



WEDDINGS

Menu Packages



**HYATT
REGENCY**

HYATT REGENCY SARASOTA

1000 Boulevard of the Arts, Sarasota, FL 34236 T+1 941 953 1234
sarasota.hyatt.com



YOUR SPECIAL DAY

Congratulations on your engagement and thank you for your interest in Hyatt Regency Sarasota. The first-rate team at Hyatt Regency will help you create the perfect celebration on your special day.

Special Service

From your arrival at Hyatt Regency 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.

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 Hyatt Regency 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.

Hyatt Honeymoons

Celebrate your wedding day with Hyatt and enjoy free nights on your honeymoon at participating Hyatt hotels and resorts worldwide. Refer to *More Details to Consider* for specific details.



ABOUT HYATT REGENCY

Resort Amenities Included In Daily \$15.00 Resort Fee

- Standard guest room Wi-fi internet up to six devices (\$9.95 per day)
- Two bottles of water daily in guestroom (\$6.00 per day)
- Use of hotel business center
- Local and 800# calls
- Daily cold towels/popsicles poolside
- Use of pool toys including water floats, snorkel, fins and mask
- Poolside activities such as beanbag toss, croquet, Giant Jenga, ping pong table, Hula-hoop contests
- Watersports including
 - Kayaking (\$15.00 per hour)
 - Paddle boarding (\$20.00 per hour)
 - Paddle boating (\$20.00 per hour)
- Scheduled shuttle service to/from St. Armand's Circle and downtown
- Scheduled shuttle daily to Lido Beach
- Use of bicycles and helmets (\$10.00 per hour)
- Use of fishing poles and bait (\$5.00)
- 20% off IMG Academy Golf Club green fees

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 Hyatt Regency location and environment that meets your needs. Each hotel 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 Hyatt Regency. Special room rates can be arranged through your wedding specialist for your bridal party and guests.

Restaurants & Bars

Currents Restaurant & Coffee Bar

Our chic, upscale dining establishment offers a gorgeous view and innovative menus for breakfast, lunch and dinner.

Currents Bar & Lounge

Enjoy cocktails and conversation in our contemporary waterview lounge located off the main hotel lobby.

Hurricane Hut

Savor a tropical cocktail as you relax beside the lagoonestyle pool surrounded by cascading waterfalls and lush tropical plants overlooking our private marina on Sarasota Bay. Enjoy appetizers, lunch and lite fare at our colorful umbrella dining tables located poolside. And, in the evening enjoy s'mores at the poolside firepit.

In Room Dining

Enjoy private dining from the comfort of your room with our personalized room service.

Stayfit at Hyatt™

Hyatt Regency Sarasota offers complimentary access to our StayFit at Hyatt™ health facility. Our state of the art fitness center features a variety of cardio machines, weights and YogaAway™ materials.

Parking

Both valet parking and complimentary self parking are available.

Shopping

- Shop at nearby St. Armand's Circle featuring unique shops and cafes.
- Downtown Sarasota's Main Street offers shops, restaurants, galleries and a Sarasota Farmers Market every Saturday morning.
- Opening October 2014, The Mall at University Town Center will feature many distinctive retailers not found anywhere else in the local market. The center will include a combination of upscale fashion and lifestyle retailers as well as a selection of sit down restaurants.



WEDDING SITES

Palm Terrace

The Palm Terrace is the perfect ceremony site with all the elements to make your tropical wedding dreams come true. Exchange vows under the pergola of the Palm Terrace while encompassed by swaying palms and vibrant gardens. This is a private, tropical garden setting perfect for weddings up to 150 guests.

Boulevard of the Arts Park

A spectacular setting on Sarasota Bay, this grassy waterfront park is ideal for an outdoor ceremony or reception complete with a sunset backdrop. This area can accommodate 500+ guests. Your Event Manager can make all the necessary rental arrangements to secure this outstanding venue for your special day. Please consult your Event Manager for the applicable ceremony site fees. All outdoor ceremony sites on hotel grounds include indoor weather backup

Florida Room and Poolside

The Florida Room boasts tropical elegance with floor to ceiling windows, and sliding doors that open onto the poolside deck to create a lovely indoor/outdoor venue. Your guests will enjoy the views of our lagoon pool and cascading waterfall all overlooking the private 32 slip marina.

