



WEDDINGS
Menu Packages



**HYATT
REGENCY**

HYATT REGENCY GRAND CYPRESS

1 Grand Cypress Blvd, Orlando, FL 32836 T+1 407 239 1234
grandcypress.hyatt.com





ABOUT HYATT REGENCY

Congratulations on your engagement and thank you for your interest in the Hyatt Regency Grand Cypress!

Enjoy being secluded in the heart of it all. The Hyatt Regency Grand Cypress is unique among resorts in Orlando. Both a grand luxury hotel, (Offering four Jack Nicklaus golf courses, spa services and Orlando's premier tennis facility) and a spectacular meeting facility, (offering over 65,000 square feet of event space), Hyatt Regency Grand Cypress offers leisure and business travelers the best of everything; a secluded setting, superior service, diverse dining options, amazing amenities and an ideal location in the heart of the most popular Orlando theme parks.

Personalized Experience

From your first interest of the Hyatt Regency Grand Cypress, through the planning, tasting and organizing, all the way to the fond farewells, our team is dedicated to providing you and your guests a lifetime experience filled with love, laughter and memories.

Our Event Managers, Brittany Scott and Tracy Johns, have years of experience and specialized training which allows you to relax and enjoy the planning process. Along with their Event Coordinator, Bianca Zarybnisky, our team of wedding specialists are with you every step of the way, creating a bond of friendship and trust that can only be found at Hyatt Regency Grand Cypress.

Your Event Manager will act as your main contact for all planning and hotel requests. Whether you have questions regarding seating, etiquette, beverages or specialty services we are eager to assist in exceeding all expectations. From linens and lighting to unique dining options, you have the power to choose what suits your personal taste. Creating a one of a kind experience is our goal and we look forward to helping you create beautiful memories!.

Guest Accommodations

Magnificent views, energizing decor and deluxe amenities await at Hyatt Regency Grand Cypress. A courtesy room block will be set up for your guests after your event space has been secured with a signed contract. We will provide you with a custom link for your guests to make room reservations. Check in time is 4:00pm and check out time is 11:00am.

Parking

Self and Valet parking options are available for overnight and day guests. Your Event Manager can provide custom rates.

Restaurants

During your stay at the Hyatt Regency Grand Cypress, dine at either of our outstanding restaurants or enjoy a delicious cocktail at lounge or poolside bar. LakeHouse Restaurant features modern design, creative cuisine and an energized atmosphere. Hemingway's, a local secret, is the perfect way to start or end your evening. With a Key West flair, be taken on a culinary adventure that Hemingway himself would be envious of. Using fresh ingredients, thoughtfully sourced and carefully served, our restaurants will provide the ultimate dining experience for you and your guests.

Marilyn Monroe Spa and Salon

Our selection of services are guaranteed to have you feeling fresh and energized. Choose from body massages, hydrating wraps or signature oxygen mask facials for a relaxing spa experience. Look and feel your best with quick trim, color treatment, nail service, body wax or make-up application. Marilyn Monroe styling experts are also happy to help for your special event. Visit the salon or have them come up to your hotel room for VIP treatment on your special day.

Attractions

Local attractions include Disney, Universal Orlando and SeaWorld theme parks. International Drive also offers a variety of afternoon activities and nightlife. Local Malls include the Mall at Millenia, Florida Mall, Orlando Premium Outlets, Lake Buena Vista Factory Stores and Prime Outlets Orlando. Complimentary shuttles depart daily to the select attractions. See our Concierge for more details.



WEDDING SITES

Ceremony Venues

Cypress Pointe

Our most popular ceremony site, this beautiful outdoor lakeside location is picture perfect for your wedding ceremony.

Oak Terrace

Our Oak Terrace features floating lanterns beneath a Grand Oak Tree providing a romantic setting with this cobblestone venue which is set next to Lake Windsong and Papillon Beach.

Papillon Beach

For tropical gatherings with sand between your toes on the shore of Lake Windsong.

Windsong Green

Our lush maintained lawn overlooking Lake Windsong offers you and your guests a unique backdrop for your ceremony. This is the ideal setting for those who love being on the greens.

Grand Cypress Ballroom

The chic Ballroom is the ideal indoor setting for both your ceremony and reception.

Cocktail Hour Venues

Grandview Terrace

Our fresh, modern terrace offers stunning views of Lake Windsong and resort grounds.

