

Weddings by
Hyatt Regency Sarasota





About Hyatt Regency Sarasota



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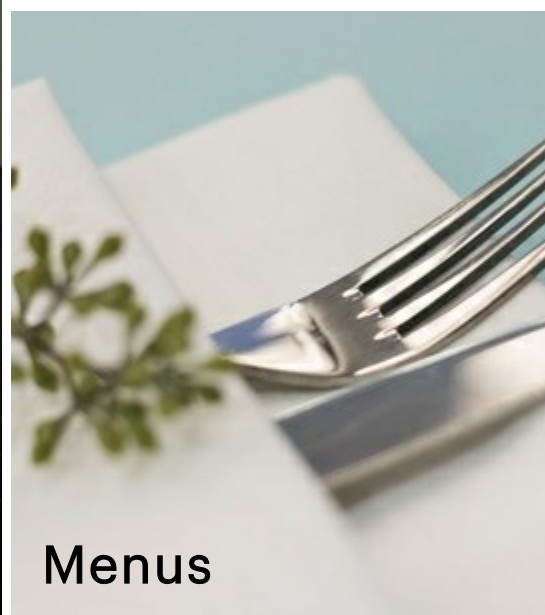
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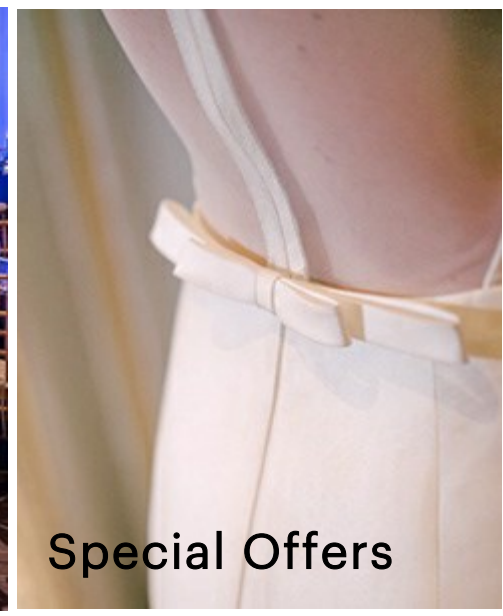
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About Hyatt Regency Sarasota

Welcome!

Congratulations on setting your wedding date and thank you for your interest in Hyatt Regency Sarasota.

Our hotel is a stunning facility in a resort-like setting with elegant surroundings, spectacular food and memorable sunsets. Our property features an exclusive private marina on Sarasota Bay and a lagoon swimming pool with cascading waterfalls, providing the perfect backdrop for a memorable event. Our grounds offer a number of different locations in which to host the wedding of your dreams. Overnight rooms for your guests may be arranged as well as your rehearsal dinner and/or a morning after brunch for your out of town guests.

With 20,000 square feet of indoor and outdoor meeting and wedding space, you'll find the ideal venue to host any type of event.

Guestrooms

Our spacious rooms feature magnificent views, relaxing decor and deluxe amenities. Special room rates can be arranged through your wedding specialist for your guests.

Resort Amenities Included In Daily \$24.00 Resort Fee

- Standard guest room Wifi internet up to six devices
- Two bottles of water daily in guestrooms
- 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, giant jenga
- Watersports including Kayaking, Paddle Boarding and Paddle Boating
- Scheduled shuttle service to/from St. Armand's - Circle, Downtown and Lido Beach
- Use of bicycles and helmets
- Use of fishing poles and bait
- 20% off IMG Academy Golf Club green fees

Currents Restaurant & Bar

Our chic, upscale dining establishment offers innovative menus for breakfast, lunch and dinner. Enjoy cocktails in our contemporary bar and lounge located off the main hotel lobby.

Hurricane Hut

Savor a tropical cocktail as beside the lagoon style 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. 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 state of the art StayFit at Hyatt™ health facility featuring a variety of cardio machines, weights and YogaAway™ materials.

Parking

Both valet parking and complimentary self parking are available.



Honeymoon Free Nights

Celebrate Your Wedding Day At Hyatt and Earn Free Nights On Your Honeymoon

Enjoy a romantic trip for two at one of our many exotic locations. When you celebrate your special day at Hyatt hotels or resort locations worldwide, earn free nights for your honeymoon.

Now when you celebrate your special day at a participating Hyatt hotel, where you can earn free honeymoon nights at any Hyatt Hotels & Resorts location worldwide — from authentic resorts that capture the essence of the destination to exciting city hotels in 52 countries around the globe. Whichever honeymoon destination you choose, you'll make memories that will last a lifetime, on us.

