

Weddings by   
Hyatt Regency Tamaya Resort & Spa





Your Experience



Details



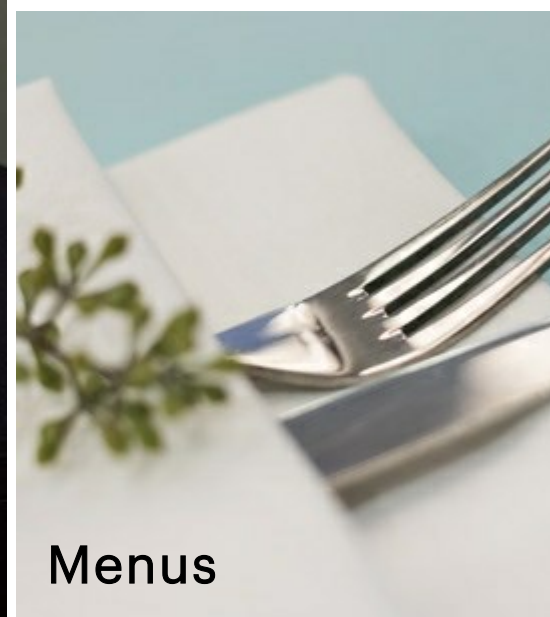
Vendors



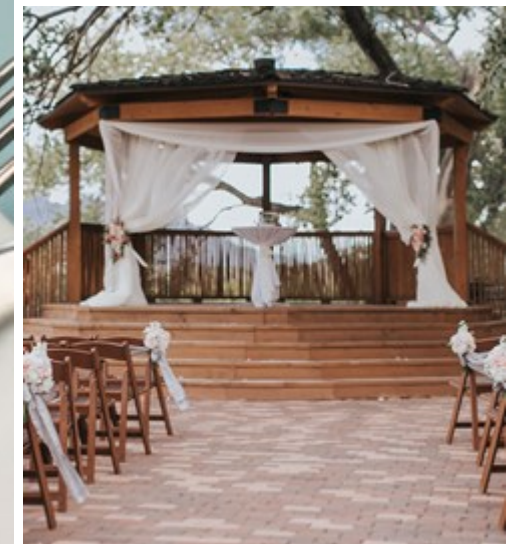
Packages



Gallery



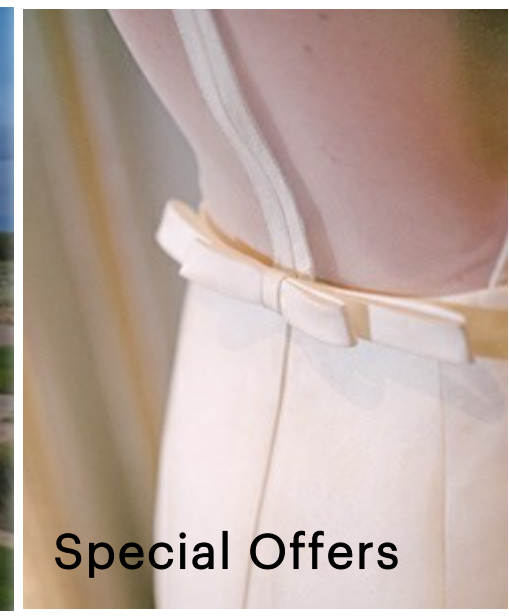
Menus



Bar



Venues



Special Offers

## Your Experience



Congratulations on your engagement and thank you for your interest in Hyatt Regency Tamaya. Our wedding specialists will help you create the perfect celebration on your special day taking care of every last detail and flawlessly execute the day of your dreams. Have an idea in mind to really wow your guests? We'll tailor the entire experience for a wedding that truly shines.

We look forward to helping you personalize it all to make your special day even more special.

## Our Love Story

Hyatt Regency Tamaya Resort & Spa is steeped in the ancient history and rich culture of the Santa Ana Pueblo in northern New Mexico. Nestled on 550 acres between the Sandia Mountains and legendary Rio Grande River, our Native American owned resort offers a completely unique and authentic southwest experience.

