

Weddings by 
Grand Hyatt Tampa Bay





Your Experience



Details



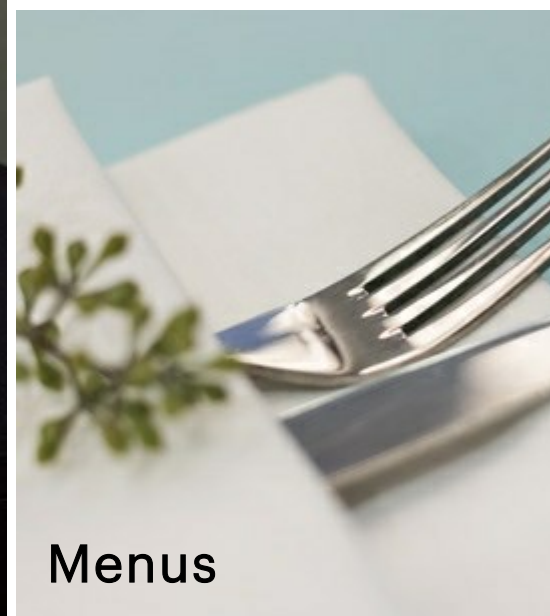
Vendors



Packages



Gallery



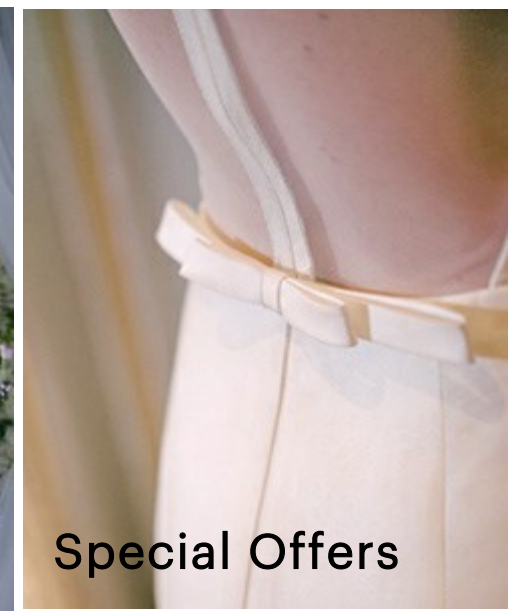
Menus



Bar



Venues



Special Offers

Your Experience



Congratulations on your engagement and thank you for your interest in the Grand Hyatt Tampa Bay. 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.



Special Service

From your arrival at Grand Hyatt in preparation for your wedding to the last toast at your wedding reception and beyond, we are committed to creating a once in a lifetime experience for you and your guests. Your wedding specialist will serve as your personal consultant and provide complete coordination for every detail of your wedding.

Your Wedding Venue

Not only does our beautiful venue fit into your personalized vision, our accommodations offer many amenities that make your wedding venue more than a venue. With 445 guestrooms including 47 casitas, 23 suites / parlors, 256 kings and 163 double / doubles, our accommodations can make anyone feel at home. Our outdoor lap pool, waterfront pool and whirlpool offer relaxing options only a nature walk away. Our tennis courts, basketball hoop, Hyatt StayFit Gym with state of the art fitness equipment allows guests many options for active lifestyles. Baybreeze Paddle Adventures include jet ski, paddleboard, and kayak rentals which allows you to enjoy Tampa Bay on the water!

Pre- and Post Wedding Events

Your Hyatt wedding experience can start with a personalized wedding shower, rehearsal dinner, bridal brunch or family brunch. Our experts will ensure every wedding event you host at Grand Hyatt is exceptional

A Personalized Experience

From linens and lighting to a number of unique dining options and everything in between, you have the power to choose what suits your personal taste. Creating a unique experience is our goal and we look forward to helping you choose each detail to create the perfect wedding.





About Our Hotel

Grand Hyatt Tampa Bay

Create a wedding celebration in Tampa that is uniquely your own at Grand Hyatt Tampa Bay. We offer the most complete and creative wedding planning in Tampa so you get exactly what you want. Whether you have dreamed of a fairy tale wedding or a casual celebration, our catering managers will make your vision come to life. You and your guests will be delighted by our beautifully appointed banquet facilities as you dine on sumptuous cuisine featuring a menu designed to suit your wishes

Area Attractions

- Tampa International Airport (complimentary shuttle available)
- International Plaza Shopping Center (complimentary shuttle available)
- Raymond James Stadium, home to the Tampa Bay Buccaneers
- Tropicana Field, home to the Tampa Bay Rays
- Gulf Coast Beaches
- Busch Gardens

Locations

Whether you're drawn to a quiet, serene location, or a lively, energetic scene is what you're looking for, you'll find a Grand Hyatt location and environment that meets your needs. Each venue is conveniently located, and you'll be transported by the simple elegance and relaxing environment.

Guestrooms

Magnificent views, relaxing decor and deluxe amenities await at Grand Hyatt. Special room rates can be arranged through your wedding specialist for your bridal party and guests. Check in is 4:00pm and check out is 12:00pm.

Parking

Complimentary covered self parking and valet parking available. Valet is \$8/vehicle/day and \$15/vehicle/overnight.

Restaurants/Bars

ARMANI'S RESTAURANT

Featuring fine Italian Cuisine, Armani's Restaurant at Grand Hyatt Tampa Bay has earned the FourDiamond rating from AAA for the past four years and is open for dinner Monday through Saturday.

OYSTERCATCHERS

Oystercatcher's Restaurant at Grand Hyatt Tampa Bay is a favorite among locals and guests of the hotel. With contemporary decor and outdoor seating, this hotspot is perfect for hosting special occasions, holiday gatherings or business luncheons. Enjoy our many wonderful, new and unique menu items. Oystercatcher's is open for lunch Monday through Friday, dinner Monday through Sunday and for Sunday Brunch.

1823 KITCHEN AND BAR

Savor a full range of specialties from light fluffy omelets to superbly prepared salads, sandwiches, soups, steaks and seafood. Muted tones of gray and blue create an ambiance worthy of the grand lobby setting. 1823 is open daily for breakfast, lunch and dinner.

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. Based on contract signing spend.

\$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)

2019- 2020 UNIQUE WEDDING OFFERS

We have several 2019 available dates. Book your wedding and receive:

- Indoor Dance Floor, Staging and Tables
- White Floor Length Linen
- Complimentary hotel accommodations for Wedding Couple for night of Wedding
- Three Butler Passed Hors d'oeuvres for Cocktail Hour
- Choice of Two Display Stations
- Four-hour Signature Brand Bar with Unlimited Beer, Wine, Liquor & Soft Drinks
- Champagne Toast
- Waived Reception Venue Fee

Starting at \$145.00++ per Guest

To learn more about terms and conditions, please connect with your Wedding Specialist





Bayport Plaza

GRAND | HYATT

Oystercatchers Armanis



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.