Trellises Patio

This unique and organic patio offers views of the resorts pools. Your guests will be able to mingle and enjoy the Florida sunset while gathered amongst tropical landscaping and water features.

Papillon Beach

For tropical gatherings with sand between your toes on the shore of Lake Windsong.

Hydrangea Patio

A perfect location that provides the allure of an intimate and modern rooftop setting.

Oak Terrace

Our Oak Terrace features floating lanterns beneath a Grand Oak Tree providing a romantic setting with this cobblestone venue which is set next to Lake Windsong and Papillon Beach.

Dinner Reception Venues

Grand Cypress Ballroom

The chic Ballroom is the ideal indoor setting for both your ceremony and reception.

LaCoquina

With floor to ceiling windows that offers sweeping views of Lake Windsong and the beautiful property, LaCoquina is a very romantic space to begin this new chapter of your life.

For the Wedding Couple

- * Complimentary deluxe accommodations for the night of the wedding
- * Complimentary self or valet parking
- * Complimentary resort fee
- * VIP Welcome Amenity upon arrival
- * Complimentary breakfast for (2) on the morning after the wedding

Signature Weddings

Our Gift to You

- * (2) Dressing rooms for Bridal Party wedding day use
- * Ceremony audio package provided by PSAV
- * Just Marry! ceremony coordinator
- * Selection of floor-length linens with coordinating napkins
- * Votive candle accents and Silver chargers
- * Tables and Banquet Chairs
- * Glassware and Silverware
- * Mahogany Dance Floor
- * Staging upon request for band or DJ
- * Menu tasting for Four Guests
- * Custom buttercream wedding cake and consultation with our pastry chef
- * Champagne toast for all guests



DETAILS MADE EASY

All Menu Selections Include

- Choice of three butler passed hors d'oeuvres during cocktail hour
- Custom wedding cake with buttercream icing
- Coffee and tea service

Events and Celebrations

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 Hyatt Regency is exceptional.

Ceremony and Rehearsal Information

The Hyatt Regency Grand Cypress features flexible ceremony times. Rehearsal times are based on availability and are held the day prior to the wedding. Ceremony Rehearsals must be scheduled at least one month in advance. Rehearsals are typically held 13 days prior to the wedding date.

Custom Wedding Cake

Let our award winning Pastry Chefs design the cake of your dreams. Whether your style is vintage, chic or creative - our chefs can create your wedding cake to showcase your personal style. Choose from a variety of flavors and fillings.

Ice Carvings

Customized ice carvings add drama to your place card or buffet table. Let our talented sculptors carve a special piece to enhance the look and feel of your reception.

Audio-Visual Packages

Allow our in-house Audio Visual team, PSAV, to create an amazing event complete with lighting packages, pipe and drape, custom monograms and more!

Confirmation of Space and Deposits

An initial non-refundable deposit of twenty-five percent (25%) of your contracted food and beverage minimum is required to confirm your date along with a signed contract.

Final Payment

Final payment in the form of a cashier's check, money order, check, credit card or cash is due at least ten (10) business days prior to the wedding date. A refundable 20% overage deposit will be collected with the final payment to cover charges and or incidental charges incurred during and following the wedding.

Guarantee

A final guarantee is due by 11:00am three business days prior to your event. Once received this number may not be reduced. We will be prepared to serve 3% over the guaranteed number.

Hyatt Honeymoons

Celebrate your wedding day at Hyatt Regency and enjoy free nights on your honeymoon. When the cost of your wedding totals below the minimum amounts, you will receive complimentary Gold Passport points to redeem for free nights at any Hyatt hotel and resort worldwide. Offer subject to terms and conditions. Visit hyattweddings.com for full details.

Hyatt Gift Cards

Hyatt gift cards are a convenient and elegant way to extend your Hyatt wedding. They can be redeemed for a variety of services, such as award-winning dining, green fees, rejuvenating spa treatments or overnight stays. Visit certificates.hyatt.com.