## Your Wedding Weekend

Of course, Tamaya offers all of the luxury and amenities you've come to expect from Hyatt. Prepare for your big day by indulging with your partner or wedding party at the award-winning Tamaya Mist Spa & Salon. Go trail riding on a beautiful rescue horse through stunning mesas and the Cottonwood Bosque at the Stables at Tamaya, or hit the links on our championship Twin Warriors Golf Course. But prepare for the unexpected! Soar through the turquoise skies in a hot air balloon, watch Native dance performances in the Grande Courtyard, learn to make Pueblo oven bread with a tribal member or arrange for your guests to be welcomed with a traditional corn necklace greeting. Tamaya is also just a short, one-hour drive to the historic Santa Fe Plaza, a great day trip for your guests.

Let us, the experts, celebrate your love story in a setting as unique and beautiful as you are!





## Your Experience

### What Couples Love About Us

"Hyatt Regency Tamaya Resort and Spa was absolutely amazing. We could have not been more happy with our choice of venue. Food and service was great and our views of the Sandia Mountains' were amazing. Everything ran as smooth as can be on our wedding day:) Thank you Shaunna !" – Julie, Married at Hyatt Regency Tamaya in 2017.

"Our daughter and son-in-law had their fairytale wedding. Our coordinator was top notch. Handled every detail especially those last minutes ones. Setting was PERFECT. Reception was perfection. Food was the best ever. Was worth every penny to see our daughter's WEDDINGDREAM come true." – Roberta, Daughter Married at Hyatt Regency Tamaya in 2017.

"If you want a venue with exceptional service, beautiful views, amazing staff, and just an all around positive experience, this is your place! Tamaya is an absolutely incredible venue and my husband and I could not have been more pleased with our wedding there. The food is absolutely incredible (so much so our guests are still raving about it). The staff listens to your wants and needs and goes above and beyond to help you achieve your dream day. The flexibility with the various wedding sites at the venue make crafting your perfect wedding easy. The backdrop of the Bosque provides for amazing photos. We have nothing but positive things to say about Tamaya and feel so fortunate to have been able to have our wedding at this beautiful location!" - Cait, Married at Hyatt Regency Tamaya in 2017

"My daughter was married at Tamaya in May 2017. It was a great experience from the beginning. Shaunna was amazing to work with. She was professional, helpful, supportive and fun. I would highly recommend the venue. The food was great. The wait staff was so attentive. The setting was gorgeous. What a great day!" - Anne, Daughter Married at Hyatt Regency Tamaya in 2017

"The Tamaya was the perfect venue. The location at the cottownwoods venue was amazing, went with our theme perfectly, and seated more than enough people! The staff was friendly, consistently checking in, and were very attentive." – Stephanie, Married at Hyatt Regency Tamaya in 2017.

"We could not have been any more happy with our experience at Hyatt Regency Tamaya! Everything about our special day was perfect.... From the planning, communication, activities, how professional the staff were, you name it. Shaunna and the staff made us feel like royalty. We got tons of compliments on how beautiful our day was. Tamaya was the perfect getaway for our family and friends. For the multiple days we stayed there, we were easily entertained. There is something to do for everyone. Wedding day was so smooth and coordinated, which made it stress free. Could not have been any more fairy-tale like and affordable at that!!!!!!!" - Married at Hyatt Regency Tamaya in 2017



# Special Offers

## CELEBRATE YOUR WEDDING DAY AT HYATT AND EARN FREE NIGHTS ON YOUR HONEYMOON

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.

\$10,000 USD total spend for wedding = 60,000 World of Hyatt Bonus Points  
(Redeemable for a minimum of two free nights at any Hyatt hotel or resort worldwide)

\$20,000 USD total spend for wedding = 90,000 World of Hyatt Bonus Points  
(Redeemable for a minimum of three free nights at any Hyatt hotel or resort worldwide)

\$30,000 USD total spend for wedding = 120,000 World of Hyatt Bonus Points  
(Redeemable for a minimum of four free nights at any Hyatt hotel or resort worldwide)

\$40,000 USD total spend for wedding = 150,000 World of Hyatt Bonus Points  
(Redeemable for a minimum of five free nights at any Hyatt hotel or resort worldwide)