Gazebo

This beautiful ceremony site is ideal for intimate ceremonies or as a romantic background for photographs. Exchanging your vows amongst our nature preserve, overlooking Old Tampa Bay will create memories that will last a lifetime.

Ceremony accommodates up to 25 guests.
This is not a reception venue.

Ceremony Fee: \$500 (plus service charge and tax)



Oystercatcher's Hammock Deck

Beautiful deck overlooking the Bay at the south end of the property. Makes a great location for ceremonies or an outside dinner reception.

Ceremony accommodates up to 160 guests.
Reception accommodates up to 100 guests.

Ceremony Fee: \$2,000 (plus service charge and tax)



Oystercatcher's Beach

Oystercatcher's' Beach is our private beach location that offers breathtaking views of Tampa Bay. The vibrant colors of sun slowly setting over the bay creates the perfect blend of a relaxed, yet chic wedding.

Ceremony accommodates up to 130 guests
This is not a reception venue.

Ceremony Fee: \$1,500 (plus service charge and tax)





Wedding Sites



Armani's

Our Rooftop Restaurant with a Panoramic View can be found on the 14th floor. This is a great choice for a unique and intimate Sunday wedding. This venue is also available for luncheon weddings on both Saturdays and Sundays ending by 2:30 pm.

Ceremony accommodates up to 90 guests.
Reception accommodates up to 120 guests.

Ceremony Fee: \$1,500 (plus service charge and tax)

Wilson's Plover

Our 14th floor space has a beautiful view of downtown Tampa with colorful lights sparkling into the night. This classic location offers intimacy, elegance and can be a blank canvas for a customized dinner party.

Ceremony accommodates up to 90 guests.
Reception accommodates up to 60 guests.

Ceremony Fee: \$1,000 (plus service charge and tax)



Audubon Ballroom

This spacious ballroom, the largest of our event spaces, creates a warm and inviting environment for your wedding celebration. This generous venue easily accommodates the most extensive guest list. Our crystal chandeliers will create the perfect glow for a romantic exchange of nuptials.

Ceremony accommodates up to 550 guests.
Reception accommodates up to 550 guests.

Ceremony Fee: \$1,500 (plus service charge and tax)





Ceremony

Wedding Ceremony Fee Inclusions

- Hyatt Chair Rental (White Folding Chairs or Standard Banquet Chairs)
 - Hyatt Tables with White Linen
 - Fruit Infused Water Station
 - Private Space for 1 Hour
 - Backup Indoor Location
 - Rehearsal Pending Availability
 - Special Room Rates for Guests
- Accommodations
- Complimentary Self-Parking for all Guests
 - Complimentary Shuttle Service To/From Tampa International Airport and Around Property
 - Wedding Specialist





Packages

Wedding Package Inclusions

- All China, Glassware, Silverware, Tables, Standard Banquet Chairs, White Floor Length Linen, Choice of Select Napkin Colors
 - Votive Candles, White Lily Centerpieces
 - Complimentary Champagne & Cider Toast
 - Custom Dining Experience
 - Complimentary Private Menu Tasting
 - Complimentary Cake Cutting Service
 - Four Hour Signature Host-Sponsored Bar
 - Coffee, Tea (Hot or Iced) and Water Service
 - Staging & Dance Floor
 - Honeymoon Promotion
 - Special Pricing for Wedding Events
 - Professional Event Captain & Event Manager
 - Suite for the Newlyweds, Night of the Wedding
 - Special Room Rates for Guests
- Accommodations
- Complimentary Self-Parking for all Guests
 - Complimentary Shuttle Service To/From Tampa International Airport

Starting at \$145++ per guest





Curated Menus



Culinary Packages

Grand Hyatt Tampa Bay offers an array of menu options to suit every need. Your Wedding Specialist will ensure every last detail is attended to for a seamless dining experience. From hand passed hors d'oeuvres to a champagne toast, we'll ensure great service. Additionally, we welcome the opportunity to create menus especially for you.

Cocktail Receptions

Butler Passed Hors D'Oeuvres and Reception Stations Let your guests mingle, as we bring passed bites to them, while they also enjoy beautifully displayed items. (3 passed hors d'oeuvres and 2 display stations included in package)



Lunch Service

Plated lunch packages are available before 3pm and guests are served two, three, or four courses; including a single entree. This style of service allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance and providing your guests with an elegant and classic experience.

Dinner Service

Buffet casual & efficient, a great way to offer variety from regionally inspired cuisine to customized selections.

Plated guests are seated and served two, three, or four courses; including a single or duo entree. This style of service allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance and providing your guests with an elegant and classic experience.



Personal Preference allow your guests to personalize their dining experience. Treat them to an elegant four course meal. You choose the appetizer, salad, and offer your guests to choose their entrée at the event, tableside, with their server the night of the celebration.

Pricing at a Glance

At Hyatt, we pride ourselves on amazing menus and guest experiences. Pricing for a full wedding reception, which may include appetizers, dinner menu, and bar service usually fall in these ranges:

- Plated Dinner Reception Package | \$145.00-\$165.00 per guest
- Buffet Dinner Reception Package | \$170.00 - \$180.00 per guest
- Personal Preference Service | Starts at \$115.00 per guest **

**Personal Preference is not included in our wedding reception packages

Cocktail Hour

Hors D'Oeuvres

Choose any three (cold or hot) included in your packaged pricing, a la carte prices listed

Cold Selections - \$5.50 each

Tomato Mozzarella Caprese Pipette, Olive Oil, Balsamic, Basil

Florida Bay Scallop Ceviche, Key Lime, Mango

Triple Brie Cream Crostini, Marionberry Compote

Smoked Salmon Blinis, Herb Boursin, Caviar

Chilled Gulf Shrimp, Fire Roasted Pepper Cocktail,

Spicy Arugula

Ahi Tuna Poke, Avocado, Wakame Salad, Crisp

Wonton, Serracha

Watermelon, Mint, Speck, and Feta

Hot Selections - \$6.50 each

Chili Soy Glazed Sirloin Skewer with Sesame and Scallion

Turkey Picadillo Empanada Cilantro Relish

Goat cheese and Beer Braised Brisket Tartlet

Balsamic BBQ Glazed Chicken, Tangerine Salsa

Crab Cake, Sweet Corn Puree, Red Chili Thread

Virginia Bacon Wrapped filet Medallion, Tarragon

Emulsion

Wild Mushroom Risotto Lollipop, Spinach and

Parmesan Aioli

Blackened Mahi Mahi and Grilled Pineapple Kabob with Pineapple Glaze

Smoked Duck Buns with Green Onion,

cucumber, Peanut Butter Sauce



Displays

Choose any two of these four displays included in your packaged pricing, a la carte prices listed

