



Hyatt Regency Westlake
Spring/Summer

Ceremony and Reception Locations

Vista Ballroom

Beautiful views and large windows make this ballroom an ideal location for smaller groups. The Vista Ballroom can hold 120 guests with a dance floor. It is the perfect setting for an intimate event.

Grand Plaza Ballroom

The largest Ballroom in Ventura County, The Grand Plaza Ballroom can hold up to 350 guests including a dance floor. Enjoy the elegance of a updated modern ballroom that opens up to a beautiful foyer

Garden Gazebo

This lovely venue is set within a beautiful landscaped garden with cascading waterfalls. With beautiful Southern California weather, you can hold the service or reception in this spot.

Young Adult Packages

For Events with ten (10) guests or less, there is a set up fee of two hundred and fifty dollars (\$250) per buffet

All young adult packages include three passed hors d'oeuvres, and challah cutting service, client to provide challah.

Children 3 years of age and younger no charge.

YOUTH ADULT PACKAGE

\$60.00 Per Guest

DISPLAYED HORS D'OEUVRES

CHOOSE THREE

- Fruit Skewer
- Chicken Skewer
- Pizza Bites
- Puff Pastry Wrapped Franks
- Miniature Quiche
- Vegetable Egg Rolls
- Bruschetta of Tomato, Basil and Goat
- Cheese
- Mozzarella Sticks

BON APETIT BUFFET

- Local Seasonally Inspired Fresh Fruit Salad
- Classic Caesar Salad with Crisp Romaine Leaves, Cherry Tomatoes, Garlic Croutons and Shaved Parmesan Reggiano Cheese
- Penne Pasta with Choice of Marinara Sauce or Creamy Alfredo Sauce
- Grilled Chicken
- Steamed Broccoli
- Garlic Bread and Parmesan Breadsticks
- Ice Cream Bar
- Unlimited Soft Drink Bar with an attendant

BBQ CELEBRATION BUFFET

- Local Seasonally Inspired Fresh Fruit Salad
- Create Your Own Salad: Crisp Romaine Lettuce, Cherry Tomatoes, Cucumbers, Carrots, Cheddar Cheese and Herb Croutons, served with a Selection of Dressings
- Grilled Angus Hamburgers with all the Trimmings

- Chicken Strips with Crisp French Fries and Onion Rings, served with BBQ sauce and Buttermilk Ranch
- House Made Mac n' Cheese with Three Cheeses
- Ice Cream bar
- Unlimited Soft Drink Bar with an Attendant

Prices subject to 25% Service Charge and 7.25% Sales Tax

Menus subject to change

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Adult Buffet Packages

For Events with ten (10) guests or less, there is a set up fee of two hundred and fifty dollars (\$250) per buffet.

All adult packages include three passed hors d'oeuvres, and challah cutting service, client to provide challah.

Children 3 years of age and younger no charge.

TRAY PASSED HORS D'OEUVRES

CHOOSE THREE

COLD HORS D'OEUVRES

- Goat Cheese & Tomato Bruschetta Crostini
- Sundried Tomato and Mozzarella
- Artichoke, Olive, Tomato Skewer
- Cumin Rubbed Beef Filet on Focaccia
- Chilled Shrimp with Cocktail Sauce
- Peppered Ahi with Wasabi Aioli
- Smoked Salmon Mousse in Puff Pastry
- Fresh Ceviche Cup

HOT HORS D'OEUVRES

- Spicy Fiesta Quesadilla
- Spanakopita, Spinach, Feta, Spices
- Vegetable Spring Rolls, Sweet Chili
- Chicken Teriyaki, Brochette

ADULT BUFFET PACKAGE \$90 per guest

SOCAL BUFFET

- Strawberry Salad, Spinach, Almonds, Feta Cheese, Poppy Seed Dressing
- Quinoa & Kale Salad, Cucumber, Chickpeas, Tomato, Lemon Dressing
- Grilled Flank Steak, Chimichurri
- Pan Seared Pacific Salmon, Herb Marinated, Meyer Lem on Butter Sauce
- Roasted Carrots, Sea Salt, Coriander
- Rosemary-Garlic Red Potatoes