HORS D'OEUVRES

Cold Selections

Tomato, Artichoke and Boursin Cheese on Crostini V

Asparagus and Prosciutto Crepes, Lemon Dipping Sauce

Cajun Shrimp Spoons with Togarashi Remoulade on Silver Spoon GF

Mushroom Polenta Cake with Green Tomato Jam GF V

Rice Paper Wrapped Chicken Caesar Salad GF

Goat Cheese and Pecan Lolly Pop

Antipasto Skewer GFV

California Sushi Roll

Spicy Crab on Cucumber

Roasted Sweet Corn Spoons with Jalapeno Crema, Cilantro, Lime and Cojita Cheese GFV

Aji-Amarillo Potato Puree, Avocado, and Sweet Pepper in Savory Mini Shell V

Brie, Strawberry and Pistachio in Tomato Sesame Basket V

Seared Beef Tenderloin with Truffle Mushroom, Horseradish Crème

Charred Lamb Loin, Beet-Feta Puree served in Tzatziki Cucumber Cup GF

Hot Selections

Crisp Vegetarian Spring Roll, Ponzu Sauce V

Edamame Corn Quesadilla, Cilantro Sour Cream V

Sweet Onion, Fig and Goat Cheese Tart

Thai Curry Samosa V

Chicken Lemon-Grass Pot Stickers, Scallion Dipping Sauce

Prosciutto Wrapped Shrimp, Fire Roasted Red Pepper Sauce

Beef Wellington in Puff Pastry with Mushrooms

Locally Made Black Bean and Corn Empanada V

Chicken Pecan Tender with Cranberry Orange Sauce

Cherry Wood Beef Brisket Slider

Honey and Five-Spiced Duck Confit, Steamed Bun

Crab Cake with Avocado, Sweet Corn Remoulade

Wild Mushroom Tart V

Chicken Chili Lime Kabob GF

Choose (3)

Menu Notes

GF - Gluten Free || V - Vegetarian



PERSONAL PREFERENCE

Personal Preference Menu

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. They will love it and so will you, with one less decision to make. At your wedding, your guests will be presented with a custom printed menu at their place setting and our specially trained servers will take their personal preference order ensuring them an extra special experience.

Appetizers (Select One)

Lobster Martini GF, Yellow Tomato Horseradish Salsa and Watermelon Jicama Salad

Ricotta and Duck Ravioli, Heirloom Tomato and Basil Ragout

Pasta Beggars Purse V, Filled with Four Cheeses, Carrot Crème Sauce, Blistered Tomatoes, Chive Oil

Seared Diver Scallop, Creamy Polenta GF, Asparagus, Balsamic Reduction

Lump Crab Cake GF, Piquillo Pepper -Tomato Coulis, Roasted Corn Salsa

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Orlando, Florida. USA, 32836

Salads (Select One)

Red Leaf and Bibb lettuce Salad, Endive, Shaved Watermelon Radish, Blue Cheese, Oven Roasted Balsamic Tomatoes, Champagne Vinaigrette GF V

Cucumber Wrapped Spinach and Frisée, Sundried Cherries, Pumpkin Seed Crusted Goat Cheese, Lemon Dijon Dressing GF V

Gem Romaine, Popcorn Shoots, Black Radish, Shaved Parmesan, Brioche Croutons, Blueberry Pomegranate Vinaigrette V

Salad of Artisan Blend Lettuce, Cinnamon Roasted Baby Carrots, Riata of Yogurt and Golden Raisins, Fennel Pollen, Pistachio Vinaigrette Passed Table Side GF V

Hearts of Romaine with Applewood Smoked Bacon, Hearts of Palm, Capicola Ham, Julienne Tomatoes, Maytag Blue Cheese Dressing GF

Entrees (Select Four, Including One Vegetarian Option)

Seared Bell & Evans Natural Chicken Breast GF
Seasonal Dried Fruit Cous Cous, Sherry Wine Reduction

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Seared Florida Grouper GF

Creamy Coconut Grits, Lime Buerre Blanc, Mango Salsa

Grilled Filet Mignon and Rosemary Shrimp

Topped with Honey Bourbon-Bacon Butter GF
Haricot Vert, Balsamic Reduction

Seared Atlantic Sea Bass GF

Topped with Asparagus, Lobster Risotto, Sweet Corn Buerre Blanc

Cedar Plank Roasted Sustainable Salmon GF

Mustard and Thyme Glaze, Tomato Basil Butter Sauce

Grilled Filet Mignon GF

Maytag Blue Cheese Crust, Zinfandel Demi Reduction

Saffron Infused Polenta VEGAN

Cauliflower Medley tossed with EVOO and Fresh Herbs, Crispy Capers, Toasted Pine Nuts

Chef's Accompaniments

Signature Bread Presentation

Dessert

Custom Wedding Cake with Buttercream Frosting

\$141.00 Per Guest

All Prices Subject to Service Charge and Applicable State Sales Tax.