Hold your wedding ceremony by December 31, 2019 at Hyatt Regency Sarasota and you will earn World of Hyatt Bonus Points redeemable for free nights with no blackout dates at Hyatt hotels or resorts worldwide.

Once you've earned World of Hyatt Bonus Points, you can redeem them through your World of Hyatt account by visiting worldofhyatt.com or calling 800 30 HYATT.

World Of Hyatt, Honeymoon Free Nights Reward Levels

\$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)





Venues

Create the wedding of your dreams at Hyatt Regency Sarasota's tropical resort style waterfront setting...a place you and your loved one truly deserve. Our wedding venues offer starlit evenings, breathtaking entrances and flawless coordination. Allow our experienced staff to assist you with planning every aspect of your celebration – from floral arrangements to music and everything in between.



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 & Poolside

Indicative of its name, the Florida Room boasts tropical elegance with floor-to-ceiling windows and complementing décor. Guests can exit onto the poolside deck and sip cocktails while enjoying views of the lagoon swimming pool and cascading waterfalls. Open the doors to take advantage of this refreshing outdoor space, making your event even more impressive and memorable.



Venues

The Boathouse

Located on the water, Boathouse is widely known as one of Sarasota's most compelling waterfront venues. The Boathouse features beautiful panoramic water views. Step out to the patio deck and enjoy the fresh Florida air. The Boathouse accommodates up to 120 guests for dinner, 175 reception style.



Tropics Room

Situated on the main lobby level, the chic, contemporary Tropics Room is highlighted by panoramic views of the lagoon pool with cascading waterfall and marina through our floor-to-ceiling windows. Enjoy the natural light that floods our lobby-level event spaces. Consider Tropics pre-function for your cocktail reception then adjourn to the Tropics room for a lovely plated or buffet dinner.



Sarasota Ballroom

This 10,000 square feet exquisite ballroom is one of the largest venues in the city. Invite 1,250 guests to your reception, or entertain as many as 750 guests at a formal, seated banquet. Breathtaking 16-foot ceilings will leave your guests with just the right impression of grandeur. The pre-function area is perfect for cocktails or take photos on the patio, a romantic setting for an outdoor reception.



Packages

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
- 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)
- Complimentary Menu Tasting (For up to four guests)







Curated Menus



Culinary

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

In addition to the menus offered, our Culinary and Event Staff are happy to help you customize a menu for your wedding.



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 guests 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.



Personal Preference allows your guests to personalize their dining experience. Treat them to an elegant four course meal. You choose the appetizer, salad, and offer your guests to choose their entrée, tableside with their server the night of the celebration. Guests will be presented with a custom printed menu.

Pricing at a Glance

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

Buffet Dinner Reception | \$105.00 – \$115.00 per guest

Specilty Station Dinner | \$115.00 per guest

Plated Dinner or Family Style Seated Reception | \$100.00 - \$127.00 per guest

Personal Preference Service | \$138.00 - \$145.00 per guest

Prices are subject to 24% service charge and 7% tax



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, Vegetables and Peppers, Artichoke, Olives, Cippolini Onions, Grilled Asparagus, Pesto Squash, Zucchini, Tomatoes

Passed Cold Hors D'oeuvres

Roasted Tomato Caprese with Sea Salt, Micro Basil

Fresh Thai Rolls, Mint, Cilantro, Basil, Mango

Antipasta Kebabs

Seafood and Citrus Ceviche, Plantain Chip, Micro Celery

Mini BLT Sandwiches

Prosciutto Wrapped Asparagus with Blue Cheese and Pecans

Sliced Sirloin Crostini with Horseradish

Ahi Tuna Poke, Chuka Salad, Mango, Crispy Wonton

Blackened Shrimp, smoked Cheddar Grits Cake, Pepadew Relish

Shrimp Cocktail Shooters, Bloody Mary Dip

Grilled Marinated Mushroom Bruchetta, Gorgonzola, Slivered Almond

Passed Hot Hors D'oeuvres

Gruyere, Candied Onion Tartlette, Creme Fraiche

Seafood 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, Cajun Remoulade

Pekin Duck Spring Roll, Thai Sweet Chili Dip





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.