Tropics

The chic, contemporary Tropics room has floor to ceiling windows overlooking our lagoon pool, cascading waterfall and private marina. Consider Tropics prefunction for your cocktail reception then adjourn to the Tropics room for a lovely plated or buffet dinner.

The Boathouse

Located on the water, literally in our marina, the Boathouse features beautiful panoramic water views. The Boathouse Bar has bistro bar tables and chairs with a screened patio deck. This all opens into the main dining room, complete with a dance floor, and accommodates up to 120 guests for dinner, 175 reception style.

Sarasota Ballroom

Our beautifully appointed 10,000 square foot Sarasota Ballroom is flexible enough to accommodate 75 to 750 guests. The prefunction is perfect for your cocktail hour prior to elegant dining and dancing in the Ballroom.



RECEPTION DETAILS

Dining Experience

Hyatt Regency Sarasota 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 service. Additionally, we welcome the opportunity to create menus especially for you. Please ask your wedding specialist for details.

Personal Touches

There are many ways to let your own personal style shine though at your wedding. From seating to lighting, our experts are here to help you personalize your ceremony, cocktail hour and reception.

Linens

Choose from floor length linens or delicate overlays to match your personal style. Your wedding specialist can help you select the right style, fabric and colors.

Chairs

Our expert stylists are happy to consult with you about seating during your ceremony, cocktail hour or reception. From elegant chairs to sleek seating arrangements, your personal touch can enhance the décor of your special day.

Chair Covers

Your table décor can be enhanced by special chair covers. Whether you prefer something sleek, chic or upscale, our linen experts are available to help you create a look all your own.

Lighting

Personalize your reception space with lighting at your head table, custom monogram lights, a spotlight on the cake table, and more.

Ice Carvings

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



CUSTOMIZE YOUR EXPERIENCE

Dining Options

Customize your wedding dinner menu by selecting from the following options: Personal Preference, Plated Prix-Fixe, Buffet-style and Specialty Stations. You'll select from a wide array of delicious foods, and your wedding specialist will help design the perfect dining experience for you and your guests. We also welcome the opportunity to create a wedding package especially for you. Please ask your Catering Sales Manager..

Wedding Cake

Delectable, decadent and delicious wedding cakes are available from our recommended bakers listed on our preferred vendor page. They will be happy to arrange a tasting to insure you achieve your specific taste and style preferences.

Linens

Customized linens enhance any wedding design. Choose from floor length linens or delicate overlays to enhance the beauty of your wedding décor and individual tables. Our wedding specialist can help you select the right style and fabrics from our linen experts.

Chair Covers

Chair covers can enhance the dramatic look of your table décor. Whether fancy and frilly or sleek and chic, our linen experts can help you choose the right look to enhance your table décor.

Chairs

Desire a different look for your guests to sit on during your ceremony, cocktail hour of reception? Our style experts can help you choose a chair that is elegant and enhances the style and décor of your wedding.

Lighting and Decor

Personalize your wedding day with your custom monogram in lights, uplighting for your head table and cake table and wash the walls in a splash of color complementing your wedding hues. Add spectacular draping and mini lights cascading from the ceiling or stretched white spandex for a more contemporary vibe. The options are endless when it comes to lighting, audio visual and decor enhancements. Our Presentation Services Audio Visual and Affair in the Air experts are available any time to meet with you to design your special lighting and decor package. Ask your wedding specialist for more details and ideas to make your day even more memorable.

Ice Carvings

Customized glistening ice carvings add drama to your place card or buffet table. Or imagine a fabulous martini luge at a specialty bar. Our catering manager will consult with you to create a special tribute to your day and enhance the décor and style of your wedding.

