

Weddings by 
Grand Hyatt Tampa Bay



Your Experience



Congratulations on your engagement and thank you for your interest in the Grand Hyatt Tampa Bay. Our Event Sales Manager will help you create the perfect celebration on your special day.

We look forward to helping you 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 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 443 guestrooms including 38 casitas, 24 suites / parlors, 231 kings and 150 double / doubles, our accommodations can make anyone feel at home. Our outdoor lap pool and waterfront pool 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!

A Personalized Experience

Creating a unique experience is our goal and we look forward to helping you choose each detail to create the perfect wedding.

Praise for the Grand Hyatt!

"Perfection! We could not have imagined a better wedding weekend! The staff and the entire hotel did an amazing job!!! Our guests kept telling us how nice, helpful, and kind the staff were, everyone from the front desk to the restaurant staff to the wedding reception servers. The staff also treated us and our family like royalty the entire weekend which we truly appreciated!"
-Wedding February 2023

"Absolutely Magical We could not have asked for a more beautiful venue and all that was included. We would like to thank our Event Sales Manager especially for all of the personal care and excitement surrounding our wedding."
-Wedding November 2022

"Loved this venue! The team did a great job and the event space was amazing. We will absolutely recommend the space to anyone!"
-Wedding March 2023





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 (less than 4 miles)
- International Plaza Shopping Center
- 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 11:00am.

Destination Fee

There will be a \$32 taxable Destination Fee on each guest room night spent at our hotel. This includes some amazing amenities like our tennis/pickle ball and basketball courts with equipment, bicycle rentals, fishing and beach kits, bottled water in guest room, and much more.

Parking

Self-Parking Overnight is \$20/vehicle/day
Self-Parking Day-Use is complimentary
Valet Parking is \$35/day

Restaurants/Bars

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)

2024/2025 UNIQUE WEDDING OFFERS

Book your wedding and receive:

- Indoor Dance Floor, Staging and Tables
- White Floor Length Linen & White Napkins
- Complimentary Suite for Wedding Couple for night of Wedding
- Three Butler Passed Hors d'oeuvres for Cocktail Hour
- Choice of One Display Station
- Four-hour Signature Brand Bar with Unlimited Beer, Wine, Liquor & Soft Drinks
- Complimentary Champagne Toast

Starting at \$175.00++ per Guest

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





Venues - Ceremony Only



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 40 guests.
Ceremony Fee: \$750 (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 150 guests.
Ceremony Fee: \$2,500 (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 120 guests
Ceremony Fee: \$1,500 (plus service charge and tax)



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

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



Wedding Sites



Skylark Ballroom

Our Rooftop Ballroom with a Panoramic View can be found on the 14th floor. This is a great choice for a unique and intimate wedding with a stunning view. Your ceremony will take place on the private terrace and your reception will be held in the ballroom.

Terrace Ceremony accommodates up to 100 guests.
Ballroom Reception accommodates up to 150 guests.

Ceremony Fee: \$2,500 (plus service charge and tax)

Starling

Our 14th floor space has breathtaking views of the water. This newly renovated location offers intimacy, elegance and can be a blank canvas for a customized dinner party.

Ceremony accommodates up to 100 guests.
Reception accommodates up to 60 guests.

Ceremony Fee: \$2,500 (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: \$2,500 (plus service charge and tax)



Dinner Packages

Wedding Package Inclusions

- All China, Glassware, Silverware, Tables, Banquet Chairs, White Floor Length Linen, White Napkins
- Votive Candles and Hyatt Centerpieces
- Complimentary Champagne & Cider Toast
- Plated Options include: 3 Passed Hors D'oeuvres, 1 Display Station, 1 Soup or Salad and Guest's Pre-selected Choice Entree
- Buffet Options include: 3 Passed Hors D'oeuvres and 1 Display Station for Cocktail hour, with a variety of buffet-set food
- Complimentary Private Menu Tasting for Weddings with a food and beverage minimum of at least \$10,000
- Complimentary Cake Cutting Service
- Four Hour Signature Host-Sponsored Bar
- Coffee, Tea (Hot or Iced) and Water Service
- Standard Staging & Wooden Dance Floor
- Honeymoon Promotion
- Professional Event Captain & Event Manager
- Complimentary Suite for Newlyweds the Night of the Wedding
- Special Room Rates for Guests Accommodations

Starting at \$175++ per guest

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





Curated Menus



Culinary Packages

Grand Hyatt Tampa Bay offers an array of menu options to suit every need. The Event Sales Manager 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.