## Included with Your Wedding Package

- Indoor Dance Floor, Tables and Chairs
- House Linen
- Champagne and Cider Toast
- Audio Visual for Ceremony - Includes: Speakers, Microphones and Technician
- Venue Fee: \$3,000 on Saturdays and \$1,500 on Fridays and Sundays
- Complimentary Accommodation for couple night of the Wedding

Contracted Minimum for the Venues November through April (includes facility fee):

Junior Ballroom - \$5,000  
Hummingbird Garden - \$5,000  
Sunrise/Main Ballroom - \$8,000  
Cottonwood Pavilion - \$10,000

Contracted Minimum for the Venues May through October (includes facility fee):

Junior Ballroom - \$5,000  
Hummingbird Garden - \$8,000  
Sunrise/Main Ballroom - \$10,000  
Cottonwood Pavilion - \$12,000





## Unique Venues

We offer the utmost in casual elegance, combined with authentic hospitality. From gorgeous indoor affairs, to intimate outdoor gatherings, our reception venues offer something to impress every couple.



## Sunrise Amphitheater

*This beautiful ceremony site is set in a flagstone and grass amphitheater, offering a magnificent backdrop of the Sandia Mountains and the Rio Grande Bosque.*

Ceremony accommodates up to 500 guests



## Tamaya Ballroom

*Choose the ballroom to host a formal event for your guests, or divide the space to accommodate both your ceremony and reception. The adjoining pre-function space leads to a veranda and views of the incredible grounds, making it ideal for cocktails and hors d'oeuvres prior to your grand celebration.*

Dinner/Dance accommodates up to 500 guests

# Unique Spaces



## Gazebo & Cottonwood Pavilion

*The Cottonwood Pavilion at Tamaya is the perfect setting for beautiful wedding ceremonies and receptions. With views of the Sandia Mountains and the Rio Grande Bosque, the Pavilion is an exquisite and secluded venue located in the heart of the Bosque along the shores of the iconic Rio Grande River.*

Ceremony accommodates up to 250 guests  
Dinner/Dance accommodates up to 250 guests





# Unique Venues



## House of the Hummingbird & Oxbow Pool

*Enjoy the breathtaking landscape of The House of Hummingbird. This outdoor ballroom replicates an adobe Pueblo ruin and offers views of the Sandia Mountains and the sacred Tuyuna Mesa.*

Ceremony accommodates up to 300 guests

Dinner/Dance accommodates up to 200 guests



# Packages

## Wedding Package Inclusions

### Tier One

Choice of Soup or Salad  
Choice of One Entrée  
Champagne Toast  
Coffee & Tea  
\$70.00 per Guest

### Tier Two

Choice of two Hors D'Oeuvres  
Choice of Soup or Salad  
Choice of Two Entrées  
Champagne Toast  
Coffee & Tea  
\$86.00 per Guest

### Tier Three (Buffet)

Choice of two Hors D'Oeuvres  
Choice of Custom Buffets  
Champagne Toast  
Coffee & Tea  
\$92.00 per Guest

### Tier Four (Stations)

Choice of Custom Stations  
Champagne Toast  
Coffee & Tea  
\$110.00 per Guest





# Menus

## Tier One

### Soups

Carrot Tarragon Bisque, Lemon Zest

Sweet Corn Soup, Prickly Pear Drizzle

### Salads

Market Greens, Shaved Jicama, Petit Heirloom  
Tomatoes, Micro Flowers, Reggiano  
Lavender-Orange Vinaigrette

Crisp Greens, Radish, Roasted Tomato, Feta, Candied  
Green Chile Orange Walnuts  
Champagne Vinaigrette

### Entrees

Herb Roasted Chicken Breast, Blackberry Reduction  
Sweet Corn Spoonbread

Orange Peel Chicken Breast, Tomato Chutney  
Basil Gnocchi

Char Grilled Native Sirloin Steak, Cognac Demi-Glace  
Mushroom Smashed Golden Potatoes

Pecan Smoked Native Flat Iron Steak,  
Creamy Poblano Orzo

*(Vegetarian Option Provided as Second Option)*



## Tier Two

### Soups

Plum Tomato Basil, Reggiano Ficelle

Roasted Butternut Squash Bisque, Green Chile Biscuit

Truffled Wild Mushroom, Blue Corn Scone

### Salads

Southwest Caesar Salad  
Tomato, Corn, Black Beans, Cucumber, Jicama, Garlic  
Croutons