Inclusions

Service at Hyatt is our passion and it shows. Allow the expert staff of Hyatt Regency Sarasota coordinate all the details of your special day. Your most important task is to fully experience the joy of this beautiful beginning of your life together. Our specially designed wedding packages include:

- Selection of hand passed hors d'oeuvres or displays
- Full three hour open bar and a champagne or wine toast
- Complimentary bartender fees - Expertly prepared plated or buffet dinner
- White or black linen and napkins
- Votive candles
- Complimentary dance floor
- Bridal table, gift table, placecard table
- Staging for band/disc jockey - Meeting concierge and professional banquet captain
- Complimentary suite for the bride and groom (weddings with 100+ guests)
- Special room rates for blocks of 10 or more guest rooms (based on availability)



HORS D'OEUVRES

Hors d'oeuvres / Displays Select 3 Passed or 2 Displays

Choose from a number of delectable cold or hot hors d'oeuvres to be served during cocktail reception for you and your guests to enjoy. Your wedding package includes two elegant display stations or three hand crafted passed hors d'oeuvres.

Displays

Crudites

Broccolini, Jicama, Celery and Baby Carrots, Pumpkin Seeds, Roasted Tomato Olive Tapenade, Spinach Ranch, Bagel and Lavosh Chips

Cheeses

Handcrafted Select Cheeses with Lavosh and Crackers, Seasonal Condiments, Nuts and Local Honey

Antipasto

Cured Italian Salami and Prosciutto Marinated Manchego, Mozzarella and Vegetables and Peppers Artichoke, Olives, Cippolini Onions, Grilled Asparagus, Pesto Squash, Zucchini, Tomatoes

Passed Cold Hors d'oeuvres

Roasted Tomato Caprese with Sea Salt and Micro Basil
Marinated Feta, Lemon Confit in Phyllo Cup
Goat Cheese Stuffed Raspberry, Balsamic Syrup Syringe
Fresh Thai Rolls, Mint, Cilantro, Basil, Mango
Antipasta Kebabs
Smoked Salmon Tartare Cone, Creme Fraiche, Cahaba Micro Mustard
Lemon Coin, Triple Cream Brie, Fig Jam
Ricotta Dill Mousse Cone with Salmon Caviar
Prosciutto Wrapped Asparagus with Blue Cheese and Pecans
Beef Tenderloin Crostini with Horseradish
Ahi Tuna Poke, Chuka Salad, Mango, Crispy Wonton
Blackened Shrimp, smoked Cheddar Grits Cake, Peppadew Relish
Shrimp Cocktail Shooters, Bloody Mary Dip

Passed Hot Hors d'oeuvres

Gruyere, Candied Onion Tartlette, Creme Fraiche
Conch Fritter with Sriracha Lime Aioli
Cream Corn Tart, Micro Chive
Mini Croque Monsieur, Brie, Prosciutto, Blackberry Jam
Blackened Chicken on Grit Crouton, Peppadew Aioli, Micro Cilantro
Roasted Fig and Blue Cheese Pizettes
Braised Short Rib Flat Bread Crisp, Port Glaze
Beef or Chicken Wellington
Vegetable Spring Rolls with Sweet and Sour Sauce
Chorizo Stuffed Medjool dates Wrapped in Bacon, Balsamic Gastrique
Blue Crab Cakes, Saffron Lime Aioli



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 entrées. 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.

Appetizers - select one

Lobster Bisque, Vanilla Cream Forest Mushroom Canneloni, Truffle Puree Applewood Bacon Wrapped Sea Scallop and Lemon Risotto with Pea Tendrils Blue Crab Cake, Horseradish Orange Marmalade, Micro Chive

Salads - select one

Baby Spinach, Frisee, Edible Flowers, Orange Segments, Sherry Vinaigrette

Classic Caesar with Herbed Croutons, Parmesan, Anchovies

Iceberg Wedge with Candied Bacon, Local Blue Cheese and Heirloom Tomatoes, Aged Balsamic Syrup

Wild Arugula, Spiced Watermelon, Goat Cheese, Red Balsamic Vinaigrette

Entrées - select four

Angus Filet Mignon, Smoked Garlic Demi Glace Herb Roasted Free Range Chicken, Thyme Portobello Ragu

Sake Marinated Grouper, CarrotGinger Emulsion

Applewood Scented Loch Duart Salmon, Maple Cherry Glaze

Domestic Lamb Rack, Minted Edamame Puree, Zinfandel Caramel

Vegetarian Napoleon of Grilled Farmer's Market Vegetables, Olive Polenta Cake, Ratatouille

All entrees include Chef's selection of Seasonal Picked Vegetables and Starch

Desserts - select one

Your Specially Designed Wedding Cake served with Chocolate Strawberries and Truffle

Cheesecake Trio Key Lime, Chocolate and Strawberry Nugget

Chocolate x 2 Bitter Chocolate Dome, Pineapple Clusters/Warm White Coco, Strawberry Vodka

With Deluxe Bar Package: \$140

With Signature Bar Package: \$135



PLATED PRIX-FIXE DINNER

A prix-fixe 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.