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 1 display station included in package)



Dinner Service

Buffet casual & efficient, a great way to offer variety from regionally inspired cuisine to customized selections. Buffets will be displayed for a maximum of 90 minutes, to ensure health and safety standards. Due to health regulations and quality concerns, items leftover from any buffet cannot be re-plated/served at another time.

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.

Children Meals are \$25.00++ and include: chicken fingers, french fries, a fruit cup, and sodas/juices. For children under 12 years of age.

Vendor 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.



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 | \$175.00-\$205.00 per guest

Buffet Dinner Reception Package | \$195.00 - \$210.00 per guest

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

Cocktail Hour

Hors D'Oeuvres

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

Cold Selections - \$7.50++ each

Tomato Mozzarella Caprese Pipette, Olive Oil, Balsamic, Basil

Triple Brie Cream Crostini, Marionberry Compote
Chilled Gulf Shrimp, Fire Roasted Pepper Cocktail,
Spicy Arugula

Ahi Tuna Poke, Avocado, Wakame Salad, Crisp Wonton, Serracha

Mushroom Bruschetta with Truffle Vinaigrette and Fried Sage

Hot Selections - \$8.50++ each

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

Ancho Rubbed Baby Lamb Chop, Apricot Chutney with Pistachio Dust

Pimento Cheese Fritters, Bacon Jam

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



Displays

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

Gourmet Domestic Cheese Display - \$26.00++pp

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 - \$26.00++pp

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

Vegetable Crudite - \$22.00++pp

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

Sliced Fruits - \$15.00++pp

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

**Iced Shellfish Bar - \$36.00++pp

Jumbo Shrimp, Cold Water Oysters, Cocktail Crab Claws. Served with Fresh Lemon, Tabasco Cocktail Sauce and a Prosecco Mignonette (4 pieces per guest)

**Upgraded Display Option - Not Included In Package



Curated Dinner Menus



Plated Prix-Fixe Dinner Package

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

First Course - Soup or Salad

Fire Roasted Tomato Fennel Soup, Garden Pesto
Traditional Lobster Bisque, Creme Fraiche, Black Truffle Oil
Creamy Portobello Mushroom Bisque, Fried Sage
Roasted Red Pear, Mesclun Greens, Goat Cheese, Toasted Walnuts, Lemon Thyme Vinaigrette
Baby Arugula, Field Berries, Reggiano Cheese, Raspberry Champagne Vinaigrette
Mixed Greens, Dried Cranberries, Florida Oranges, Candied Pecans, Maple Vinaigrette
Spinach Salad, Roasted Shallots, Grape Tomatoes, Crumbled Bleu Cheese, Red Wine Dressing

Add On: A La Carte Appetizers

Wild Mushroom Risotto, Crisp Apple Relish, Fig Glaze | \$18.00 per guest
Dark Beer and Black Pepper Braised Short Rib, Seared Parsnip, Boursin Barley Risotto, Fig Jam | \$20.00 per guest
Seared Blue Swimming Crab Cake, Mango Ketchup, Hearts of Palm, Watercress | \$23.00 per guest
Fennel Pollen Dusted Diver Scallop, Cauliflower Puree, Arugula, Truffle Vinaigrette | \$24.00 per guest

