


Weddings by 

Hyatt Regency Aruba Resort Spa and Casino





Your Experience



Details



Vendors



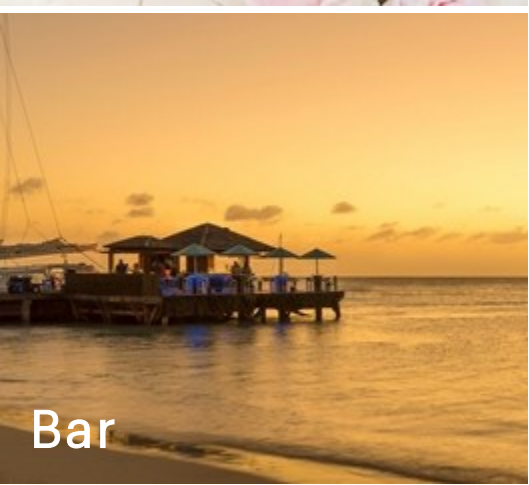
Packages



Gallery



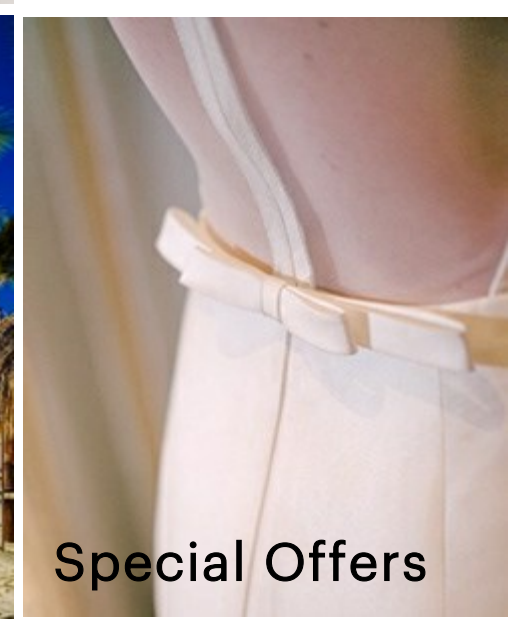
Menus



Bar



Venues



Special Offers

Your Experience



Congratulations on your engagement,

Thank you for your interest in Hyatt Regency Aruba Resort Spa and Casino.

Our Romance Planning Specialists will help you create the perfect celebration on your special day, taking care of every last detail and flawlessly carry out the wedding of your dreams.

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



Our Love Story

Very few places on earth offer as many outstanding attributes as Aruba. From the consistently perfect weather to the authentic island hospitality exhibited by our team, you will find paradise on the island of Aruba. Easily accessible, universally respected and refreshingly delightful, you will see why we call Aruba "One Happy Island".

Our experienced romance planner and professional culinary team will assist you on this joyous journey, ensuring each detail is an expression of your love and passion. Discover infinite possibilities for your dream destination wedding.

Relax and enjoy because from the moment you enter our open-air lobby until you check out of your room, we will be there to make sure everything is perfect.

Your Wedding Weekend

Situated on the sugary white sands and crystal clear waters of the Caribbean, our beachfront resort is the perfect stage for magical Caribbean destination weddings. The lush gardens, breathtaking beach, and elegant ballrooms provide the perfect backdrop for ceremonies, receptions, and picture-perfect memories.

A memorable weekend celebration is waiting for you and your guests at the Hyatt Regency Aruba Resort Spa and Casino where we makes it easy to experience an authentic, adventurous Caribbean getaway.

Personalized Service

You will partner with our Romance Planning Specialist throughout your wedding planning journey. Your Romance Specialist's areas of expertise and coordination includes:

- * Meet and discuss the vision and inspiration for your wedding day
- * Arrange a personalized menu tasting and cake design session to help select the perfect menu for your wedding day
- * Assistance in the planning process and providing timely answers anytime you have a question.



Special Offers

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

Keep the celebration going after the wedding. 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)

2019 UNIQUE WEDDING OFFERS

We have several 2019 and 2020 available dates

Book your wedding and receive:

- Dance Floor, Staging and Tables
- White or Ivory Linen
- Four Butler Passed Hors d'oeuvres for Cocktail Hour with our plated menu
- Wedding menu food tasting for two people
- Customized Beach Wedding Cake
- Services of on-site Romance Planning Manger
- Late check-out for the Bride and Groom based on availability
- Welcome amenity for Bride and Groom

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



Venues



From an intimate Palm Beach gathering to a gorgeous indoor affair, or a quiet courtyard reception, our venues complement the uniqueness of your wedding in Aruba.