Salads - select one

Baby Spinach, Frisee, Edible Flowers, Orange Segments, Sherry Vinaigrette

Classic Caesar with Herbed Croutons, Parmesan, Anchovies

Iceberg Wedge, Candied Bacon, Local Blue Cheese, Heirloom Tomatoes, Aged Balsamic Syrup

Wild Arugula, Spiced Watermelon, Goat Cheese, Red Balsamic Vinaigrette

Sorbet - select one

Raspberry

Lemon

Mango

Entrees - select one

Angus Filet Mignon, Creamed Potato, Syrah Sauce, Asparagus
\$104 per guest/package

Braised Beef Short Ribs, Wild Mushroom Polenta, Root Vegetables and Spring Onion
\$100 per guest/package

Grilled Mahi Mahi, Citrus Horseradish Gremolata, Quinoa Risotto, Snap Peas
\$100 per guest/package

Herbed Provencal Chicken Breast, Farro Risotto, Lemon Thyme Glaze, Pea Tendrils
\$100 per guest/package

Miso Poached Salmon, Jasmine Rice, Asian Greens
\$100 per guest/package

Angus Petite Filet Mignon and Jumbo Gulf Shrimp, Roasted Potatoes, Grilled Asparagus
\$106 per guest/package

Desserts

Your Wedding Cake is served complimentary as part of your wedding package

For an additional charge: Chocolate Dipped Strawberries and Truffle
\$6 per guest

Key Lime Torte, Macerated Strawberries
\$7 per guest

Chocolate Bombe, Raspberry Sauce, Croquant Pieces
\$7 per guest

Meyer Lemon Cheesecake With Lavender Honey
\$7 per guest



BUFFET-STYLE DINNER

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 Hyatt Regency's award-winning chefs. Choose from regionally inspired cuisine to customized selections, and your wedding specialist will assist you in designing the perfect menu.

Buffet One

Conch and Clam Chowder Summer Field Green Salad with Seasonal Berries, Candied Pecans, Gorgonzola and Cabernet Vinaigrette
Caesar Salad with Herbed Garlic Croutons, Parmesan, Anchovies
Mahi Mahi with Tropical Fruit Salsa, Lemon Quinoa
Peppered Roast Beef Sirloin with Roasted Wild Mushrooms
Marble Potatoes
Grilled Farmer's Market Vegetables

Your Wedding Cake served complimentary as part of your wedding package
Coffee, Tea, Decaf
\$103 per guest/package

Buffet Two

Wild Mushroom and Brie Bisque with Truffle Oil
Baby Spinach, Frisee, Edible Flowers, Orange Segments, Sherry Vinaigrette
Homestead Tomato Salad, Cucumber Ribbons, Feta, Sweet Onion Dressing
Pan Seared Corvina with Spring Peas and Shitake Mushrooms
Spice Dry Rubbed Free Range Chicken with Preserved Lemons and Rosemary
New Potatoes and Parsnip Gratin
Sugar Snap Peas with Garlic and Fresh Mint

Your Wedding Cake served complimentary as part of your wedding package
Coffee, Tea, Decaf
\$100 per guest/package

Buffet Three

Lobster Bisque with SherryBasil Cream Red Watercress, Roasted Fruits, Local Harvest Pecan Vinaigrette
Baby Iceberg Lettuce with Bacon, Cherry Tomato and Local Blue Cheese
Grilled Salmon, Enoki Mushrooms and GingerSesame Glaze
Herb Crusted Sirloin with Peppercorn Sauce
Fennel Seed Dusted Chicken Breast, Arugula Mint Pistou
Wild Mushroom Risotto
Roasted Asparagus and Baby Carrots

Your Wedding Cake served complimentary as part of your wedding package
Coffee, Tea, Decaf
\$104 per guest/package



SPECIALTY STATION DINNER

Specialty Stations dining is a great choice if you desire a less formal and flowing event for your wedding day. Our executive chef will present food stations with a number of delectable meal choices. Some food items can be prepared to order while others can offer a variety of choices using the freshest of ingredients to provide options for the discerning tastes of your guests.