Gourmet Domestic Cheese Display - \$20.00pp

Chefs Selection of Award Winning Domestic Cheese, Served with a Variety of Flatbreads, Crisps, Crackers, Local Orange Blossom Honey, and each paired with its very own Preserve

Antipasto Display - \$24.00pp

Thin Sliced Prosciutto, Dry Salami, Soppresseta, Artichokes, Manchengo, Aged Gouda, Bresaola, Herb Marinated Baby Bocconcini, Oven Roasted Roma Tomatoes, Pickled Asparagus, Pepperoncini, Mixed Olives, Grissini, Crispy Flatbread

Vegetable Crudite - \$15.00pp

Cucumber, Asparagus, Baby Carrots, Celery, Endive Spears, Mushrooms, Cherry Tomatoes, Sugar Sweet Baby Bell Peppers, Snap Peas, Caramelized Onion Bacon Dip and Artichoke Lemon Hummus with Whole Grain Flat Bread

Sliced Fruits - \$8.00pp

Seasonal Selection of Freshly Picked, Juicy Melons, and an Assortment of Colorful Berries for a Fresh and Delightful Start



Curated Menus



Plated Prix-Fixe Wedding Luncheon Package

A wedding luncheon is a perfect way to bring friends and family together for an elegant day. Your prixfixe menu choice for your wedding allows you the flexibility to plan your wedding lunch with confidence. You'll choose from a wonderful selection of items to delight your guests' senses and palates. Luncheon packages are available before 3:00pm each day.

Price on Menu Selection includes: Three Hour Signature Host Sponsored Bar, Choice of Two Display Stations, Selection of One Salad, One Entree, Champagne Toast, Coffee, Hot Tea and Iced Tea.



First Course - Salad or Soup

Choose one

- Salad of Endive and Arugula Spanish Blue Cheese, Candied Pecans, Pomegranate, Citrus Honey Vinaigrette
- Baby Lettuces, Cuquillo Olives, Swiss Cheese, Tomatoes, Honey Cured Ham, Olive Sherry Vinaigrette
- Frisee, Fig and Pear Salad Vanilla Bean Vinaigrette
- Traditional Cesar, Parmesan Dusted Croutons
- Arugula and Florida Orange Salad with Shaved Fennel, Sweet Red Onion, Toasted Cumin and Lime Vinaigrette
- Traditional Homemade Minestrone Soup, Shaved Parmesan
- Smoked Chicken Tortilla Soup, Cojito Cheese and Tortilla Strips
- Cinnamon Spiced Sweet Potato Soup, Maple Crouton
- Traditional Lobster Bisque Crème Fraiche, Black Truffle Oil
- Creamy Portobello Mushroom Soup with Fried Sage



Second Course - Entree

Choose one

**When selecting (2-3) entrees that are not priced the same, you are charged per person at the higher priced entrée rate.

- Herb Marinated Roasted Free Range Chicken Breast | \$105.00 per guest
 - Grilled Salmon Filet | \$115.00 per guest
 - Pan Seared Local Line Caught Grouper| \$120.00 per guest
 - Mojo Marinated Grilled Sirloin Steak| \$130.00 per guest
 - Filet Mignon Rosemary Cabernet Reduction | \$135.00 per guest
 - Red Wine Braised Short Rib | \$135.00 per guest
- All entrees are served with Chef's selection of seasonal vegetables and the same starch



Curated Menus



Plated Prix-Fixe Dinner Package

A prixfixe menu choice for your wedding allows you the flexibility to plan your wedding dinner with confidence. You'll choose from a wonderful selection of items to delight your guests' senses and palates. You will select each course from an array of delicious selections, and your Hyatt wedding specialist will guide you with their extensive experience.

Price on Menu Selection includes: Four Hour Signature Host Sponsored Bar, Choice of Two Display Stations, Three Passed Hors d'oeuvres, Selection of One Appetizer, One Salad, Champagne Toast, Coffee, Hot Tea and Iced Tea.

First Course - Plated Appetizers

Choose one

Fennel Pollen Dusted Diver Scallop, Cauliflower Puree, Arugula, Truffle Vinaigrette
Lobster Orzo, Goat Cheese, Heirloom Tomatoes, Basil Lobster Sauce
Lump Crab Strudel, Lemon Saffron Cream, Snipped Garden Chives
Dark Beer and Black Pepper Braised Short Rib, Seared Parsnip, Boursin Barley Risotto, Fig Jam
Portobella Mushroom and Quinoa Fritter, Burnt Broccolini, Herb Creme Fraiche
Fire Roasted Tomato Bisque, Garden Pesto, Heavy Cream, Pecorino Crostini

Second Course - Salad

Choose one

Roasted Red Pear, Mesclun Greens, Goat Cheese, Toasted Walnuts, Lemon Thyme Vinaigrette
Baby Arugula, Field Berries, Reggiano Cheese, Raspberry Champagne Vinaigrette
Spinach Salad, Roasted Shallots, Grape Tomatoes, Crumbled Blue Cheese, Red Wine Dressing
Mixed Greens, Dried Cranberries, Florida Oranges, Candied Pecans, Maple Vinaigrette
Bibb Lettuce, Napa Cabbage, Red Bell Peppers, Snow Peas, Green Onions, Shredded Carrots, Sesame Seeds, Wonton Strips, Cilantro, Orange, Honey Ginger Dressing

Third Course - Entree

Choose one

**When selecting (2-3) entrees that are not priced the same, you are charged per person at the higher priced entrée rate.

Double Cut Pork Chop, Apricot Glaze | \$145.00 per guest
Herb Marinated Roasted Free Range Chicken Breast | \$145.00 per guest
Spiced MahiMahi, Mango Avocado Salsa | \$155.00 per guest
Char Broiled Sirloin, Chimichurri | \$155.00 per guest
Seared Florida Grouper, Mango Beurre Blanc | \$160.00 per guest
Filet Mignon Rosemary Cabernet Reduction | \$165.00 per guest
Filet Mignon with Butter Poached Shrimp | \$175.00 per guest

All entrees are served with Chef's selection of seasonal vegetables and the same starch





Curated Menus



Buffet Dinner Package

Buffet style dinner offers the versatility of food options to please your guests' tastes while allowing the opportunity to meet and mingle during dinner. Our buffets feature delicious selections from Grand Hyatt's award winning chefs. Choose from regionally inspired cuisine to customized selections, and your wedding specialist will assist you in designing the perfect menu.