Third Course - Entree

Herb Marinated Roasted Free Range Chicken Breast, Roasted Red Pepper Coulis | \$175.00 per guest
Grilled Salmon Filet, Orange Soy Marmalade | \$175.00++ per guest
Sesame Zucchini Noodles, Lemongrass-Ginger Tofu | \$175++ per guest
Tempura Battered Cauliflower Steak, Mango Puree | \$175++ per guest
Double Cut Pork Chop, Apricot Glaze | \$185.00++ per guest
Spiced MahiMahi, Mango Avocado Salsa | \$185.00++ per guest
Char Broiled Sirloin, Chimichurri | \$195.00++ per guest
Seared Florida Grouper, Mango Beurre Blanc | \$205.00++ per guest
Filet Mignon Rosemary Cabernet Reduction | \$205.00++ per guest

Starches

Creamy Truffle Scented Mashed Potatoes
Potato Dauphinoise Gratin
Fresh Dill and Saffron Basmati Rice
Roasted Corn and Pancetta Risotto

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

Price subject to service charge and tax (++)

**When selecting (2-3) entrees you are charged per person at the higher priced entrée rate.

Add On: Entree Enhancements

Butter Poached Shrimp | \$18.00++ per guest
Seared Blue Crabcake | \$21.00++ per guest
Poached Maine Lobstertail | \$24.00++ per guest



Curated Dinner Menus Continued



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 One Display Station, Three Passed Hors d'oeuvres, Champagne Toast, Coffee, Hot Tea and Iced Tea.

Option #1 Buffet Dinner Package

\$195++ per guest

Choice of One Soup, Choice of One Salad, Choice of Three Entrees, Choice of Two Starches, Grilled Seasonal Vegetables, Fresh Dinner Rolls

Option #2 Buffet Dinner Package

\$210++ per guest

Choice of Two Salads, Choice of One Soup, *Choice of Two Action Stations, Choice of Two Starches, Grilled Seasonal Vegetables, Fresh Dinner Rolls

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

Action Stations Below - Two included in Buffet Option #2

*Chef Attendant Required | \$250.00

Action Stations

OVEN ROASTED BEEF TENDERLOIN*

Sauteed Mushrooms and Sauce Bearnaise, Sesame Rolls

\$625.00 Each (serves 30)

SLOW ROASTED TURKEY BREAST*

Cranberry Sauce, Truffle Aioli, Dinner Rolls

\$425.00 Each (serves 30)

CEDAR PLAN ATLANTIC SALMON*

Lemon Butter Sauce, Dill Creme Fraich, Herb Crusted Focaccia

\$550.00 Each (serves 50)

CUBAN STYLE WHOLE PIG ROAST*

Sliced Pickles, Dijonaise, Mojo, Traditional Cuban Bread

\$750.00 Each (Serves 50 Guests)



Sweet Endings & Late Night Snacks

Dessert

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

DESSERTS BY THE DOZEN

- Jumbo Homestyle Cookies of assorted flavors - \$56/doz
- Mixed Berry Fruit Tarts - \$59/doz
- Assorted Cheesecake Bites - \$60/doz
- Blondies/Brownies of assorted flavors - \$60/doz
- Key Lime, Chocolate Mousse, Raspberry Shooters - \$62/doz
- Assorted Macarons - \$79/doz

ICE CREAM STATION

Chocolate, Vanilla, Cookies N Cream Ice Creams
Toppings: Chopped Nuts, Cherries, Sprinkles, Coconut, M&Ms, Whipped Cream, Caramel and Chocolate Sauces, Mini Waffles & Pancakes
\$39.00++ per person

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

Wedding Cake

Our Hotel does not provide a wedding cake included in our wedding packages. You may select your wedding cake from any professional bakery for your wedding day. Our staff will cut and serve the cake to each guest after the couple cuts the cake at no additional cost.