Stations Menu One

Citrus Salad with Baby Spinach, Hearts of Palm, Mandarin Oranges, Ruby Red Grapefruit, Shaved Red Onion, Citrus Vinaigrette

*Florida Mahi Station

Blackened Mahi Mahi with Homemade Cajun Blackening Spice, Key Lime Caper Sauce, Cajun Remoulade, Sweet Onion Tartar Sauce

Seasonal Fresh Vegetables

Fresh Brioche "Mini Buns"

Crispy Fried Plantain Chips

*Culinary Attendant Fee \$150

*Slow Roasted Carved Angus Beef Sirloin Rubbed With Fresh Cracked Black Pepper Truffle Bordelaise Sauce, Horseradish Aioli Cream

Garlic and Balsamic Stewed Mushrooms with Fresh Thyme, Merlot Roasted New Potatoes with Rosemary, Sea Salt and Cold Pressed Olive Oil

*Culinary Attendant Fee \$150

\$109 per guest/package

Station Menu Two

Caesar Salad with Baby Romaine, Shaved Asiago Cheese, Focaccia Crumbles

*Cedar Plank Salmon

Grilled Lemons, Caper-Herb Tartar Sauce, Meyer Lemon Aioli

Roasted Asparagus and Sweet Bell

Peppers with Crushed Sea Salt

Warm Grilled Flatbread and Crisp Lavosh

*Culinary Attendant Fee \$150

*Slow Roasted Leg of Lamb

Mint and Roasted Pear Chutney,

Burgundy Demi

Mushroom Risotto with Shaved

Parmesan, Fresh Rosemary

Sourdough Rolls & Whipped Butter

*Culinary Attendant Fee \$150

\$106 per guest/package

Included all Station Menus:
Your Wedding Cake served complimentary as part of your wedding package
Coffee, Tea, Decaf

Add to Any Station Menu

*Pasta Station

Freshly Prepared Pasta with Oven Roasted Focaccia, Parmesan Bread Sticks and Lavosh

Whole Wheat Penne, Pulled Free Range Chicken, Roasted Peppers, Chipotle Tomato Cream

Cavatappi Pasta Served in Puttanesca Sauce

Raviolis with Portabella Mushrooms, Pine Nuts, Roasted Tomato Pesto and Asiago

*Culinary Attendant Fee \$150

\$15.00 per guest

Midnight Snack

Kobe Beef Sliders with Smoked Cheddar, Sundried Tomato Ketchup

\$6.50 per guest

Viennese Station

Assorted Petit Fours, Mini Chocolate Chip, Peanut Butter, Oatmeal Raisin Cookies, Coconut Macaroons, Red Velvet Cake, Chocolate Cake, Coconut Cake
\$15.00 per guest



BEVERAGE PACKAGES

Your special day calls for a celebration. There are bar packages to choose from to suit the needs of you and your guests. Select from soft drinks, red and white wine, premium and domestic beer and cocktails.

Standard Bar Package

Gin: Beefeater
Vodka: Smirnoff
Scotch: J&B
Bourbon: Jim Beam
Canadian Whiskey: Canadian Club
Rum: Cruzan
Tequila: Sauza Gold
Wine: Canyon Road Chardonnay, Merlot and Cabernet Sauvignon
Champagne: Pascual Toso Brut
Beer: Corona, Stella, Bud L, Mic Ultra, O'douls
Mineral Water/Juices/Soft Drinks

3 Hours included in package price Each additional hour to package \$9 per guest

Bride and Groom Signature Drinks:

Two to Tango! Blushing Bride Martini Ball and Chain Champagne Punch Sunset Sangria

Deluxe Bar Package

Gin: Tanqueray
Vodka: Absolute
Scotch: Dewars
Bourbon: Jack Daniels
Canadian Whiskey: Crown Royal
Rum: Bacardi
Tequila: Jose Cuervo Gold
Wine: Canvas Pinot Grigio, Chardonnay, Merlot and Cabernet Sauvignon
Beer: Corona, Stella, Bud L, Mic Ultra, O'douls
Mineral Water/Juices/Soft Drinks