Beach Palapa

Host a beautiful island wedding ceremony at our beach palapa and enjoy a toes-in-the-sands experience for your ceremony and reception.

Ceremony accommodates up to 60 guests

Reception accommodates up to 85 guests



Regency Ballroom

Create a remarkable evening filled with unforgettable moments in the Regency Ballroom. Starting with a grand entrance, your guests will delight in the sophisticated ambiance and spacious dance floor.

Ceremony accommodates up to 500 guests

Reception accommodates up to 275 guests



Bushiribana Garden

Surround your guests in the history of Aruba in the Bushiribana Garden, modeled after the Bushiribana Ruins located on the northern coast. The unique architecture and cultural references are the ideal space for a comfortable welcome night or breakfast.

Ceremony accommodates up to 65 guests

Reception accommodates up to 50 guests





Packages

Just the two of you *An intimate wedding in paradise.*

- A small, one single-tier wedding cake for two
- Wedding arch decorated with white fabric
- Beach blessing wedding officiator
- Cake cutting utilities
- One bottle of sparkling wine
- One floral bouquet for the bride
- One matching boutonniere for the groom
- Services of on-site wedding planner
- Set up/rental fee
- Symbolic marriage certificate
- Welcome amenity upon arrival

Package Price \$ 1,750.00

Personalize your package with your preferred color scheme and choice of flowers. Flower options may be a single or mixed grouping of: roses, calla lily, lisianthus, lilies and hydrangea.

Service charge and taxes are included. These are subject to change without prior notice.



Intimate Escape

Share the day with close family or friends.

- Wedding arch decorated with white fabric
- Beach blessing wedding officiator
- Bride and groom champagne glasses
- Cake cutting utilities
- Variety of floating candles and submerged flowers
- One family table with white linen and napkins
- One floral bouquet for the bridesmaid
- One floral bouquet for bride
- One full white aisle runner
- One glass of sparkling wine for each guest for the toast
- One matching boutonniere for groom
- One matching boutonniere for grooms man
- Services of on-site wedding planner
- Set up/rental fee ceremony
- Set of (4) flameless candles votive per table
- Symbolic marriage certificate
- Two-tier wedding cake
- Welcome amenity upon arrival
- White folding chairs

Package Price \$ 3,750.00

Applicable for a maximum of 25 guests

Personalize your package with your preferred color scheme and choice of flowers. Flower options may be a single or mixed grouping of: roses, calla lily, lisianthus, lilies and hydrangea.

Service charge and taxes are included. These are subject to change without prior notice.



Celebrate Romance

Let the party begin.

- Sweetheart table for bride and groom
- Wedding arch decorated with white fabric
- Beach blessing wedding officiator
- Bride and groom champagne glasses
- Cake cutting utilities
- Five round tables with white linen and napkins
- Five sets of three different heights of floating candles and submerged flowers centerpieces
- Flower arrangement for front pole of the arch
- Infused water during the ceremony
- One white aisle runner
- One floral bouquet for the bride
- One glass sparkling wine for each guest for the toast
- One matching boutonniere for the groom
- Services of on-site wedding planner
- Set up/rental fee
- Set of (4) flameless candles votive per table
- Symbolic marriage certificate
- Three-tier symbolic wedding cake
- Two floral bouquets for bridesmaids
- Two matching boutonnieres for groomsmen
- Upgrade to suite for bride and groom
- Wedding gift box
- Welcome amenity upon arrival
- Welcome amenity upon arrival for parents of the bride and groom
- White Folding Chairs

Package Price \$ 5,500.00

Applicable for a maximum of 50 guests

Personalize your package with your preferred color scheme and choice of flowers. Flower options may be a single or mixed grouping of:
roses, calla lily, lisianthus, lilies and hydrangea.

Service charge and taxes are included. These are subject to change without prior notice.



Island Sunset

Invite those you love to experience Aruba.