Additional Dessert Enhancements

Viennese Table Assorted Cakes, Tortes and Pastries

\$25.00 Per Guest

Creme de la Creme

Assorted French Pastries, Petit Fours and Chocolate Truffles

\$21.00 Per Guest

Dessert Fondue

Chocolate Fountain with Fresh Strawberries, Marshmallows, Pretzels and Angel Food Cake

\$26.00 Per Guest

Sugar Rush

Select Four Delectable Bite-Sized Desserts. Assorted Mini Cupcakes, Dessert Shooters, Pecan Bars, Lemon Bars, Tarts, Cake Pops, Mousse Verrines, Tea Cookies, Chocolate Dipped Cheesecake Strawberries

(Based on One Piece of Each per Guest)

\$24.00 Per Guest

Menu Notes

GF - Gluten Free || V - Vegetarian



PLATED PRE-FIXED DINNER

Plated Pre-Fixed Dinner Menu

A pre-fixed menu choice for your wedding allows you the flexibility to plan your wedding dinner with confidence. You have multiple options to select from for each course that will delight your guests.

Salads

Burrata and Heirloom Tomatoes V GF
Baby Kale and Micro Greens, EVOO, Alaea Sea Salt, Basil Vinaigrette

Roasted Beets and Artisan Greens GFV, Brulée
Goat Cheese Boucheron, Vanilla Bean Oil,
Pickled Raspberry Mustard Seed, Smoked Honey
Vinaigrette

Baby Iceberg Wedge Salad, Red and Yellow
Grape Tomatoes, Crumbled Blue Cheese, Bacon
Lardoons, House Made Buttermilk
Ranch Dressing GF

Arugula and Lolla Rosa Salad, Fresh Strawberries,
Magnolia Gouda Style Cheese, Toasted Thyme
Almonds, Lemon Dijon Vinaigrette GFV

Gem Romaine Caesar, Gem Romaine Leaves,
Tear Drop Tomatoes, Parmesan Reggiano,
Croutons, Classic Caesar Dressing V

Cucumber Wrapped Mixed Greens, Red Grapes,
Pecorino Ribbons, Toasted Almonds, Cherry
Peppers, Balsamic Vinaigrette GFV

Entrées

Seared Breast of Bell & Evans Chicken
and Sautéed Rock Shrimp GF
Asparagus Risotto
\$106.00 Per Guest

Herb Crusted Chicken Breast GF
Rosemary Jus, Roasted Corn Spoon Bread, Seasonal
Roasted Vegetables
\$103.00 Per Guest

Grilled 10 oz Brined Pork Chop GF
Tuscan Style Potatoes, Olives, French Green
Beans, Ratatouille Vinaigrette GF
\$112.00 Per Guest

Grilled Filet Mignon, Black Garlic Butter GF
Creamy Blue Cheese Polenta
\$116.00 Per Guest

Petite Grilled Filet Mignon and Rosemary Shrimp
Saffron Risotto, Tomato Vinaigrette, Seasonal
Vegetables GF
\$116.00 Per Guest

Grilled Mahi Mahi GF
Roasted Pineapple-Mango Salsa, Boniato Mash,
Broccolini
\$108.00 Per Guest

Braised Beef Short Rib, Grain Mustard Demi
paired with Seared Chilean Sea Bass with Chive
Oil Sour Cream-Chive Mashed Potato, Seasonal
Vegetable GF
\$116.00 Per Guest

Pistachio Crusted Sustainable Salmon, Fennel
Couscous, Smoked Tomato Crème, Seasonal
Vegetables
\$104.00 Per Guest

Dessert

Custom Wedding Cake with Buttercream Frosting
Regular Coffee, Decaffeinated Coffee and Tazo
Tea Selection

Four Course Menu

If you would like to add an appetizer to any
menu, please add \$10.00 Per Guest

Appetizers

Hemingway's Lump Crab Cake, Baked Tomato,
Coconut Creamed Sweet Corn, Fried Capers GF