Price on Menu Selection includes: Four Hour Signature Host Sponsored Bar, Choice of Two Display Stations, Three Passed Hors d'oeuvres, Champagne Toast, Coffee, Hot Tea and Iced Tea.



Option #1 Buffet Dinner Package

\$170++ per guest

Iceberg Lettuce, Romano, Olives, Tomatoes, Swiss Cheese, Ham, Olive Oil Vinaigrette, Roasted Corn Kernels, Diced Peppers, Red Onions, Cumin Cilantro Vinaigrette Local Greens, Grape Tomato, Coriander Vinaigrette Florida Grouper, Yucca Mash, Olive Tomato Relish Slow Braised Chicken, Orange Mojo Char Broiled Flat Iron Steak, Chimichurri Seasonal Local Vegetables

Option #2 Buffet Dinner Package

\$175++ per guest

Smoked Corn And Gulf Shrimp Chowder, Marjoram Spiced Croutons Baby Spinach, Bacon, Blue Cheese, Chopped Egg, Farmhouse Ranch Grapefruit, Red Onion, and Watermelon Salad; Paniolo Marinated Beef, Fried Onion Strings Local Catch of the Day, Mango Compote

Option #3 Buffet Dinner Package

\$180++ per guest

Frisee and Romaine with Strawberries, Candied Pecans and Goat Cheese, Traditional Caesar Saled
Pinenut Crusted Loch Duart Salmon with Bacon and Green Olive Tapenade
Mesquite Grilled Chicken Roulade with Fontina Cheese, Mushrooms and Spinach with Grilled Fresh Vegetables
*Oven Roasted Beef Tenderloin with a Red Wine Demi-Gaze and Sauce Bearnaise Sesame, Whole Grain Rolls
*Fresh Prepared Pasta Served with Hand Shaved Parmesan, Freshly Ground Pepper, Infused Chili Oil, Pesto and Warm Breads; Whole Wheat Pasta with Herbs and Fresh Tomato Sauce; Spinach Ravioli with Roasted Mushrooms and Puttanesca Sauce; Orecchiette with Spicy Shrimp, Roasted Pepper Sauce and Fresh Leeks



*Station will require an attendant at \$150.00 each

All Prices Subject to Service Charge and Applicable State Sales Tax (++)

Personal Preference**

Allow your guests to personalize their dining experience at your wedding. They will be treated to an elegant four course meal with their choice of four different entrees. Guests will be presented with a custom printed menu at their place setting and your specially trained servers will take their order ensuring them an extra special experience. Your Hyatt wedding specialist will help you design the options to satisfy their individual tastes.

This is priced individually and not part of the package. All Personal Preference Menus Include: Hyatt Bread Presentation, Starbucks Organic Certified Coffee and Tazo Tea selection.

Appetizers Choose One

Tuscan Kale and Artichoke Strudel, Feta Cheese, Spicy Tomato Coulis

Pepper Seared Beef Carpaccio, Micro Greens, Fried Capers, Shaved Parmesan

Grilled Florida Shrimp, 10 Year Cheddar Stone Ground Grits, Tomato Butter Sauce

Jumbo Lump Crab Cake, Jicama Slaw, Sweet Thai Chili Sauce

Salads Choose One

Arugula Salad, Sliced Florida Tomato, Bocconcini Cheese, Lemon Oil, Balsamic Syrup, Smoked Salt

Heart of Romaine, Crispy Shallots, Heirloom Tomato, Bacon Lardon, Creamy Dijon Dressing

Mixed Greens, Hearts of Palm, Orange Segments, Avocado, Sliced Almonds, Mango Dressing



Sorbet Palate Cleanser Choose One

Mango, Lime, Raspberry, Strawberry, Limoncello
All finished with a splash of Prosecco

Entrees Choose Three

Oven Roasted Chicken Breast, Herb Madeira Jus

Grilled Salmon, Roasted Balsamic, Strawberries

Gulf Caught Grouper, Orange Citrus Reduction

Fire Grilled Beef Striploin, Herbed Boursin Butter

Seared Beef Tenderloin, Sherry Reduction

Duo Rack of Lamb, Black Berry DemiGlace

Select Your Starch Choose One

Creamy Truffle Scented

Mashed Potatoes

Sweet Potato and Chorizo Hash

Potato Dauphinoise Gratin

Garlic Roasted New Potatoes

Fresh Dill and Saffron Basmati Rice

Roasted Corn and Pancetta Risotto

Personal Preference is \$115.00++ per guest

**** This option is not included in package pricing**

Adding our signature bar would be \$63 ++ for 4 hours.

Sweet Endings

Dessert Stations

For guests who would like to stray away or add something unique, please find the sweet endings options below. (not included in package)

CREPE STATION

(Chef will prepare crepes in view)

Glazed Strawberries and Banana Fosters

Toppings: Chocolate Syrup, Whipped Cream, Powdered Sugar

\$18.00 per person

*Attendant Fee of \$150.00

ICE CREAM STATION

Chocolate, Vanilla, Cookies N Cream Ice Creams

Toppings: Chopped Nuts,

Cherries, Sprinkles, Coconut, M&Ms, Whipped

Cream, Caramel and Chocolate Sauces

\$20.00 per person

MAKE YOUR OWN CUPCAKE

Vanilla, Chocolate, and Red Velvet, Vanilla

Buttercream, Cream Cheese, Strawberry

Buttercream, and Fudge Icings

Assorted Sprinkles, Chopped Nuts, Oreo Crumbs,

Chocolate Curls, Butterscotch Chips

\$24.00 per person

MAKE YOUR OWN CHEESECAKE

New York Style and Marble Cheesecake; Cherry

Topping, Glazed Strawberries, Whipped Cream,

Chocolate Sauce, Praline Sauce, Chopped Snickers

and Reeses, Honey Roasted Pecans

\$26.00 per person

WEDDING CAKES

The hotel does not provide a wedding cake. However, we do not charge a cake cutting fee. You are welcome to bring in your own wedding cake from a bakery with a certificate of insurance in the required format.