Late Night Snacks

MINIMUM OF 50 PIECES OF EACH - \$8.50++ each
Subject to Service Charge and Applicable State Sales Tax (++)

- Mini Cuban Sandwiches
- Mojo Chicken Empanadas with Cilantro Salsa
- Sharp Cheddar Cheeseburger Sliders
- Crispy Chicken Sandwich Slider with Aioli
- Fried Mac n' Cheese Bites
- Frankfurter in Mustard Pastry
- Boneless Buffalo Chicken Wings with Blue Cheese
- Grilled Cheese and Tomato Soup Dippers
- Popcorn Cones, Cheese, Caramel, Butter
- Pizza Poppers, Pepperoni or Cheese

South Asian Weddings

Outside Catering Package

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

Ceremony Site Fee (1-3 hour event)

\$3,500 Plus Tax and Service Charge

Includes: Baraat Security/Staffing, Indoor Backup Space Should Primary Ceremony Space Be Outdoors, Setup/Teardown, 1-3 Hour long Space Rental for Photos, Water Stations, Hyatt Banquet Chair Rental

Breakfast any day of the Week (4 hour event)

\$35.00 Per Person Plus Service Charge and Tax

Lunch any day of the Week (4 hour event)

\$40.00 Per Person Plus Service Charge and Tax

Pre/Wedding Ceremony Snack (1 hour event)

\$8.00 Per Person Plus Service Charge and Tax

Cocktail Hour (1 hour event)

\$15.00 Per Person Plus Service Charge and Tax

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

\$55.00 Per Person Plus Service Charge and Tax

Saturday Night Dinner/Dance (4 hour event)

\$65.00 Per Person Plus Service Charge and Tax

Per person event pricing includes:

Bar setup (not alcohol), Tables, White Floor Length Linens, Votive Candles, Standard Banquet Chair Rental, China, Silver and Glassware
Buffet Tables, Chafing Dishes and Hotboxes as Needed for Outside Caterer

Stage, Dance Floor, set up for DJ/Band, Easles, Cake Cutting, Banquet Servers and Captain

Freshly Brewed Coffee, Decaffeinated Coffee, Tea (hot or iced) and Water



Outside Catering Details

Kitchen Cleaning Fee

A non-refundable fee of \$500.00 will be charged to the group for utilizing the hotel's kitchen and appliances .

Certificate of Liability Insurance

The Grand Hyatt Tampa Bay requires a Certificate of Insurance to be provided by all outside vendors.

Outside Catering Policies and Procedures

Please ask your Event Sales Manager to provide you with a copy of the Outside Catering Policies and Procedures prior to booking your caterer. Grand Hyatt Tampa Bay will enforce these policies throughout your events, and values future partnerships with all outside caterers.

Add Ons

Chiavari Specialty Chair Rental

Specialty Chairs can be rented through the hotel at the rate of \$10.00 per person. Chairs to include gold, silver, white, black, mahogany, clear, and natural wood.

Beverage Options

Signature Brand Bars

All Prices Subject to 26% Service Charge and State Sales Tax

Signature Host-Sponsored Bar (Open Bar)**

(Le Veck, Conciere for Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whisky, Scotch, DeKuyper Cordials, Bud Light, Michelob Ultra, Coors Light, Corona, Jai Alai, White Claw, 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 wedding packaged price**

Signature Host-Sponsored Bar Per Drink (Consumption Bar)

- Cocktails - \$11.00
- Domestic Beer - \$8.00
- Premium & Imported Beer - \$8.50
- Select Wine - \$10.00
- Mineral Water/Juices - \$6.00
- Soft Drinks - \$6.00
- Cordials - \$12.00

Signature Cash Bar

Minimum Consumption of \$500.00

- Cocktails - \$12.00
- Domestic Beer - \$9.00
- Premium & Imported Beer - \$9.50
- Select Wine - \$11.00
- Mineral Water/Juices - \$6.50
- Soft Drinks - \$6.50
- Cordials - \$14.00

Bartender Fee \$250.00 plus tax
One Bartender Required per 100 Guests



Premium Brand Bars

All Prices Subject to 26% Service Charge and State Sales Tax

Premium Host-Sponsored Bar (Open Bar)