Rocket Greens  
Raspberries, Roasted Peach, Flower Petals,  
Goat Cheese Feta, Candied Pecans  
Basil-Balsamic Vinaigrette

Macho Salad  
Chopped Lettuce, Tomato, Dates, Sweet Corn, Slivered  
Almonds, Scallions, Goat Cheese, Corn Bread Croutons  
Tarragon Vinaigrette

### Entrees

Grilled Beef Filet, Taos Lightening Mushroom Sauce  
Herb Whipped Golden Potatoes

Chocolate Pepper Rubbed Native Sirloin Steak, Red Chile  
Demi  
Sweet Corn-Potato Gratin

Herb Rubbed Chicken Breast, Calvados Demi-Glace  
Braised Artichoke-Parmesan Risotto

Sel de Soleil Dusted Chicken Breast  
Parmesan-Foraged Mushroom Polenta

Basil Seared Salmon Filet, Lemon Chutney  
Caramelized Shallot-Chive Gnocchi  
*(Vegetarian Option Provided as Third Option)*

# Menus

## Tier Three

### Option One

Western Chopped Salad

Cucumber, Tomato, Jicama, Black Beans, Sweet Corn, Queso Fresco

Chipotle Ranch, Honey Dijon and Cilantro-Lime Vinaigrette

Citrus, Red Onion, Palm Heart and Corn, Micro Greens

Piloncillo Canela Seared Chicken Breast, Green Chile Demi  
Blistered Heirloom Tomatoes, Pineapple

NM Beef Mole, Tomatillo- Black Bean Salsa

Seared Salmon Vera Cruz

Corn Ravioli, Tequila Lime Sauce, Grilled Vegetable Relish

Achiote Rice, Green Olives, Cilantro

Three Sisters Vegetables

### Option Two

Arugula, Butter Lettuce

Raspberries, Jicama, Mandarins, Cucumber, Red Onion,  
Spiced Pecans

Avocado Lime Vinaigrette and Cabernet Dressings

Rolls, Butter

Artisan Cheese

Point Reyes Blue, Humboldt Fog, Sonoma Pepper Jack,  
Redwood Hill Goat Cheese Feta

Gourmet Stuffed Olives

Dates, Grapes, Raisins on the Vine, Pistachios

Ghirardelli Almonds

Rice and Flat Bread Crackers



### Option Two (continue)

\*Carved to Order

(Requires carvers at \$175.00 ea)

\* Beef Top Round

\*Chipotle Rubbed Turkey Breast

Mole, Creamy Horseradish,

Grain Mustard, Cranberry Sauce, Corn Compote

Shrimp Cavatappi, Arrabbiata, Crispy Capers

Au Gratin Potatoes

Market Vegetables

### Option Three

Spinach, Arugula

Radish, Mushrooms, Roasted Tomato, Pecorino

Cabernet and Lemon Dijon Dressings

Peach, Citrus, Strawberry, Mozzarella EVOO, Herbs

Grilled NM Beef, Cabernet Sauce, Mushrooms, Artichokes

Pan Roasted Chicken Breast, Balsamic Reduction, Sour  
Cherries

Lemon Zest Salmon, Oregano-Sweet Pea Emulsion

Cheese Tortellini, Porcini Crème, Reggiano

Herb Blended Rice

Market Vegetables

# Menus

## Tier Four Option One

### Station #1

#### Crudités

Celery, Carrots, Cucumber, Mushrooms, Peppers, Broccoli,  
Asparagus  
Edamame, Roasted Nuts, Flat Bread Crisps  
Avocado Lime Sour Cream and Rosemary-Ranch Dips

### Station # 2

Gourmet Sliders - Beef Burger, Locally Crafted White Cheddar  
Vegetarian Black Bean Patty, Red Pepper Relish  
Teriyaki Pulled Pork, Hawaiian Roll  
Cilantro Mayonnaise, Whole Grain Mustard, Spicy Chile  
Ketchup  
Warm House Made Potato Chips:  
Parmesan Truffle and Smoked Sea Salt