\$75.00 Per Guest

BUONA SERA BUFFET

- Classic Caesar Salad with Crisp Romaine Leaves, Herb Croutons and Shaved Parmesan Reggiano Cheese and Caesar Dressing
- Heirloom Tomato Caprese with Fresh Buffalo Mozzarella, Micro Basil, EVOO, Balsamic Glaze

- Stuffed Mushrooms, Boursin Cheese, Spinach
- Thai Chicken Skewer, Peanut Sauce
- Chipotle Glazed Beef Skewer
- Coconut Shrimp, Chili Garlic Sauce
- Maryland Crab Cakes, Spicy Aioli
- Mini Beef Wellington, Béarnaise Sauce
- Dijon Rosemary Crusted Lamb Chop

- Skuna Bay Salmon Piccata, with Roasted Baby Tomatoes and Lemon Caper Sauce
- Pesto Marinated Chicken Breast with Tomato Puttanesca
- Linguini Aglio e Olio with Fresh Tomatoes and Pine Nuts
- Cheese Ravioli with Classic Basil Marinara
- Tiramisu and Assorted Mini Italian Pastries

\$80.00 Per Guest

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Adult Plated Packages

All plated dinners All plated dinners include choice of appetizer, entrée, and dessert, assorted breads and iced tea.

Maximum of two entrée selections (excluding a vegan/vegetarian option), the highest priced entrée is the per person price for all guests. We require the final guest guarantees with exact count for each entrée selection two (2) weeks in advance. Entrée place cards with guests' selection at each place setting.

Third main entree selection available for additional \$10 per person.

TRAY PASSED HORS D'OEUVRES

CHOOSE THREE

COLD HORS D'OEUVRES

- Goat Cheese & Tomato Bruschetta Crostini
- Sundried Tomato and Mozzarella
- Artichoke, Olive, Tomato Skewer
- Cumin Rubbed Beef Filet on Focaccia
- Chilled Shrimp with Cocktail Sauce
- Peppered Ahi with Wasabi Aioli
- Smoked Salmon Mousse in Puff Pastry
- Fresh Ceviche Cup

HOT HORS D'OEUVRES

- Spicy Fiesta Quesadilla
- Spanakopita, Spinach, Feta, Spices
- Vegetable Spring Rolls, Sweet Chili

FIRST COURSE - Select One

- Chilled Heirloom Tomato Soup with Fresh Crab Salad (maximum of 60 people)
- Ginger Spiced Spring Carrot Soup (maximum of 60 people)
- Classic Caesar, Romaine Lettuce, Parmesano- Reggiano, Garlic Croutons, Caesar Dressin
- Grilled Peach Caprese, Fresh Fresno Peaches, Heirloom Tomato, Bocconcini Mozzarella, Fresh Basil, Balsamic Glaze
- Little Gem Wedge, Tomatoes, Smoked Bacon, Chives, Blue Cheese Crumbles, Ranch Dressing
- Baby Spinach, Fresh Strawberry, Candied Pecans, Goat Cheese, Sweet Basil Dressing
- Heirloom Beet Salad, Mixed Greens, Baby Tomato, Medjool Dates, Goat Cheese, Shaved Fennel

SECOND COURSE

- Airline Chicken Breast, Rosemary Demi Glace - **\$45** per guest
- Grilled Pacific Salmon, Sustainable Catch Grilled Salmon, Citrus

- Chicken Teriyaki, Brochette
- Stuffed Mushrooms, Boursin Cheese, Spinach
- Thai Chicken Skewer, Peanut Sauce
- Chipotle Glazed Beef Skewer
- Coconut Shrimp, Chili Garlic Sauce
- Maryland Crab Cakes, Spicy Aioli
- Mini Beef Wellington, Béarnaise Sauce
- Dijon Rosemary Crusted Lamb Chop