(Titos Vodka, Bacardi Rum, Beefeater Gin, Hornitos Reposado Tequila, Jim Beam White Label Bourbon, Jameson Whisky, Monkey Shoulder Scotch, DeKuyper Cordials, Bud Light, Michelob Ultra, Coors Light, Corona, Jai Alai, White Claw 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 - \$13.00
- Domestic Beer - \$8.00
- Premium & Imported Beer - \$8.50
- Upgraded Select Wine - \$12.00
- Mineral Water/Juices - \$6.00
- Soft Drinks - \$6.00
- Cordials - \$12.00

Premium Cash Bar

Minimum Consumption of \$500.00

- Cocktails - \$15.00
- Domestic Beer - \$9.00
- Premium & Imported Beer - \$9.50
- Select Wine - \$14.00
- Mineral Water/Juices - \$6.50
- Soft Drinks - \$6.50
- Cordials - \$14.00

Group can upgrade to a Premium Bar Package at an additional cost of \$20.00 per person for four hours

Each additional hour is \$10.00 per person

Beverage Options Continued

Super Premium Brand Bars

All Prices Subject to 26% Service Charge and State Sales Tax

Super Premium Host-Sponsored Bar (Open Bar)

(Ketel One Vodka, Hendrick's Gin, Bacardi Superior, Don Julio Silver Tequila, Woodford Reserve Bourbon, Teeling Small Batch Whisky, Glenlivet 12yr Scotch, DeKuyper Cordials, Bud Light, Michelob Ultra, Coors Light, Corona, Jai Alai, White Claw, 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 - \$16.00
- Domestic Beer - \$8.00
- Premium & Imported Beer - \$8.50
- Upgraded Select Wine - \$14.00
- Mineral Water/Juices - \$6.00
- Soft Drinks - \$6.00
- Cordials - \$12.00

Super Premium Cash Bar

Minimum Consumption of \$1,000.00

- Cocktails - \$17.00
- Domestic Beer - \$8.00
- Premium & Imported Beer - \$9.00
- Select Wine - \$14.00
- Mineral Water/Juices - \$6.50
- Soft Drinks - \$6.50
- Cordials - \$14.00

Group can upgrade to a Super Premium Bar Package at an additional cost of \$30.00 per person for four hours

Each additional hour is \$15.00 per person



Alternative Beverage Packages

BEER & WINE ONLY - SIGNATURE:

\$18++ per person for 1 hour

\$5++ per person for each additional Hour

BEER & WINE ONLY - PREMIUM:

\$25++ per person for 1 hour

\$10++ per person for each additional Hour

Details

General Information

All Food and Beverage must be provided by Grand Hyatt Tampa Bay and consumed on the premise. All alcoholic beverages must be properly received and served under the direction for Grand Hyatt staff.

Menu Tasting

Once a contract is signed, we will be delighted to set a time for a complimentary menu tasting for weddings with a \$10,000 required minimum spend or more. This usually occurs 3 to 4 months prior to the event.

Guarantees

Guarantees for events are due by 11am three (3) business days prior to the respective function. Guarantees are not subject to reduction within the 3 business days period. If no guarantee is received at the appropriate time, the expected number will become your guarantee and charges will be billed accordingly.

For seated functions, we will provide seating for an additional 3% over the guaranteed number, and our culinary team will have additional product on hand. Please note that this additional food will not be cooked until hotel knows that more than the guaranteed amount of guests are present.



Dietary/Allergy Needs

Our Chefs will gladly accommodate guests with special dietary/allergy needs. Please advise your Event Manager of any special needs as early as possible, to allow for a creative specialty meal.

Labor Fees

Bartender \$250.00 [1] Bartender for every 75-100 guests

Chef Attendant \$250 for 2 hours

Waitstaff \$250 for 1-2 hours

Waitstaff is included in the standard wedding packages and menu items; however, if additional is requested by the client from our hotel standard service, the above pricing will be charged



Hyatt Hotels & Resorts

Grand Hyatt Tampa Bay

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