- A sweetheart table for the bride and groom
- A wedding arch decorated with white fabric
- Beach blessing wedding officiator
- Champagne glasses for bride and groom
- Cake cutting utilities
- Eight mid-size flower arrangements for the tables
- Eight round tables with white linen and napkins
- Flower arrangement for the top of the arch
- Flower arrangement for front pole of the arch
- Hurricane vases with shellfish and flameless candles for the cocktail reception
- Late check-out for the bride and groom based on availability
- One floral bouquet for the bride
- One glass sparkling wine for each guest for the toast
- One matching boutonniere for the groom
- One white aisle runner
- Services of on-site wedding planner
- Set up/rental fee
- Set of (4) flameless candles votive per table
- Symbolic marriage certificate
- Three-tier symbolic wedding cake
- Two floral bouquets for the bridesmaids
- Two matching boutonnieres for the groomsmen
- Two wrist corsages for the mothers
- Upgrade to a suite for the bride and groom
- Wedding gift box
- Wedding menu food tasting for two people
- Welcome amenity for parents of the bride and groom
- Welcome amenity for bride and groom
- White folding chairs
- Wooden dance floor

Package Price \$ 7,900.00

Applicable for a maximum of 75 guests

Personalize your package with your preferred color scheme and choice of flowers. Flower options may be a single or mixed grouping of: roses, calla lily, lisianthus, lilies and hydrangea.

Service charge and taxes are included.

These are subject to change without prior notice.





Curated Menus



Culinary

You have a vision of your dream wedding, and we strive to help make that vision a reality. Delicious and irresistible dining offerings, and a private tasting, creates an environment that will inspire and guide you as you plan the perfect reception for you and your guests. Choose from among the following customizable styles of service.

Cocktail Receptions

Our Butler-passed hors d'oeuvres will allow your guests mingle, as we bring passed bites to them.



Dinner Service

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

Specialty Stations interactive & innovative, perfect for multiple cuisines. Offers versatility and the opportunity for guests to meet and mingle during dinner.

Plated guest are seated and served a three or four courses classic & elegant, single or duo option. This style of service allows you to plan your wedding menu with confidence, giving you the opportunity to choose each course in advance.

Family Style proteins served individually to guests while sides are served for passing & sharing. Encourages guests to socialize at the table while enjoying a second serving of their favorite side dish.



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:

Buffet Dinner Reception | \$81.00 – \$110.00 per guest

Hors D'oeuvres, Small Plates or Stations Reception | \$5.95 - \$24.00 per guest

Plated Dinner | \$125.00 - \$145.00 per guest

Reception Stations

Artisanal Cheese Display

Handcrafted Cheeses with Lavosh and Cracker Bread, Fruit Chutney, Local Honey, Toasted Nuts, Dried and Roasted Fruits
\$10.64 per guest

Vegetable Crudités

Individually Presented Seasonal Vegetables in Rustic Bread "Cup" Spinach Ranch Dip
\$8.51 per guest

Sushi Station

A Display of Maki Rolls and Nigiri Sushi
To include: Tuna, Salmon and Shrimp California Rolls, Soy Sauce, Pickled Ginger, Wasabi, Chop Sticks, Steamed Edamame
Based on 4 pieces total per guest
\$28.72 per guest

Shellfish Display

Selection of Shrimp Cocktail, Oysters, and Mussels served with Horseradish Cocktail Sauce, Stone Ground Mustard Sauce, Poivre Mignonette, Hot Sauce
Based on 4 pieces total per guest
\$28.72 per guest

*All prices are inclusive of 6.38% Sales Tax and are subject to 25% Service Charge



Rustic Pasta Station

Orecchiette with Italian Sausage, Cherry Tomatoes, Broccoli Rabe, Sliced Garlic
Penne Pasta with Smoked Chicken, Spicy Marinara, Artichokes
Potato Gnocchi with Mushrooms, Spinach, Roasted Garlic Alfredo
Shredded Parmesan, Garden Fresh Basil Pesto, Chili Flakes, Ciabatta Cheese Bread
\$22.34 per guest

Mediterranean Mezze

Hummus, Baba Ghanoush, White Bean Slather, Pita Bread
Herbed Olives, Grape Leave Wrapped Marinated Feta Cheese,
Skewered Ground Lamb Kebabs, House Made Harissa, Tomatoes, Sumac, Onions
Roasted Cauliflower, Sultans, Caper Berries, Pine Nuts
\$24.47 per guest

Oven Roasted Garlic Beef Tenderloin

Hand Carved by Chef Attendant
Cesar Salad with Hand Shaved Parmesan, Garlic Croutons, Roasted Garlic Whipped Potatoes
Horseradish Cream, Mushroom Demi-Glace
Assortment of Rolls
\$19.15 per guest