Butter Sauce - **\$62** per guest

- Pan Seared Seasonal Sea Bass, Beurre Blanc Sauce - **\$72** per guest
- Pan Seared Halibut, House Grown Lemon Beurre Blanc Sauce - **\$65** per guest
- Cider Brined and Grilled 12 oz. Pork Chop, Whole Grain Mustard Sauce - **\$65** per guest
- Herb Crusted 10oz. New York Steak with Pinot Jus - **\$80** per guest
- Pan Seared Filet Mignon, Wild Mushroom Demi Glaze - **\$89** per guest

SELECT TWO SIDES

- Wild Rice Pilaf
- Garlic Mashed Potatoes
- Cheddar Gratin Potatoes
- Roasted Fingerling Potatoes
- Glazed Baby Carrots
- Roasted Asparagus
- Sautéed Broccolini

DESSERT - Select One

- Seasonal Fresh Fruit Tart
- Flourless Chocolate Cake, Fresh Berries
- Raspberry Cheesecake, Raspberry Coulis
- Chocolate Fantasy Mousse Cake, Raspberry Coulis

All prices subject to 25% Service Charge and 7.25% Sales Tax

Menu subject to change

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Hors D'Oeuvres

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Menus subject to change

Bar Packages

Additional brands can be upgraded at an additional \$5.00 per brand, per person

SIGNATURE BRAND BAR PER HOUR

TWO HOURS

\$36.00

THREE HOURS

\$52.00

FOUR HOURS

\$62.00

FIVE HOURS

\$72.00

PREMIUM BRAND BAR PER HOUR

TWO HOURS

\$40.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

\$82.00

SIGNATURE BRAND HOSTED BAR BY THE DRINK

SIGNATURE COCKTAILS

\$13.00

SIGNATURE MARTINI

\$14.00

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

CRAFT SPECIALTY BEER

\$9.00

ASSORTED SOFT DRINKS & MINERAL WATERS

\$6.00

PREMIUM BRAND HOSTED BAR BY THE DRINK

PREMIUM COCKTAIL

\$16.00

PREMIUM BRAND MARTINI

SUPER PREMIUM BRAND BAR PER HOUR

TWO HOURS

\$50.00

THREE HOURS

\$62.00

FOUR HOURS

\$72.00

FIVE HOURS

\$82.00

BEER, WINE, SOFT DRINKS BAR

TWO HOURS

\$26.00

THREE HOURS

\$39.00

FOUR HOURS

\$47.00

FIVE HOURS

\$55.00

LABOR CHARGES

Bartenders, up to three hours

PREMIUM BRAND MARTINI

\$17.00

HOUSE WINE

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

\$8.00

CRAFT SPECIALTY BEER

\$9.00

ASSORTED SOFT DRINKS & MINERAL WATERS

\$6.00

SUPER PREMIUM BRAND HOSTED BAR BY THE DRINK

SUPER PREMIUM COCKTAILS

\$18.00

SUPER PREMIUM MARTINI

\$19.00

HOUSE WINE BY THE GLASS

\$11.00

DOMESTIC BEER

\$7.00

IMPORTED BEER

each additional hour is 50.00

\$150.00

Waiter, up to three hours

each additional hour is 50.00

\$150.00

IMPORTED BEER

\$8.00

SPECIALTY CRAFT BEER

\$9.00

ASSORTED SOFT DRINKS & MINERAL WATERS

\$6.00

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Menus are subject to change

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Enhancements

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Menus are subject to change

Additional Enhancements

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Preferred Vendors

APPROVED OUTSIDE CATERERS - INDIAN

- Manohar's Delhi Palace - 626-961-0343
- Mantra - 951-739-9401
- Woodlands - 818-998-4200
- Shahnawaz - 562-402-7443

APPROVED OUTSIDE CATERERS - PERSIAN / KOSHER

- Masour Catering - 818-776-8833
- Simon Catering - 310-466-6333
- MGM Foods - 323-937-1374
- Sharon Catering - 818-344-7472

Virtual Tour