### Station #3

Tamales and Tacos - Red Chile Pork and Green Chile Chicken  
Tamales  
Gringo Beef, Mole Chicken  
Bolita Beans, Spanish Rice  
Flour and Corn Tortillas  
Guacamole, Lettuce, Lettuce, Mango Pico de Gallo  
Salsa Verde, Cotija, Limes, Jalapenos, Red Chile Crema

### Station #4

Pecan Smoked NM Beef Brisket  
Piloncillo Canela Turkey Breast (Carved to Order)  
Tamaya BBQ Sauce, Stewed Green Chile Apples  
Grain Mustard, Creamy Horseradish, Cranberry Sauce, Dill  
Pickles, Hot Peppers  
Western Chopped Salad  
Ancho Ranch, Margarita and Lemon Dijon Dressings

### Station #5

Mexican Wedding Cookies, Biscochitos  
Coffee, Tea



## Tier Four Option Two

### Station #1

Tomato Basil Soup  
Golden Squash Bisque

Miniature Grilled Cheese Sandwiches:  
Extra Sharp Cheddar with Fig Preserves on Rye  
Green Chile Jack with Tomato Jam on Multigrain

### Station #2

#### Antipasto Station

Stuffed Olives, Marinated Artichokes, Grilled Sweet Peppers,  
Roasted Mushrooms  
Dolmades, Prosciutto, Salami, Cabrales, Manchego, Tomato  
Goat Cheese  
Olive Tapenade, Garlic Herb Oil  
Focaccia, Flatbread Crackers

### Station #3

#### Carved To Order

Honey Glazed Ham  
Peppercorn Crusted Native Beef Striploin  
Port Mushroom Sauce, Creamy Horseradish, Green Tomato  
Chutney  
Buttermilk Biscuits  
Garden Salad  
Buttermilk Ranch and Cabernet Dressings  
Vinegar Cole Slaw

### Station #4

#### Pasta Bar

Traditional Farfalle Tossed with a Four-Cheese Cream Sauce –  
Customize with Your Choice of Herb Bread Crumbs, Spring  
Peas, Bacon, Diced Tomatoes, Wild Mushrooms, Caramelized  
Onion, Green Onion, Shredded Cheddar, Manchego, Cotija  
Three Cheese Tortellini, Italian Sausage, Tomato Sauce,  
Reggiano  
Crab Mac N' Cheese

### Station #5

Mexican Wedding Cookies, Biscochitos  
Coffee, Tea



# Bar

## Bar Service

Your special day calls for a toast! With several bar packages perfect for your style of occasion, guests will sip, savor and enjoy. Create your own Signature cocktail, or design a unique Craft Bar to enhance the celebration. Select from a variety of soft drinks, wines, bubbles, brews and cocktails.

Beverage Packages range from classic Signature to elegant Top Tier spirits, beer and wines.

Based on your vision, Hyatt offers a range of bar service and packages

*1 Bartender is required per 100 guests. \$175 Bartender Fee*

## Signature Brands

Beefeater, New Amsterdam, Dewar's, Jim Beam, Canadian Club, Cruzan, Korbel, **Jose Cuervo Traditional**, Domestic & Imported Beer  
Canvas Selection of wines, Aria Sparkling Wine

Per Person Pricing:  
First Hour \$22.00  
Second Hour \$15.00  
Each Additional Hour \$12.00

Per Drink Pricing:  
Signature Cocktails \$12.00  
Domestic Beer \$7.00  
Premium and Imported Beer \$7.50  
Select Wine \$10.00  
Mineral Water/Juices \$5.50  
Soft Drinks \$5.50  
Cordials \$12.00  
Champagne \$10.00

## Top Tier Brands

Tanqueray, Grey Goose, Dewar's, Jack Daniels, Crown Royal, Bacardi, Hennessey V.S., Jose Cuervo  
Traditional, Jose Cuervo Respasado, Domestic & Imported Beer, Josh Celars Selections of Wines, Aria Sparkling Wine

Per Person Pricing:  
First Hour \$24.00  
Second Hour \$17.00  
Each Additional Hour \$14.00

Per Drink Pricing:  
Signature Cocktails \$13.00  
Domestic Beer \$7.00  
Premium and Imported Beer \$7.50  
Select Wine \$12.00  
Mineral Water/Juices \$5.50  
Soft Drinks \$5.50  
Cordials \$12.00  
Champagne \$10.00



# Details

## Confirmation of Space and Deposits

An initial deposit of 25% of your Contracted Minimum is required to confirm your date along with a signed contract.