With Signature Bar Package: \$138.00

With Deluxe Bar Package: \$145.00

Appetizers - select one

Lobster Bisque, Vanilla Cream

Forest Mushroom Canneloni, Truffle Potato Puree

Applewood Bacon Wrapped Sea Scallop

Lemon Risotto with Pea Tendrils

Blue Crab Cake, Roasted Corn Relish, Frisee

Salads - select one

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

Classic Caesar, 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

Entrées - select four

Angus Filet Mignon, Smoked Garlic Demi

Glaze Herb Roasted Free Range Chicken, Thyme Portobello Ragu

Sake Marinated Grouper, Carrot Ginger Emulsion

Applewood Scented Atlantic Salmon, Maple Cherry Glaze

Domestic Lamb Rack, Minted Edamame Puree, Zinfandel Caramel

Vegetarian / Vegan 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 Pate, Macerated Strawberries, Crème Fraiche, Chocolate Caviar





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.

Any menu can be served "Family Style" with \$2.00 up-charge.

Salads - select one

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

Classic Caesar, 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
\$115.00 per guest/package

Braised Beef Short Ribs, Wild Mushroom Polenta, Root Vegetables and Spring Onion
\$110.00 per guest/package

Grilled Mahi Mahi, Citrus Horseradish Gremolata, Quinoa Risotto, Snap Peas
\$110.00 per guest/package

Miso Poached Salmon, Jasmine Rice, Asian Greens
\$110.00 per guest/package

Herbed Provencal Chicken Breast, Farro Risotto, Lemon Thyme Glaze, Pea Tendrils
\$100.00 per guest/package

Angus Petite Filet Mignon and Jumbo Gulf Shrimp, Roasted Potatoes, Grilled Asparagus
\$125.00 per guest/package





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.

Buffet One

Clam Chowder

Field Green Salad, Seasonal Berries, Candied Pecans, Gorgonzola and Cabernet Vinaigrette

Caesar Salad, Herbed Garlic Croutons, Parmesan, Anchovies

Mahi Mahi, Tropical Fruit Salsa, Lemon Quinoa

Peppered Roast Beef Sirloin, Roasted Wild Mushrooms

Marble Potatoes

Grilled Farmer's Market Vegetables

Coffee, Tea, Decaf

\$105.00 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 Shiitake Mushrooms

Spice Dry Rubbed Free Range Chicken, Preserved Lemons and Rosemary

New Potatoes and Parsnip Gratin

Sugar Snap Peas with Garlic and Fresh Mint

Coffee, Tea, Decaf

\$105.00 per guest/package

Buffet Three

Lobster Bisque, Sherry Basil Cream

Red Watercress, Roasted Fruits, Local Harvest Pecan Vinaigrette

Baby Iceberg Lettuce, Bacon, Cherry Tomato, Local Blue Cheese

Grilled Salmon, Enoki Mushrooms and Ginger Sesame Glaze

Herb Crusted Sirloin, Peppercorn Sauce

Fennel Seed Dusted Chicken Breast, Arugula Mint Pistou

Wild Mushroom Risotto

Roasted Asparagus and Baby Carrots

Coffee, Tea, Decaf

\$115.00 per guest/package





Specialty Station Dinner

Specialty Stations dining is a great choice if you desire a less formal and flowing event. Our executive chef will present food stations with a number of delectable meal choices. Some food items can be prepared to order.

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, 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

**Roasted Carved Angus Beef Sirloin Station*

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

Coffee, Tea, Decaf

*Culinary Attendant Fee \$150.00 per Station
\$115.00 per guest/package

Station Two

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

**Cedar Plank Salmon Station*

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

**Slow Roasted Leg of Lamb Station*

Mint and Roasted Pear Chutney, Burgundy Demi Mushroom Risotto, Shaved Parmesan, Fresh Rosemary Sourdough Rolls & Whipped Butter

Coffee, Tea Decaf

*Culinary Attendant Fee \$150.00 per
\$115 per guest/package

Add to Any Station

**Pasta Station*

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

Cavatappi Pasta, Puttanesca Sauce

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

Oven Roasted Focaccia, Parmesan Bread Sticks and Lavosh

*Culinary Attendant Fee \$150.00 per
\$18.00 per guest

Late Night Snack

Beef Sliders with Smoked Cheddar, Sundried Tomato Ketchup

\$8.00 per guest

Viennese Station

Assorted Petite Fours, Mini Chocolate Chip, Peanut Butter, Oatmeal Raisin Cookies, Coconut Macaroons, Red Velvet Cake, Chocolate Cake, Coconut Cake

\$18.00 per guest



Bar Packages

Bar Service

Your special day calls for a toast! With several bar packages perfect for your style of occasion, guests will sip, savor and enjoy. Create your own Signature Cocktail, or design a unique Craft Bar to enhance the celebration. Select from a variety of soft drinks, wines, bubbles, brews and cocktails.