Mini Cookies

Variety to Choose From:

Chocolate Chip, Macadamia Nut, Oatmeal Raisin

\$50.00 per dozen

Mini Brownies and Blondies

\$50.00 per dozen

Chocolate Covered Strawberries

\$48.00 per dozen

Fresh Fruit Display and Berries

\$8.00 per person

Cheesecake Bites, Dark Chocolate

Mini Creme Brulee, Chocolate Covered

Strawberries, Chocolate Covered Almond

Bark, Key Lime Shooters,

White Chocolate Cranberry Blondies,

Raspberry Parfaits, Variety of

Chocolate Truffles

\$24.00 per person

Cheesecake Bites, Traditional Mini

Creme Brulee, Blondies Dipped in

White Chocolate and Sprinkles

Brownie Bites and Key Lime Shooters

\$20.00 per person

Fruit Skewers Drizzled with Chocolate

Granny Smith Apple Wedges Dipped

in White Chocolate and Nuts

Mini Chocolate Chip and Oatmeal

Cookies, Cheesecake Bites

\$18.00 per person

Reception Stations or Late Night Snacks**

TAMPA TAPAS

Mini Cuban Sandwiches, Mini Grouper Tacos, Smoked Fish Dip with Pita Chips and Plantain Chips, Shrimp and Mango Ceviche, Mojo Chicken Empanadas with Cilantro Salsa
(6 pieces per person)
\$40.00 Per guest

STREET TACOS

Build Your Own Flour and Corn Taco
Shredded Seasoned Pork, Blackened Mahi, Chicken Al Pastor, Shredded Oaxaca Cheese, Black Beans, Shaved Radish, Cabbage, Sliced Jalapenos, Fresh Tomato Salsa, Guacamole, Sour Cream, Lime
(3 pieces per guest)
\$35.00 per person

MAC & CHEESE*

Maine Lobster and Black Truffle with Roasted Tomatoes in an Aged White Cheddar and Tarragon Cheese Sauce, Cuban Mojito BBQ Pulled Pork with Caramelized Onion, Corn, and Spinach in a Creamy Blue Cheese Sauce
(Chef Attendant Required)*
\$30.00 Per guest

GASTRO PUB

Frankfurter in Mustard Pastry, Thick Cut Calamari Fries with Cocktail Sauce, Beef Sliders with Brie Cheese and Bacon Jam, Buffalo Chicken Wings with Blue Cheese Dip, and Fresh Celery Baked Goat Cheese and Crab Nacho with Oven Dried Tomatoes, Sliced Jalapeno, Charred Corn Kernels, Fresh Salsa, and Guacamole
(6 pieces per guest)
\$38.00 Per guest

*Chef Attendant Fee Required of \$150.00 + tax

** Not included in packages



HERB ROASTED BEEF TENDERLOIN*

Caesar Salad, Shaved Parmesan Roasted Garlic Whipped Potatoes Horseradish Cream, Whole Grain and Dijon Mustard, Assortment of Breads
(Chef Attendant Required)*
\$600.00 Each (serves 30)

BUTTER ROASTED TURKEY BREAST*

Spinach Salad with Roasted Shallots, Nutmeg Roasted Acorn Squash Gnocchi, Gourmet Mustards and Turkey Gravy, Apple Raisin Chutney, Cranberry Relish, Buttermilk Biscuits
(Chef Attendant Required)*
\$425.00 Each (serves 30)

OAK ROASTED SALMON*

Apple and Fennel Salad with Sliced Radish and Celery, Lemon Caper Vin Blanc Grilled Flatbread
(Chef Attendant Required)*
\$400.00 Each (serves 30)

CUBAN STYLE WHOLE PIG ROAST*

(Serves 50 Guests)
Crisp Yuca Fries with Cilantro Mayonnaise, Sliced Pickles, Mustard, Mojo Traditional Cuban Bread
(Chef Attendant Required)*
\$750.00 Each

ICED SHELLFISH BAR

Jumbo Shrimp, Cold Water Oysters, Cocktail Crab Claws. Served with Fresh Lemon, Tabasco Cocktail Sauce and a Prosecco Mignonette
(3 pieces per guest)
\$24.00 Per guest

South Asian Weddings

Outside Catering Package

Hyatt is pleased to offer outside catering for South Asian wedding celebrations only.

Ceremony Site Fee (1-2 hour event)

\$2,000 Plus Tax and Service Charge

Includes: Rehearsal (subject to availability), Indoor Backup Space Should Primary Ceremony Space Be Outdoors, Setup/Teardown, 1 Hour long Space Rental for Photos, Water Station, Hyatt Banquet Chair Rental

Breakfast any day of the Week (4 hour event)

\$30.00 Per Person Plus Service Charge and Tax

Lunch any day of the Week (4 hour event)

\$35.00 Per Person Plus Service Charge and Tax

Reception Friday, Saturday or Sunday (1 hour event)

\$10.00 Per Person Plus Service Charge and Tax

Friday or Sunday Night Dinner/Dance (4 hour event)

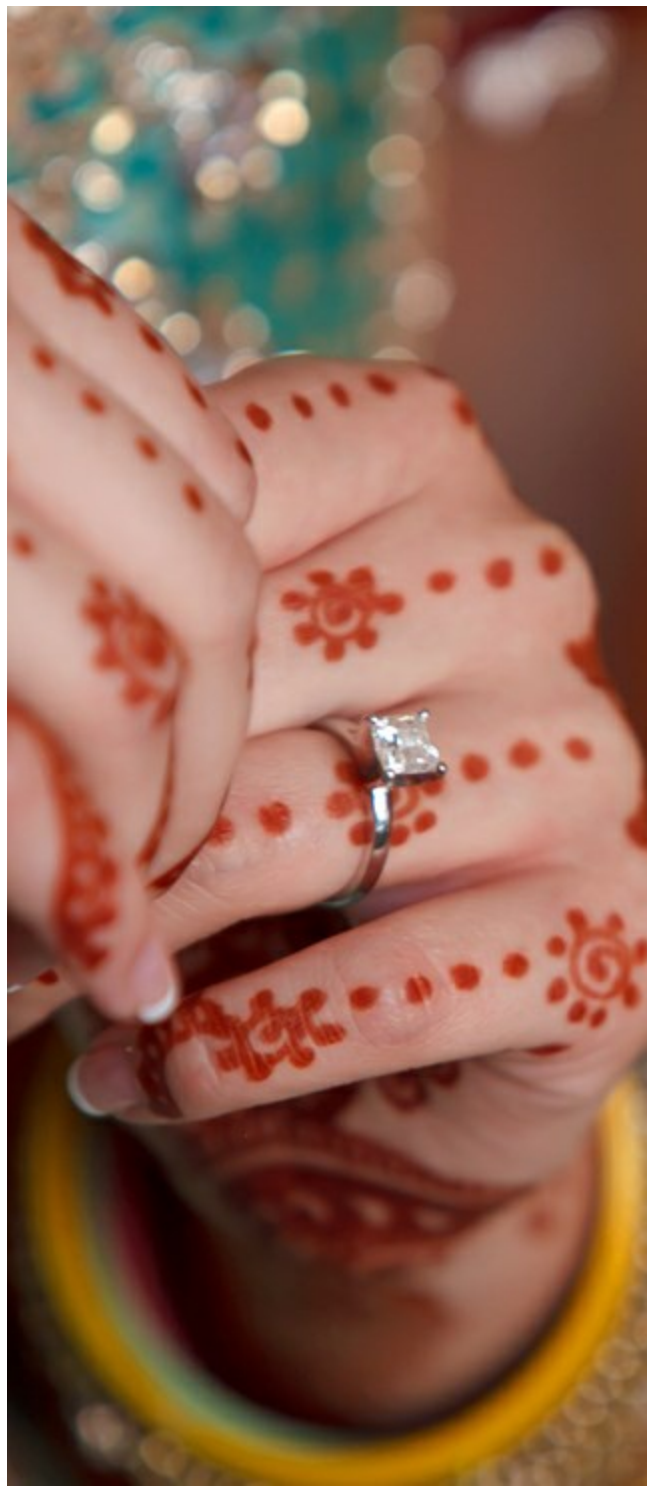
\$45.00 Per Person Plus Service Charge and Tax