Add \$5 per guest to 3 hour package price for deluxe bar package. Each additional hour to package \$10 per guest

Bride and Groom Signature Drinks:

Two to Tango! Blushing Bride Martini Ball and Chain Champagne Punch Sunset Sangria

Cash Bar

Standard Bar Cocktails \$9.00
Deluxe Bar Cocktails: \$11.00
Domestic Beer \$6.50
Premium and Import Beer \$7.00
Select Wine \$9.00
Champagne (by the glass) \$9.00
Mineral Water/Juice \$4.00
Soft Drinks \$4.00
Cordials \$10.00



HAND CRAFTED COCKTAILS

BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

Blueberry Lemonade Cooler 14.00
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

City Park Swizzle 14.00
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

Pineapple Basil Cooler 14.00
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

Sweet Arnold 14.00
Bacardi Superior rum and raspberry puree with iced tea and lemonade

Grapefruit Delight 14.00
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup

DON JULIO BLANCO TEQUILA
Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

Don Collins 14.00
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

Sage Margarita 14.00
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

Paloma Fresca 14.00
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

The Don's Martini 14.00
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

Spicy Paloma 14.00
Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

Teato's Passion 14.00
Tito's Handmade vodka with passion herbal infused iced tea

Tropical Sunset 14.00
Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

Watermelon Jalapeno Cooler 14.00
Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

Island Splash 14.00
Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

Mockingbird Ginger 14.00
Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

Strawberry Mule 14.00
Tito's Handmade vodka, muddled mint and strawberries with ginger beer



SPECIALITY 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.

Sparkling Wines

Pascual Toso, Brut, Argentina

Soft, fresh-smelling floral notes with light citrus fruit. 38.00

La Marca, Prosecco, Italy

On the nose, this sparkling wine brings fresh citrus with hints of honey and white floral notes. Clean with ripe citrus, lemon, green apple and touches of grapefruit. 40.00

White Wines

Matanzas Creek, Sauvignon Blanc, Sonoma County

Aromas of white grapefruit, pumelo, nectarine and lemon thyme, hints of fresh oregano and yellow guava finish out the profile. 65.00

Frei Brothers, Chardonnay, Russian River Valley

Flavors of green apple, orange zest and apple pie, complemented by notes of butter and toast. The rich nutty flavors lead to a silky finish and plush mouthfeel. 60.00

Rodney Strong "Chalk Hill", Chardonnay, Sonoma County

Barrel fermentation in new and seasoned French oak adds toasty vanilla and spice complexities. Creamy and crisp, with abundant fruit character, mineral and oak flavors. 54.00

Red Wines

Frei Brothers, Merlot, Dry Creek Valley

Aromas and flavors of red licorice and blackberry that meld with hints of toasted oak, milk chocolate and roasted coffee. 60.00

Rodney Strong, Merlot, Sonoma County

Plum and blueberry flavors with a touch of dried herb predominate in this soft, rich merlot. Aging in small oak barrels lends flavors of spicy vanilla and berry-cream. 52.00

Rodney Strong "Alexander Valley", Cabernet Sauvignon, Sonoma County

Lush, dark berries and ripe plums dominate in the glass, while hints of cassis and cocoa play in the background. 65.00

Pascual Toso Reserva, Malbec, Argentina

Aromas of plum and quince with a slight touch of elegant oak. 52.00



VENDORS

We would recommend using a vendor from the hotels preferred vendor list. We request all vendors to deliver flowers, cakes, audio visual and any 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 wedding specialist. All vendors must supply their own equipment for setup.