*All prices are inclusive of 6.38% Sales Tax and are subject to 25% Service Charge

Dinner Buffett

ISLAND FLAVORS

Diced Tropical Fruit
Vegetable Crudités
Fussili and Asparagus Salad with
Scallions and Tomatoes

Fish Ceviche with Onions,
Cilantro and Peppers

Seafood Chowder with Essence of
Pernot Roasted Pork Shoulder
with Garlic and Rosemary

Baked Whole Filet of Mahi Mahi
with Pesto in Banana Leaves
Soya Marinated Flank Steak with Chimichurri
Keshi Yena - Baked Chicken
with Raisins, Cashews, Onions, Capers
and Melted Gouda Cheese
Sofrito Rice, Island Fresh Vegetables with
Clarified Garlic Butter

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

Served with coffee and tea

\$86.17 Per Guest

All prices are inclusive of 6.38% Sales Tax and are
subject to 25% Service Charge



CARIBBEAN CLASSIC

Sweet Potato Salad
Hearts of Palm, Avocado Salad,
Sweet Peppers
with Lemon Dijon Vinaigrette
Black Eyed Pea and Red Beans,
Shrimp Salad
Caribbean Fruit Salad

Shell Fish Bar -
Crab Claws, Shrimp,
Snapper Ceviche, Spicy Remoulade,
Cocktail Salsa and lime,
Based on 3 pieces per guest

Carved NY strip with Herb Crusted
Blackened
Chicken with Mango Salsa
Individual Grouper Filet with Lime
Butter and Baby Shrimp Sauce

Island Verduras
Cassava Oil down,
Carrots, Onions, Celery and
Licks with Coconut Sauce

Desserts
Banana Quesillo
Coconut Macaroons
Rum Marinated Chocolate Cake
Assorted Mini Fruit Tarts

Served with coffee and tea

\$117.02 Per Guest

All prices are inclusive of 6.38% Sales Tax and are
subject to 25% Service Charge

Butler-Passed Hors D'oeuvres

Our four-course dinner includes butler-passed hors d'oeuvres based on one piece per person.

Per guest pricing is listed with the entrée selection.

Please select four types of Hors' D'Oeuvres.
we suggest select 2 cold and 2 hot

Cold Hors D'Oeuvres

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

Additional A la carte hors d'oeuvres will be priced at \$6.33 each per person

All prices are inclusive of 6.38% Sales Tax and are subject to 25% Service Charge



Hot Hors D'Oeuvres

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

additional A la carte hors d'oeuvres will be priced at \$6.33 each per person

All prices are inclusive of 6.38% Sales Tax and are subject to 25% Service Charge



Plated Menu Selection

Our plated dinner includes hors d'oeuvres, which would be butler passed during cocktail hour, appetizer, salad, intermezzo and the entrée.

Please provide us with your choice of

One appetizer

One Salad

One Intermezzo

Two Choice of main entrées

Bride and Groom Selected Appetizer

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



Bride and Groom Selected Salad

Please select one.

Arugula Frisse Salad

Tomatoes, Olives, Cucumbers, Roasted Peppers, Pine Nuts, Feta Vinaigrette

Butter Lettuce Salad

Bosc Pears, Candied Pecans, Blue Cheese Crumbles, Balsamic Vinaigrette

Spinach Radicchio Salad

Julienne Beets, Shaved Fennel, Goat Cheese Crostini, Dijon Vinaigrette

Mixed Greens Salad

Tomato Tartlet, Garden Fresh Pesto, Balsamic Drizzle

Classic Caesar Salad

Garlic Croutons, Parmesan Cheese, Tossed Tableside

Baby Lettuce Salad

Matchstick Apples, Roasted Walnuts, Gouda Crisps, Pomegranate Vinaigrette

Bride and Groom Selected Intermezzo

Please select one

Champagne Sorbet

Lemon Zest Sorbet

Passion Fruit Sorbet (seasonal)

Sweet Mango Sorbet (seasonal)

Coconut Sorbet

Pineapple Sorbet

Main Entree Selection

Tier One Entrées – Selected on Site

Please select two

Filet Mignon

Sea Salt and Pepper Crusted

Served with House Mashed Potato, Steamed Asparagus with Mushroom and Pearl Onion, Cippolini Demi-Glace