**Enhancements** Little touches can enhance your wedding— from late night snacks, to next morning brunches, to gift bags delivered to your guest rooms. Allow our team to embellish your experience with delighters to elevate your special day.

Popular Enhancements:

**Charred Salsa and Tortilla Chips** \$10.00 per Guest

**Guacamole and Tortilla Chips** \$12.00 per Guest  
**S'Mores** \$12.00 per Guest

## Guest Accommodations

A room block may be setup for guests attending your event. Check in time is 4:00pm, and check out time is 11 a.m. If you would like to setup a block of rooms, a minimum of ten guestrooms must be guaranteed or the prevailing hotel rate will be offered.

## Rehearsal Dinner

Entertain your closest friends and family in an elegant and intimate setting, by having your rehearsal dinner in one of our private spaces or restaurants. We will help you customize a menu and other details, so you can concentrate on your upcoming big day.



## Family Brunch

The perfect ending to the perfect weekend. Treat your overnight guests to breakfast the next day. Your wedding coordinator will arrange for a private room with dedicated waiters to serve your guests. This final touch will allow you to reminisce about the wedding and wish everyone farewell before you leave for your honeymoon.

## Parking

Our resort offers complimentary self-parking for all of your guests. Valet service is available as well for an additional service fee.

## Tasting

With so many delicious custom menu options, it is hard to make a decision on what to eat on your big day! Luckily we provide a complimentary Tasting of our delicious Wedding Menu Selections for you, your fiancé, and two additional guests.

## Hyatt Wedding Specialist

Of course when reserving your wedding here at the resort, you will be working very closely with your own personal Hyatt Wedding Specialist there to guide you on the journey to your perfect day.



## Vendors



Hyatt's preferred vendor list, helps ensure a smooth and seamless process.

In summary, professional Wedding Coordinators/Planners can help couples have a stress free and seamless celebration. Please contact your wedding specialist for further information.

Goen South is our in-house Event Design Company. They are experts at everything from photography to décor, and they will assist with planning your wedding.



### Wedding Coordinators

Alena Swanson

(505)252-7689

<http://alenaswanson.com/>

Found Hearts

(505)933-6254

<http://www.fheventplanning.com/>

### Photography

Blue Rose Photography

(505) 266-5292

[www.bluerosestudios.com](http://www.bluerosestudios.com)

Kayla Kitts Photography

[www.kaylakittsphotography.com](http://www.kaylakittsphotography.com)

Maura Jane

(505)310-5385

<https://www.maurajanephotography.com/>

Emily Joanne

(505)369-9077

<http://www.emilyjoanne.com/>

Kevin's Photography

(505)345-6322

<http://kevinsphotography.net/>

Missy Rich

(240)344-5292

<http://www.missyrichphotography.com/>

### Officiate

Amor Ceremonies

(505) 453-8602

De Novo Pastoral Services

D.Paul Martinez

(505) 400-1619

### Music

-Dream Factory

(505) 507-2795

-Complete Music

Justin Johnson

(505) 275-7800

-Cutmaster Music

(505) 269-5585

Soulstice

(505) 986-5882

[www.soulsticesantafe.com](http://www.soulsticesantafe.com)

Carousel of Music

(505) 980-7788

### Full Service Decor

Black Swan Events

(505) 263-6519

Joann Baldwin

<http://www.yourblackswanevent.com>

Occasion Services & Events

[www.occasionserviceevents.com](http://www.occasionserviceevents.com)

### Cake

Simply Sweet by Darci, LLC

Darci Rochau

(505) 922-5560

Small Cakes A Cupcakery

(505) 404-1800

[www.smallcakesnm.com](http://www.smallcakesnm.com)

A Spoonful of Sugar

Antonette Grine

(505) 659-2278

[www.asoscustomcakes.com](http://www.asoscustomcakes.com)



## Gallery





Hyatt Hotels & Resorts

## Hyatt Regency Tamaya Resort & Spa

1300 Tuyuna Trail  
505-867-1234