Based on your vision, Hyatt offers a range of bar service and packages:

Your wedding package includes 3 hours of standard bar package.

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, Yuengling, Bud L, O'douls
Mineral Water/Juices/Soft Drinks

3 Hours included in package price.

Each additional hour to package \$10.00 per guest.

Deluxe Bar Package

Gin: Tanqueray
Vodka: Tito's
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, Yuengling, Bud L, O'douls
Mineral Water/Juices/Soft Drinks

Add \$7 per guest to 3 hour package price for deluxe bar package upgrade

Each additional hour to package \$12 per guest.





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.



Bar

Hyatt Signature Wine Series, Canvas by Michael Mondavi

PINOT GRIGIO, VENETO, ITALY
Aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

CHARDONNAY, SONOMA CA
Freshness and richness of pure fruit woven with subtle toasty oak.

PINOT NOIR, SONOMA CA
Aromas of vivid red fruit with hints of spice that complement the texture.

MERLOT, NAPA CA
Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

CABERNET SAUVIGNON, NAPA CA
Subtle hints of oak and spice married with lively tannins.



Details

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.

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 11 a.m. Special room rates can be arranged through your wedding specialist for your guests.

Pre and Post Celebrations

The rehearsal dinner, farewell brunch, bridesmaid luncheon and post wedding after glow are all part of making your wedding weekend memorable. At Hyatt Regency Sarasota we can create the perfect event to enhance your once in a lifetime celebration.



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, and two additional guests.

Wedding Specialist

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

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

Tel: 941.363.2630

<http://www.psav.com/>

Linens

Linens by the Sea

Tel: 941.727.3311

<http://www.linensbythesea.com/>

Connie Duglin

Tel: 407.851.1419

www.connieduglinlinen.com

Music

Jay Goodley Entertainment

Tel: 941.480.9600

www.jaygoodley.com

Black Tie DJs

Tel: 941.925.5944

<http://www.blacktiedjs.net/>

Decorations

Affairs in the Air

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

<http://www.gcdmc.com/>

Wedding Planners

Sun Weddings, LLC

Tel: 941.497.7561

<https://www.floridasunweddings.com>

Wedding Resource

Little White Book

<http://littlewhitebook.com/>

Health and Beauty Services

Ana Molinari Salon and Spa

941.376.0812

<http://www.anamolinari.com/>

Party Rentals

US Tent Rental

Tel: 941.727.3311

<https://www.ustentrental.com/>

Bakers

Wonder Cake Creations

Tel: 941.777.2987

<http://www.wondercakecreation.com/>

Photographers

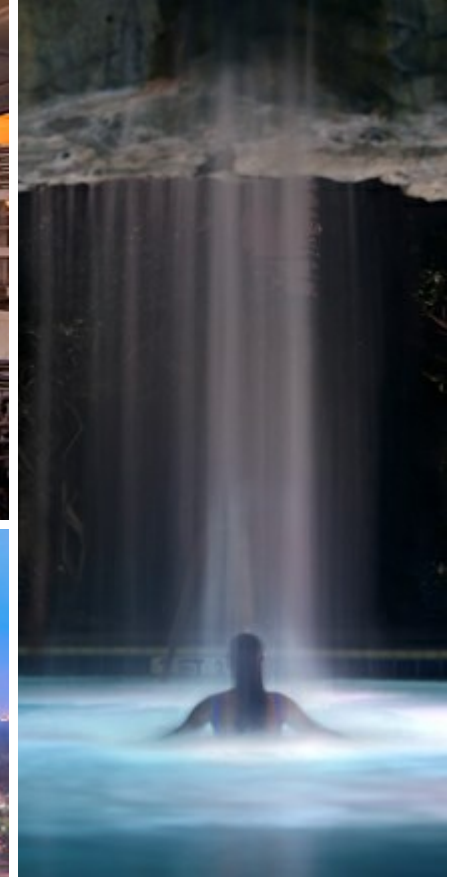
Limelight Photography

Tel: 813.926.4290

<http://stepintothelimeight.com/>



Gallery





Hyatt Hotels & Resorts

Hyatt Regency Sarasota

1000 Boulevard of the Arts

941-953-1234