Artichoke Pesto Sustainable Salmon

Served with Brown Lentil Basmati Rice Pilaf, Rapini Broccoli, Preserved Lemon-Pistachio Beurre Blanc

Plantain Crusted Grouper

Served with Sweet Corn Risotto Cake, French Beans with Caramelized Shallots, Tomato Creole Sauce

Chicken Breast Supreme

Served with Local Spinach and Mushroom Stuffed with Gouda Cheese, House Mashed Potato, Market Fresh Vegetables, Thyme Bordelaise

Filet and Shrimp

Petite Duxelle Topped Filet Mignon, Cabernet Reduction and Herb Butter Roasted Jumbo Shrimp served with Dauphinoise Potatoes Gratin, Seasonal Vegetable Selection

Chicken and Crab Cake

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

\$132.99 per Guest

All prices are inclusive of 6.38% Sales Tax and are subject to 25% Service Charge



Tier Two Entrées – Selected on Site

Please select two

Grass Fed Filet Mignon

Served with Roasted Garlic Mashed Potatoes, Steamed Asparagus Spears, Roasted Aruba Grown Mushrooms, Barolo Demi-Glace

Pan Crisped Sea Bass

Served with Haricot Verts, Roasted Local Squash, Braised Cannellini Beans, Chardonnay Shallot Emulsion

Classic Surf and Turf

Petite Filet Mignon, Sea Salt and Cracked Pepper, Palmera Rum Demi-Glace and Lemon Butter Roasted Lobster Tail Served with Gouda Gratin Potatoes, Seasonal Miniature Vegetables

Duo of Beef

Pinot Noir Braised Boneless Short Rib and Char Grilled Prime Hangar Steak Served with Parsnip Whipped Potato, Blue Lake Green Beans

Roasted Mahi Mahi

paired with Sweet Chili Glazed Shrimp served with Shiitake Wok'd Fried Rice, Baby Bok Choi and Carrots, Coconut Red Curry Sauce

Free Range Chicken

Herb Seared Breast with Boneless Chicken Thigh Confit Served with Three Cheese Risotto, Lemon Thyme Jus

\$154.26 per Guest

All prices are inclusive of 6.38% Sales Tax and are subject to 25% Service Charge

Dessert Selection

Dessert Options

Chocolate Seashell

Mousse Filled with Fresh Berries on
"Sand and Sea"
\$15.96 per guest

Chef's Chocolate Trio

White, Dark and Milk Chocolate Inspirations
\$8.51 per guest

Dessert Sampler

Blueberry Clafouti, Citrus Cheesecake,
Espresso Chocolate Cake, Nutella Crème Brulée
\$11.70 per guest

Warm Apple Crumb Tart

Caramel Sauce, Vanilla Bean Ice Cream
\$7.45 per guest

All prices are inclusive of 6.38% Sales Tax and are
subject to 25% Service Charge



Dessert Buffet Option

Buffet Sampler

Blueberry Clafouti,
Citrus Cheesecake,
Espresso Chocolate Cake,
Nutella Crème Brulée,
Assorted Cookies
\$14.89 per guest

Buffett Table

Assorted Spiced Truffles
Dutch Chocolate Pot du Crème
Aruban Coconut Tarts
Passion Fruit Crème Brule
Hazelnut Praline Torte Parfait
Mango "Shooters"
Assorted Miniature Pastries and Cookies
\$21.28 per guest

All prices are inclusive of 6.38% Sales Tax and are
subject to 25% Service Charge



Bar

Bar Service

Your special day calls for a toast! With our exclusive 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:

Labor Charges

Bartenders: \$159.57 each up to three (3) hours; \$53.19 per additional hour

BRAND PREMIUM

Vodka: Russian Standard

Gin: Hawthorns

Bourbon: Jack Daniels

Scotch: J. Walker Black

Blended: Segram VO

Rum: Caney

Tequila: Jimador Silver

Bar Package Includes:

Mixers, Beers, House Wines, Soft drinks, Juices and Mineral Waters

Excludes:

Cordials (Champagne), Cognacs & Frozen Drinks

Premium Brands

First Hour \$35.11

Additional Hour \$18.62

All prices are inclusive of 6.38% Sales Tax and are subject to 25% Service Charge

SUPER PREMIUM

Vodka: Grey Goose and Kettle One

Gin: Bombay Sapphire

Bourbon: Glenfidich

Scotch: Chivas Regal

Blended: Crown Royal

Rum: Bacardi Gold

Tequila: Patron Silver

Bar Package Includes:

Mixers, Beers, House Wines, Soft drinks, Juices and Mineral Waters

Excludes:

Cordials (Champagne), Cognacs & Frozen Drinks

Super Premium Brands

First Hour \$40.43

Additional Hour \$24.46

All prices are inclusive of 6.38% Sales Tax and are subject to 25% Service Charge



Details

Confirmation of Space and Deposits

An initial non-refundable deposit of \$5,000.00 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.