Saturday Night Dinner/Dance (4 hour event)

\$50.00 Per Person Plus Service Charge and Tax

Per person event pricing includes:

Bars, Cocktail Rounds with Chairs, Linens and Votive Candles, China, Silver and Glassware
Buffet Tables, Chafing Dishes and Hotboxes as Needed for Outside Caterer
Stage, Dance Floor, Round Tables, set up for DJ/Band, Podium, Easels, Signs
Complimentary Wedding Cake Cutting Fee
Professional Banquet Servers and Captain
Freshly Brewed Coffee, Decaffeinated Coffee, Tazo Tea (hot or iced) and Water



Beverage Options

Upgraded Liquor Options Available

All Prices Subject to 24% Service Charge and Current Applicable Sales Tax

Signature Host-Sponsored Bar (Open Bar)**

(Smirnoff, Cruzan, Beefeater, Jim Beam, Canadian Club, J&B, Sauza Gold, Bud Light, Michelob Ultra, Heineken, Canvas Wine)

- First Hour - \$22.00 per person
- Second Hour - \$16.00 per person
- Each Additional Hour - \$12.00 per person

** 4 hours included in package price

Signature Host-Sponsored Bar Per Drink (Consumption Bar)

- Cocktails - \$10.00
- Domestic Beer - \$7.25
- Premium & Imported Beer - \$8.00
- Select Wine - \$9.00
- Mineral Water/Juices - \$5.50
- Soft Drinks - \$5.50
- Cordials - \$11.00
- Champagne (by the glass) - \$9.50

Signature Cash Bar

Minimum Consumption of \$500.00

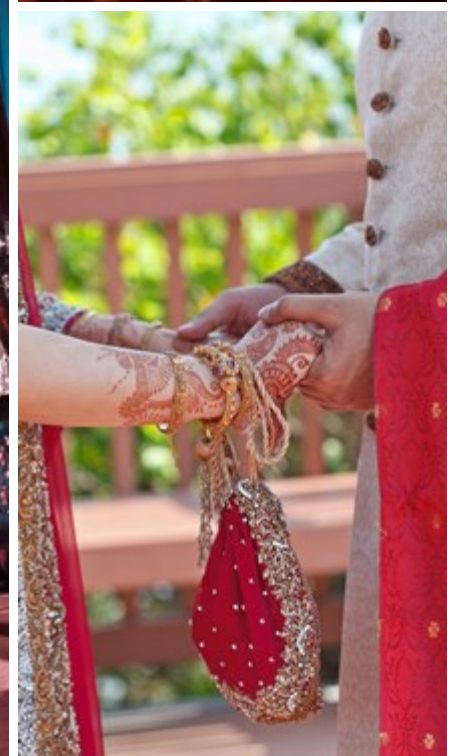
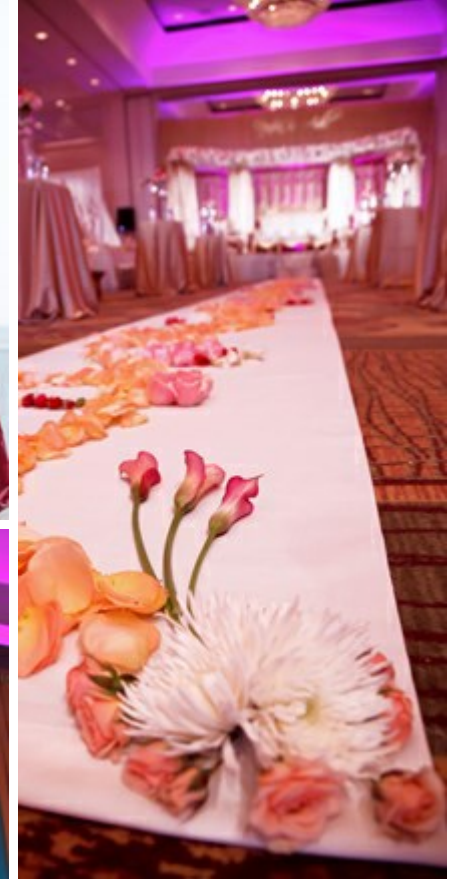
- Cocktails - \$12.00
- Domestic Beer - \$8.00
- Premium & Imported Beer - \$8.50
- Select Wine - \$11.00
- Mineral Water/Juices - \$6.00
- Soft Drinks - \$6.00
- Cordials - \$13.00
- Champagne (by the glass) - \$9.50

Bartender Fee \$250.00 plus tax

One Bartender Required per 100 Guests



Gallery



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Upgraded Beverage Options

Premium Brand Upgrades

All Prices Subject to 24% Service Charge and State Sales Tax

Premium Host-Sponsored Bar (Open Bar)

(Titos, Bacardi Superior, Tanqueray, Patron, Bulleit, Crown, Glenlivet 12 Yr, Bud Light, Corona, Heineken, Select Wine)

- First Hour - \$28.00 per person
- Second Hour - \$20.00 per person
- Each Additional Hour - \$15.00 per person