Lobster Ravioli, Sautéed Rock Shrimp, Cream
Sauce V

Angel Hair Pasta, Braised Pork Belly, Brown
Mustard Cream Sauce, Shaved Manchego, Chive
Oil

Chilled Lemon Shrimp with Feta, Cucumber,
Marinated Oregano Tomato GF

Seared Diver Scallop, Creamy Polenta, Roasted
Organic Mushrooms GF

Menu Note

GF - Gluten Free || V - Vegetarian



BUFFET-STYLE DINNER

Buffet Dinner Menu

Buffets feature the versatility of food options to please your guests while encouraging a social dining experience for guests to meet and mingle during dinner. Our buffet menus feature delicious selections from our award winning chefs.

Baja Buffet

Chicken Tortilla Soup GF, served with Crispy Tortilla Strips

Mixed Greens Salad with Black Beans, Orange Segments, Toasted Pumpkin Seeds, Cilantro Dressing GFV

Jicama, Radish, Cucumber and Mango Salad GFV

**Achiote Rubbed Pulled Pork on White Corn Arepas, Guacamole, Chimichurri GF

**Mahi-Mahi Soft Tacos, Napa Cabbage Slaw, Lime Crema, Pico de Gallo

Paella with Chicken, Saffron, Chorizo, Sweet Peppers GF

Yucca Fries with Garlic Mojo GF

Poblano Pepper Mac n Cheese, Spicy Three Cheeses, Corn Bread Crust V

Roasted Asparagus, Chipotle Crema GFV
\$131.00 Per Guest

**Attendant Required

Sustainable Buffet

Fresh Corn Chowder with Crabmeat

Grilled Vegetable and Chick Pea Salad with House Roasted Plum Tomato, Shaved Parmesan, Lemon and EVOO Dressing GFV

Mixed Greens, Roasted Golden Beets, White Cheddar Cheese, Pickled Onions and Roasted Shallot Dressing GFV

**Grilled Cabernet Marinated Flank Steak, Balsamic Roasted Red and Yellow Peppers GF

Pan Seared Chicken Breast, Roasted Beets, Watercress GF

Blackened Grouper with Grilled Lemon, Spicy Rémooulade GF

Roasted Yukon Potatoes, Hawaiian Sea Salt GFV

Grilled Asparagus and Oyster Mushrooms GFV

Olde Hearth Pretzel Rolls, Sweet Butter
\$131.00 Per Guest

**Attendant Required

All Buffet Options Include

Custom Wedding Cake with Buttercream Frosting

Regular Coffee, Decaffeinated Coffee and Tazo Tea Selection

Menu Notes

GF - Gluten Free || V - Vegetarian

*Buffet Attendant Fee \$200.00



SPECIALTY STATION DINNER

Action Stations and Displays

Specialty Stations are a great choice if you desire an interactive dining experience for your wedding day. Our executive chef's will present food stations with a number of delectable food choices.

Specialty Station Menu Includes:

- Choice of three butler passed Hors D'oeuvres during cocktail hour
 - Food Service time is one hour and a half
 - Custom Wedding Cake with Buttercream Frosting
 - Regular Coffee, Decaffeinated Coffee, and Tazo Tea Selection
- Menu Note: GF - Gluten Free || V - Vegetarian

Choose One**

All Require an Attendant

Rosemary Leg of Lamb

- Boneless Leg of Lamb Stuffed with Shallots and Dried Apricots GF
- Summer Ratatouille GF V
- Focaccia Rolls

Banana Leaf Roasted Seabass

- Whole Roasted Sea Bass Rubbed with Ginger, Cilantro and Lime Wrapped in Banana Leaf Marinated Pepper, Onions and Chili Flake
- Green Papaya Slaw

Peppercorn Crusted New York Strip Loin

- Parmesan Truffle Shoestring Fries GFV
- Watercress, Blue Cheese, Radish Salad GFV
- Artisan Rolls

Choose One

Modern Vegetarian

- Roasted Tri-Color Carrots with Turmeric, Cumin and Mint, Sriracha Yogurt Sauce
- Grilled Asparagus, Hazelnut Gremolata, Shaved Parmesan Reggiano
- Kirby Cucumbers, Watermelon Radishes, Broccoli Florets, Green Goddess Dip, Avocado Ranch Dip