Guest Accommodations

A room block may be setup for guests attending your event. Check in time is 4:00pm, and check out time is 12 noon. If you would like to setup a block of rooms, a minimum of ten (10) guestrooms for Three (3) nights 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. 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 romance planner 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.

Romance Planner Specialist

Of course when reserving your wedding here at the resort, you will be working very closely with your own personal romance planner 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.



Vendors

Florist

Koolman Flowers Shop
Contact Person: Greta Koolman
E-mail: flowerskoolman@gmail.com
Phone: 297-561-2331

Lighting

Elite Production
Main Contact: Randolp Croes
E-mail: randolph@elite-productions.net
Main Contact: Mark Benson
E-mail: mark@elite-productions.net
E-mail: office@elite-productions.net
Phone: 297-583-9641

DJ Services

Elite Production
Contact Person: Randy
E-mail: randy@elite-productions.net
E-mail: brayen.girbaran@elite-productions.net
Phone: 297-583-9641

DJ Tino

E-mail: tino_daal@yahoo.com
Phone: 594 3731

Décor and Linen

House of Mosaic
Contact Person: Fernando Mansur
Contact Person: Diana Tamayo Ochoa
E-mail: diana@mosaicaruba.com
E-mail: fernando@mosaicaruba.com
Phone: 297-594-3825 or 297-594-8096

Officiant/Décor/ Chairs

Letz Aruba
Contact Person: Mila and/or Arlette
Email: letzaruba@gmail.com
Phone: 297-587-9215

Photographers

Elnathan Hijmering Wedding Photography

Web: www.elnathanhijmering.com
E-mail: elnathanhijmering@gmail.com
Phone: 297-5921166

Crooze Photography

Web: www.croozephotography.com
E-mail: info@croozephotography.com
Phone: 297-593-0880

Victor Winklaar Photography

Web: www.winklaar.com
E-mail: victor@winklaar.com
Phone: 297-739-2424 or 297-583-1400

Demian Gibbs Photography

Web: <https://www.demiangibbs.com>
E-mail: Demian@DemianGibbs.com
Phone: 297-594-3717

Aruba Wedding

Web: www.aruba-wedding.com
E-mail: jordy@aruba-wedding.com
Phone: 297-690-0954

Videographers

RealPix Graphix & Media N.V.

Web: www.arubaweddingfilms.net
Email: roycroes66@gmail.com
Phone: 011-297-592-4170

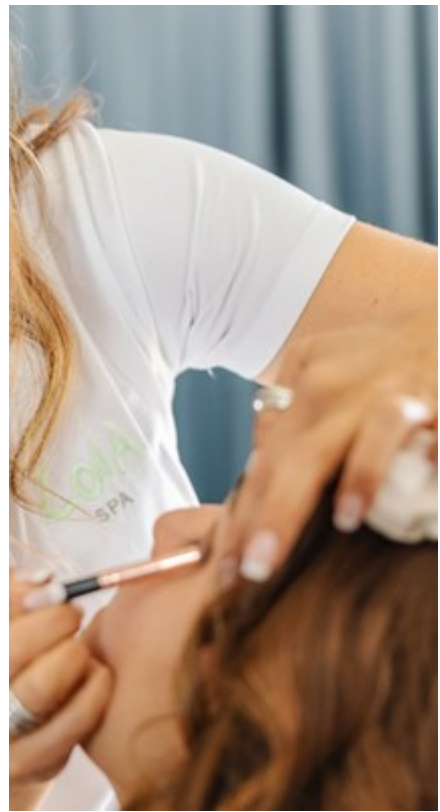
Ingmar Maduro

Email: ingmarmaduro@gmail.com
Phone: 297-736-3131

George Jacobs

Email: george_e_jacobs@hotmail.com
Phone: 297-592-4700







Hyatt Hotels & Resorts

Hyatt Regency Aruba Resort Spa and Casino

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011-297-586-1234