Premium Host-Sponsored Bar Per Drink (Consumption Bar)

- Cocktails - \$12.00
- Domestic Beer - \$7.25
- Premium & Imported Beer - \$8.00
- Select Wine - \$11.00
- Mineral Water/Juices - \$5.50
- Soft Drinks - \$5.50
- Cordials - \$11.00
- Champagne (by the glass) - \$9.50

Premium Cash Bar

Minimum Consumption of \$500.00

- Cocktails - \$12.75
- Domestic Beer - \$8.00
- Premium & Imported Beer - \$8.50
- Select Wine - \$11.75
- Mineral Water/Juices - \$6.00
- Soft Drinks - \$6.00
- Cordials - \$11.50
- Champagne (by the glass) - \$9.50

Our Premium Open Bar can be upgraded to any packaged plated or buffet meal price at an additional \$15.00 per person for four hours



Super Premium Brand Upgrades

All Prices Subject to 24% Service Charge and State Sales Tax

Super Premium Host-Sponsored Bar (Open Bar)

(Grey Goose, Atlantico, Bombay Sapphire, Don Julio, Makers Mark, Crown XO, Macallan 12 Yr, Bud Light, Corona, Heineken, Select Wine)

- First Hour - \$32.00 per person
- Second Hour - \$24.00 per person
- Each Additional Hour - \$20.00 per person

Super Premium Host-Sponsored Bar Per Drink (Consumption Bar)

- Cocktails - \$15.00
- Domestic Beer - \$7.25
- Premium & Imported Beer - \$8.00
- Select Wine - \$12.00
- Mineral Water/Juices - \$5.50
- Soft Drinks - \$5.50
- Cordials - \$11.00
- Champagne (by the glass) - \$9.50

Super Premium Cash Bar

Minimum Consumption of \$1,000.00

- Cocktails - \$15.75
- Domestic Beer - \$8.00
- Premium & Imported Beer - \$8.50
- Select Wine - \$12.75
- Mineral Water/Juices - \$6.00
- Soft Drinks - \$6.00
- Cordials - \$11.50
- Champagne (by the glass) - \$9.50

Our Super Premium Open Bar can be upgraded to any packaged plated or buffet meal price at an additional \$30.00 per person for four hours



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 Brands to dynamic Premium spirits, beer and wines, to elegant Super Premium options.

Alternative Beverage Packages

BEER & WINE ONLY:

\$18++ per person for 1 hour

\$6++ per person for 2 hours

\$5++ per person for additional hours

\$2 ++ per each hour for Rodney Strong & Kim Crawford wines

This is for only our domestic beers and house wines. Upgraded beer/wine packages would be additional depending on the type of beer/wine upgraded to.

SODA ONLY PACKAGE:

\$12++ per person for 1 hour

\$18++ per person for 2 hours

\$25++ per person for additional hours

Juices/sodas on consumption are \$6/each

Celebratory Bubbles & Wine

Elevate your perfect day into something truly unforgettable. Hyatt's premium wine collection is crafted featuring a selection of wines to complement your menu in both value and style. From sparkling wines and crisp whites to light and full intensity reds, you're sure to find selections that will delight any palate.

*Hyatt Signature Wine Series
Canvas, By Michael Mondavi

Pinot Grigio, Veneto, Italy
Chardonnay, California
Pinot Noir, California
Merlot, California
Cabernet Sauvignon, California

*One red and one white of your choice is included in Signature Hosted Bar and wedding packaged Price

Wine service is offered as an upgrade to our standard packages and is charged by the bottle





Bacardi Superior Rum

Blueberry Lemonade Cooler 14.00

Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

Pineapple Basil Cooler 14.00

Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

Don Julio Blanco

Sage Margarita 14.00

Don Julio Blanco tequila and fresh lime juice with agave nectar and sage



Seasonal Wine Feature

Chateau Ste. Michelle, Sauvignon Blanc- \$50.00

Stainless steel fermentation makes this a crisp wine offering bright fruit character of melons and herbs. Pairs well with Chicken, Clams, Oysters and Halibut.

Chateau Ste. Michelle, Rose- \$50.00

Dry, elegant style rose with a beautiful light pale pink color. Fresh and lively with aromas of watermelon and raspberry. Flavors of wild strawberry, citrus zest and hints of melon. Pairs well with light pasta and rice dishes, grilled fish and an array of cheeses.

Columbia Crest, Grand Estates, Red Blend- \$50.00

Complex red blend including lively flavors of red and black fruit punctuated with layers of spice and caramel on the finish. Pairs well with beef stew and flank steak.



Details

Pre & Post Wedding Day Events

Bridal Shower

Your Hyatt wedding can start with a personalized bridal shower. With so many different spaces to choose from, you and your close connections will have a fun and festive time.

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. We'll help you customize a menu and the other details so you can concentrate on preparing for your 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.

Children & Vendor Meals

Children's meals are \$25.00++ and include: chicken fingers, french fries, a fruit cup, and sodas/juices.
Vendor box meals are \$28.00++ and include: sandwich, fruit, chips, cookie, and sodas/coffee/tea.
Vendor hot meals are \$50.00++ and include: plated chicken or fish entree from your meal selections, chef's choice of starch, seasonal vegetable, and sodas/coffee/tea.



Menu Tasting

Once a contract is signed, we will be delighted to set a time for a menu tasting for groups of 60 or more. This usually occurs 3 to 4 months prior to the event. Please consult your Wedding Specialist for full details.

Ceremony Fee

Includes hotel chairs, a backup location for all events that take place outside and a water station. This fee is exclusive of your food and beverage minimum discussed with your Wedding Specialist.

Service Charge

All venue space, food, and beverage items are subject to 24% taxable service charge and 8.5% Hillsborough County sales tax. All items marked with "++" indicate the service charge and sales tax is additional to the price listed.

Food and Beverage Minimum

We require a minimum food and beverage spend for the private location of your reception. This minimum is dependent on the space you choose and number of guests. We do not require a room rental fee. The minimum is not inclusive of taxes and service charge.

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. We are here to guide you on the journey to your perfect day. We do not require you to hire a wedding planner; however, we do recommend hiring a day-of coordinator for all weddings hosted at one of our venues. We also recommend a full service wedding planner for weddings over 100 guests. Your wedding planner will ensure all of your unique and personal wedding details are taken care of the entire day, while your Hyatt Wedding Specialist handles all venue, food, and beverage details.



Day After Wedding Brunch



Let the Celebrations Continue...

Say thank you and farewell to your guests in-style! Our below custom wedding brunch packages allow the option of hosting a relaxing, satisfying brunch.