Simply Potatoes

- Sweet Potato Fries with Sriracha-Mayo Dip
- House Waffle Potato Chips with Smoked Paprika Salt
- Loaded Potato Skins topped with Chipotle Chicken, Spinach, White Cheddar Cheese, Cilantro Sour Cream
- Crushed Roasted Baby Yukon Potato, Garnished with Crispy Fried Herbs, Truffle Aioli

Artisanal Cheese

- Selection of Three Handcrafted Cheeses
- Soft, Semi-Soft, Hard Varieties
- Accompanied with Local Florida Honey, Peach Chutney, Toasted Nuts, Carr's Water Crackers, Sliced Baguette, "Rain Coast" Cranberry Hazelnut Crisps V

Antipasto

- Prosciutto, Calabrese and Green Peppercorn Salamis
- Marinated Olives, Roasted Balsamic Marinated Red and Yellow Peppers, Grilled Portobello Mushrooms and Zucchini Ribbons, Fresh Mozzarella with Basil, Olive Oil Crostini

Choose Two

Slider Trio

- **Kobe Beef Sliders
- Quinoa Slider, Micro Greens V
- Crab Cake
- Fresh House Made Potato Chips GF V
- Brioche Rolls
- Ketchup, Garlic Aioli, Dijon Mustard, Lettuce, Sliced Roma Tomatoes, Sweet Pickle Chips, Sliced Jalapeno Jack Cheese

Chicken and Waffles

- Southern Fried Boneless Chicken assembled with **Mini Belgian Waffles
- Crispy Smoked Maple Syrup and Cracked Black Pepper Bacon "Candy"
- Green Tomato Jelly, Summer Berry Jam, Red Pepper Jelly
- Granny Smith Apple and Cabbage Slaw

Mediterranean Pasta Fusion

- Strozzapreti Pasta, Chicken, Oven Dried Tomato, Artichoke, Asparagus, Peppers, Onion, Tossed in Oil and Opal Basil
- Calamaretti Pasta, Shrimp, Scallions, Citrus Cream Sauce
- Agnolotti Pasta, Roasted Organic Mixed Mushrooms, Reggiano and Pesto
- Olive Rolls and Rosemary Focaccia

Flats and Salads

- Trio of Flatbreads and Salads
- Pepperoni with Sweet Italian Sausage with Sliced Mini Sweet Peppers
- Roasted Wild Mushroom, Grilled Sweet Onion, Sundried Tomato, Mozzarella and Basil
- Buffalo Chicken
- **Table Tossed Caesar Salad with Hearts of Romaine, Creamy Caesar Dressing, Parmesan, Croutons

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All Prices Subject to Service Charge and Applicable State Sales Tax.



BEVERAGE PACKAGES

Your special day calls for a celebration! We have bar packages made to suit the needs of you and your guests. Select from soft drinks, red and white wine, premium and domestic beer and cocktails. Mix and match serving styles to create the experience both you and your guests will enjoy. How about your own Signature Cocktail? This day is all about you two!

Signature Bar Package

- Gin: Beefeater
- Vodka: Smirnoff
- Scotch: Johnny Walker Red
- Bourbon: Jim Beam
- Whiskey: Canadian Club
- Rum: Cruzan
- Tequila: Sauza Gold
- Canvas Wines
- Sparkling Wines
- Heineken
- Amstel Light
- Miller Lite
- Michelob Ultra
- Assorted Soft Drinks and Bottled Water

Cocktail Hour: \$23.00 Per Guest
 Reception Package: \$50.00 Per Guest
 4 Hour Bar Including Cocktail Hour
 Additional Hours are Charged on Consumption

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Deluxe Bar Package

- Gin: Tanqueray
- Vodka: Absolut
- Scotch: Dewar's
- Bourbon: Jack Daniel's
- Whiskey: Crown Royal
- Rum: Bacardi Superior
- Tequila: Jose Cuervo 1800
- Canvas Wines
- Sparkling Wines
- Heineken
- Amstel Light
- Miller Lite
- Michelob Ultra
- Assorted Soft Drinks and Bottled Water

Cocktail Hour: \$26.00 Per Guest
 Reception Package: \$62.00 Per Guest
 4 Hour Bar Including Cocktail Hour
 Additional Hours are Charged on Consumption