AV

PSAV

1000 Boulevard of the Arts
Sarasota, FL, 34236
Tel: 941.363.2630
<http://www.psav.com/>

Linens

Linens by the Sea
2006 72nd Drive E
Sarasota, FL 34243
Tel: 941.727.3311
<http://www.linensbythesea.com/>

Connie Duglin

11220 Satellite Blvd.
Orlando FL. 32837
Tel: 407 851 1419
www.connieduglinlinen.com

Florists

Flowers by Fudgie Tel:941.349.9212
/800.338.5983
www.flowersbyfudgie.com

Beneva Flowers

941.308.1656/888.662.2987
www.beneva.com

T + 1 941-953-1234

<http://sarasota.hyatt.com>

Music

Jay Goodley Entertainment
Tel: 941.480.9600
www.jaygoodley.com

Black Tie DJs

Tel: 941 925.5944
www.sarasotadj.com

Decorations

Affairs in the Air
8208 Cortez Road West Suite 5
Bradenton, FL, 34210
Tel:941.745.1797 /941.761.1326
<http://affairsintheair.com/>

Transportation

SRQ Services
Tel: 941.925.7733
<http://srqservices.com/>

Gulf Coast Destinations, Inc.

Tel:941.927.3737 /727.639.1958
www.gcdmc.com

Wedding Planners

Days Remembered by ND
Tel: 678.591.6475
www.daysrememberedbynd.com

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

Photography

Imely Photography & Video, LLC
Tel:941.927.7032
www.imelyphoto.com

Carrie Wildes photography.art.design
813.480.0324 www.carriewildes.com

Alfred Gordon Photography 941.721.9257
www.algordonphoto.com

Wedding Cakes

Cakes by Ron
941.365.2991
www.cakesbyron.com

The Cake Zone

941-799-CAKE(2253)
www.thecakezone.com

Party Rentals

US Tent Rental
2006 72nd Drive E
Sarasota FL. 34243
Tel: 941.727.3311
<http://www.ustentrental.com/>



DETAILS MADE EASY

Ceremony Information

In order to better orchestrate your wedding and to allow you the opportune time for your wedding ceremony, the Hyatt Regency Sarasota must approve your ceremony start and end time. Evening receptions and dinners may not be scheduled prior to 6pm. Please confirm all times in advance of signing your contract with your catering manager.

Security

Hyatt Regency Sarasota will not assume responsibility for the damage or loss of any merchandise or articles left on the premises prior to or following your ceremony or reception. Should you wish to hire security services, suggestions are available through your wedding specialist. Please ensure someone from your wedding party secures any gifts left at your wedding. The hotel will not be responsible for gift removal. This includes all vendor equipment on property.

Food and Beverage

No food or beverage may be brought into the hotel by the guests or persons attending the functions. All food and beverages will be supplied by the hotel other than your wedding cake. Please see our list of approved vendors/bakers and coordinate this with your Hyatt Wedding Specialist.

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.

Guest Accommodations

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

Welcome Packets and Gift Bags

Welcome packets and/or gift bags may be delivered to your guests' rooms at a charge of \$3.00 each and must be personalized with each guest's name.

Confirmation of Space and Deposits

An initial nonrefundable deposit of twenty percent (20%) of estimated charges is required to confirm your date along with the signed contract.

Deposit Schedule and Final Payment

Your catering manager will establish a deposit/payment schedule which will be outlined in your contract. 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 10% overage deposit will be collected with the final payment to cover charges and /or incidentals charges incurred during and following the wedding.



MORE DETAILS TO CONSIDER

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 Hyatt Regency Sarasota is exceptional.

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.

\$10,000 USD earns 60,000 Hyatt Gold Passport points or a minimum of two free nights

\$20,000 USD earns 90,000 Hyatt Gold Passport points or a minimum of three free nights

\$30,000 USD earns 120,000 Hyatt Gold Passport points or a minimum of four free nights

\$40,000 USD earns 150,000 Hyatt Gold Passport points or a minimum of five free nights

Hyatt Gift Cards

Easy for them. Unforgettable for you. 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. Purchase them as a reward for yourself, receive them as gifts to use on your honeymoon or give them as gifts to help your special guests personalize their experience while at your Hyatt wedding. Hyatt gift cards can fit any budget with a range of denominations. Visit certificates.hyatt.com.

Hyatt Gift Registry

For the couple who want to share their travel plans and/or dreams with their friends and family and provide a way to help you get there, Hyatt Gift Registry is the perfect choice. For couples planning their honeymoon who do not want or need traditional gifts, or who want to provide alternate options for gift giving, Hyatt Gift Registry provides a great alternative. Creating a Hyatt gift registry is fun, easy, and 100% customizable. Visit visithyattgiftregistry.com.

PHOTO GALLERY



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