Brunch Package One

\$34++ per guest

Fresh Squeezed Florida Orange and Grapefruit Juice, Cage Free Scrambled Eggs, Breakfast Sausage, Redskin Potato Hash, Bakery Selection and Specialties, Assorted Jams, Marmalades and Butter, Regular and Decaff Starbucks Organic Certified Coffee and Tazo Tea



Brunch Package Two

\$40++ per guest

Fresh Squeezed Florida Orange and Grapefruit Juice, Cage Free Scrambled Eggs, Thick Cut Naturally Cured Crispy Bacon, Herb Roasted Baby Potatoes, Florida Orange Scented Thick Cut French Toast, Warm Maple Syrup, Bakery Selection and Specialties, Local and Seasonally Inspired Fruit, Assorted Jams, Marmalades and Butter, Regular and Decaff Starbucks Organic Certified Coffee and Tazo Tea

Brunch Package Three

\$62++ per guest

Fresh Squeezed Florida Orange and Grapefruit Juice, Local and Seasonally Inspired Fruit, Spring Salad of Musclun Greens and Baby Spinach, Bakery Selection and Specialties, Assorted Bagels with Chive and Strawberry Cream Cheese, Crisp Bacon Strips, Parmesan Roasted Potatoes, Regular and Decaff Starbucks Organic Certified Coffee and Tazo Tea, *Waffle Station: Begium Waffles Cooked to Order *Chef fee of \$50.00 each (one per 30 guests)
Entree Stations (Select Two): Traditional Scrambled Eggs, Grilled Lemon Chicken with Caper Sauce, Citrus Grouper, Asparagus and Gruyere Frittata

Brunch Package Four

\$65++ per guest

Tropical Fruit Juices, Local and Seasonally Inspired Fruit, Display of Domestic Cheese accompanied by assorted Breads, Crackers and Jams, Apple Crisp with a Praline Crust, Field Greens Salad with Candied Pecans, Crisp Bacon Strips and Country Sausage, Rosemary Breakfast Potatoes, Assorted Desserts and Pastries
Entree Stations (Select Three): Scrambled Eggs with Cheddar Cheese, Grilled Salmon with Mustard Dill Sauce, *Black Pepper Crusted Sirloin with Bearnaise Sauce and Horseradish Cream (Carver fee of \$150 each), Cuban Cinnamon Banana Crepes with Rum Syrup, Eggs Benedict with Candied Bacon and Hollandaise Sauce



Bubbles, Bloodys and other Bonuses

Champagne by the glass | \$9.50 each | Mimosas | \$12.00 each | Bloody Marys | \$15.00 each
Bottomless Mimosas | \$20.00 per guest, first hour | \$10.00 per guest, each additional hour
Bottomless Bloody Marys Bar | \$25.00 per guest, first hour | \$10.00 per guest, each additional hour
*Omelet Station with All the Fixings | \$15.00 per guest, *Chef fee of \$150 each (one per 30 guests)
Alcohol will be served after 11:00 AM on Sundays



Vendors



We recommend using a vendor from the hotels preferred vendor list; however it is not required. We request all vendors to deliver flowers, cakes, audio visual and other items no sooner than two hours prior to your scheduled event. All items must be removed following the event, unless arrangements have been made with your Hyatt Wedding Specialist. All vendors must supply their own equipment for setup. We require all vendors to send their Certificate of Liability Insurance to your Hyatt Wedding Specialist at least 3 days prior to the event. Please reach out to your Wedding Specialist to provide you with a more extensive preferred vendor list if desired.



Florist

Botanica
813-831-0965
www.botanicaflorist.com

Apple Blossoms Floral Design
813-985-6409
www.appleblossomstampa.com

Beauty

Michele Renee
727-642-8017
www.michelereenehairandmakeup.com

Elena Joseph
813-248-3800
www.elenajoseph.com

Photography

Andi Diamond Photography
813-503-5056
www.andidiamond.com

Limelight Photography
813-926-4290
www.stepintothelimeight.com

Carrie Wildes
813-480-0324
www.carriewildes.com

Jon Montis
813-786-4120
www.jonmontisphotography.com

Officiate

Nan Klater
813-839-5564
www.ceremoniesbynan.com

Event Decor & Design

My Event Design
813-995-9696
www.myeventdesign.com

FH Events
813-390-9371
www.fhweddings.com

Music

Grant Hemond & Associates, Inc
727-736-2316
www.granthemond.com

Margot Freier (pianist)
813-843-1832

Breezin' Entertainment & Productions
813-348-4998
www.breezin.com

Transportation

La Liberty Limo
813-574-1139
www.lalibertylimo.com

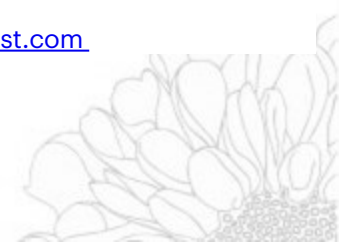
Wedding Cakes

Hands on Sweets
813-810-6007
www.handsonsweets.com

Chocolate Pi
813-831-2195
www.sweetchocolatepi.com

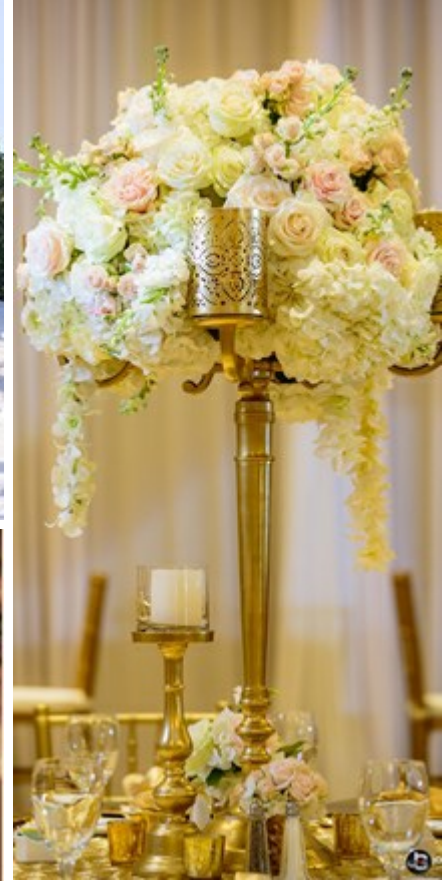
Invitations

Urban Coast
813-584-8500
www.urbancoast.com





Gallery





Hyatt Hotels & Resorts

Grand Hyatt Tampa Bay

2900 Bayport Drive
813-874-1234