Bride and Groom Signature Drinks

Feature a Specialty Beverage at your bar that matches your colors, theme or describes your personalities as a couple. Select from our bartender's recommendations or create your own. Examples: Coconut Lime Cooler, Southern Hurricane, Whiskey Peach Tea, Lemon Drop Martini or Cypress Rum Punch

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Beer and Wine Bar Package

- House Specialty Red and White Wines
- Domestic Beer Selection
- Assorted Soft Drinks and Bottled Water

Cocktail Hour: \$20.00 Per Guest
 Reception Package: \$35.00 Per Guest
 4 Hour Bar Including Cocktail Hour
 Additional Hours are Charged on Consumption

Hyatt Signature Wine Series

Canvas by Michael Mondavi: \$42.00 Per Bottle

Pinot Grigio, Veneto, Italy - Creamy with aromas of lavender, hints of cinnamon, nutmeg and lemon cream.

Chardonnay, California - Fresh and rich, pure fruit woven beautifully with subtle toasty oak.

Pinot Noir, California - Aromas of vivid red fruit with hints of spice that complement the lithe texture.

Merlot, California - Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannin's.

Cabernet Sauvignon, California - Subtle hints of oak and spice married with lively tannin's.

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Beverage Enhancements

Craft Beer and Wine Upgrade
 Enhance any of our bar packages by adding Craft Beer and Wine options to your cocktail hour or reception. Upgraded package includes domestic and import beers as well as local, craft and seasonal brews that cover a variety of IPAs, Lagers and Ales. Wine offerings include regionally inspired vineyard selections, sparkling and rose wines, plus our famous Sunset Sangria.
 \$10.00 Per Guest

Wine Service with Dinner - Based on One Hour Service with House Specialty Wine Selection
 \$9.00 Per Guest

Non-Alcoholic Beverage Package
 Selection of Soft Drinks and Bottled Water
 \$15.00 Per Guest

Labor Charges

All Bars Applicable to Bartender Fees Based on (1) Bartender per 100 Guests
 \$200.00 per Bartender for 2 Hours of Service
 Additional Hours are \$50.00 Each



VENDORS

For event enhancements or other details we would like to offer the following vendor information which you may use for a variety of services. While we partner with many local event professionals, these vendors can offer excellent enhancements designed just for you. We want you to feel comfortable and secure knowing you have a team of professionals you can trust.

Decor and Live Entertainment

GrandEOS

Phone: 407-239-3812

Email: briana@grandeosevents.com

Website: grandeosevents.com

Audio Visual Enhancements

PSAV

Phone: 407-239-3820

Email: sales.hrgc@psav.com

Photography

Steven Miller Photography

Phone: 407-504-7314

Email: smiller@stevenmillerpix.com

Website: stevenmillerpix.com

Ceremony Coordinators

JustMarry!

Phone: 407-259-2388 Ext. 1

Email: info@justmarry.com

Website: justmarry.com

Floral

Lowe and Behold

Phone: 321-231-5487

Email: randy@loweandbehold.net

Website: loweandbehold.net

SPA

Marilyn Monroe Spa

Phone: 321-558-7818

Website: gc.marilynmonroespas.com

Email:

alessandra.rushing@marilynmonroespas.com

DJ

Soundwave Entertainment

Phone: 407-905-0324

Email: info@djsoundwave.net

Website: djsoundwave.net

Our DJ Rocks

Phone: 407-509-9786

Email: Kristin@ourdjrocks.com

Website: ourdjrocks.com

DJ Live Productions

Phone: 407-383-1740

Email: Admin@Djliveproductions.com

Website: djliveproductions.com

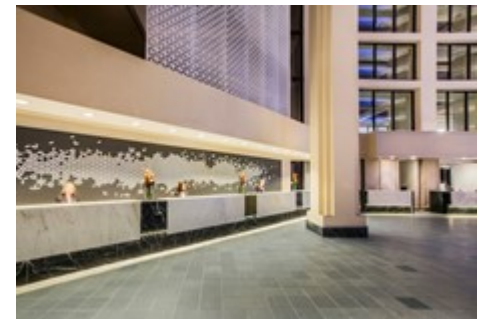
White Rose Entertainment

Phone: 407-601-3765

Email: jeff@orlandodj.com

Website: orlandodj.com

PHOTO GALLERY



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