: *\$160 each, for up to three (3) hours*

Additional Hour: *\$60 each*

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## POST-WEDDING BRUNCH

Enjoy a memorable farewell breakfast with a delectable brunch featuring everyone's favorites.

### **Compose Your Brunch, \$40 per guest**

Includes: Orange Juice, Regency Juice of the Day, Selection of Sodas, Coffee, Tea, White Bread, Whole Bread, Assorted Pastries, Local Honey, Two Signature Jellies, and Butter. *Gluten-free bread is available with six days notification prior to wedding event*

### **Choose Two\***

Fresh Seasonal Fruit

Corn Flakes, Granola with Whole, Lactose-Free, and Low-Fat Milk

Curated Ham and a choice of Mozzarella or Gouda Cheese

Scrambled Eggs with Chicken Sausages or Bacon, Guacamole, Pico de Gallo, Local Spicy Sauce, Roasted Tomatoes, Herb and Garlic Caribbean Potatoes, and Onion Frittata

### **Enhance the Experience\*\***

Add any of our celebratory action stations to enhance your brunch experience.

### **Mimosa Station, \$15 per guest**

Orange and Passion Fruit Mimosas

Add Bloody Mary for \$8 per guest

### **Acai Bowls, \$13 per guest**

Acai base with Plain Yogurt, Assorted Nuts, Seasonal Fruit, Seeds, Homemade Marmalade, Local Honey, and more.

### **Ceviche, \$24 per guest**

Shrimp with Yellow Chili Pepper, Octopus with Kalamata Olives, White Fish and Tiger Milk, Seafood Mix with Fresh Green Sauce Other Additions: Plantain Chips, Sweet Potato, Potato Mixed Chips

*All pricing is inclusive of taxes and exclusive of 25% service charge.*

*\* \$6, per guest for each additional item*

*\*\*An additional \$186 fee will be added for any stations with a chef attendant (based on 90-minute service)*

**Focaccia Fest, \$19 per guest**

Grilled Pineapple and Bacon, Shrimp and Roasted Peppers, Serrano Ham and Mushrooms, Four Cheese with Caramelized Pear and Arugula

Sauces include: Hummus, Cream Cheese, Tomato and Basil Pesto

Other Additions: Traditional Homemade Focaccia, Breadsticks, Marinated Olives

**Tex-Mex, \$21 per guest**

Chicken and Beef Mini Burgers, Mini Hot Dogs and Pickles, Chicken, Cheese and Corn Quesadillas, Nachos with Cheddar and Jalapeños

Toppings: Lettuce, Tomato, Pickles, Caramelized Onion

Cheese: Mozzarella and Gouda

Dressings and Sauces: Garlic Mayo, Cilantro Ketchup, Chipotle Mayonnaise

**Roast and Grill, \$35 per guest**

Carved Whole Grilled Tenderloin, Grilled Catch of the Day with Citric Criolla, Grilled Surf and Turf Skewers, Sausages and Pepper Relish

Sauces: Roasted Pepper Chimichurri, Sour Cream, Guacamole

Sides: Corn on the Cob, Seasonal Grilled Vegetables with Pesto, Curried Rice and Vegetables

**Roasted Pork Panini, \$27 per guest**

Carved roasted Honey Whiskey Pork Leg with Ciabatta Bread *Gluten-free bread is available with six days notification prior to wedding event*

Toppings: Smoked Bell Peppers, Shaved Marinated Carrots and Beets, Rúcula, Grilled Onions

Sauces: Pickles and Jalapeño Mayonnaise, Spicy Mustard, Pineapple Grilled Criolla

**Omelet and Other Eggs, \$21 per guest**

Omelet and Toppings Station with Rancheros (served with beans), Tomato a la Diabla, Sausage, Avocado or Hummus Toast, Sunny Side and Shaved Feta. Two Types of Homemade Breads.

*Gluten-free bread is available with six days notification prior to wedding event*

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## **ADDITIONAL INFORMATION**

### **CONFIRMATION OF SPACE WITH DEPOSIT**

A signed contract with a non-refundable 25% deposit is required to confirm your date. The deposit will be applied to your food and beverage charges on the contractual date of the event.

### **FAMILY BRUNCH**

Treat your overnight guests to breakfast the next day. Your Wedding Specialist will arrange for a private room with dedicated service for you and your guests. This final gathering allows you to reminisce about the wedding and wish everyone farewell before you depart on your honeymoon.

### **GUEST ACCOMMODATIONS**

A room block may be arranged for guests attending your event. Check-in is 4:00 p.m. and check out is 12:00, noon. Please speak with your Wedding Specialist about the minimum number of room nights required to qualify.

### **PARKING**

Hyatt Regency Aruba Resort, Spa & Casino offers complimentary self-parking for you and all of your guests. Valet service is available for a fee.

### **REHEARSAL DINNER**

Entertain your close friends and family in an elegant and intimate setting by having your rehearsal dinner in one of our private spaces. We will help you with menu planning so that you may concentrate on your big day.

### **WEDDING SPECIALIST**

Your Wedding Specialist will be your main property point of contact. The Specialist will assist in connecting you with vendors, discussing details and providing guidance as you plan your perfect day.

### **TASTING**

With so many delicious menu options, it is hard to make a decision about what to serve on your big day. We provide complimentary tastings for our couples. Please discuss availability and details with your Wedding Specialist.







HYATT  
REGENCY

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