



HYATT PLACE TAMPA / WESLEY CHAPEL

HYATT WEDDING GUIDE



Love's Bloom Package

Based on 100 Guests Reception: \$14,700 (\$147 Per Guest) Total:\$14,700 ***Price estimate is not inclusive of applicable taxes and gratuity. See package Enhancements for additional options.*

LOVE'S BLOOM PACKAGE

Inclusions

- Two Hours Hosted Bar
- Champagne Toast
- Infused Water Station for Reception
- Four Butler Passed Hors d'oeuvres
- Choice Between Plated or Buffet Dinner Service
- Coffee and Tea Service
- Wedding Cake Cutting & Service
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Your choice of colored table linens
- Included Dance Floor
- Easels with Directional Signage
- Complimentary Menu Tasting*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding*

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$147 per guest

RECEPTION HORS D'OEUVRES

Bacon Wrapped Scallops

Chili Rubbed Chicken Satay

Miniature Beef Wellington

Petite Truffle Grilled Cheese

Spicy Italian Meatballs

Vegetable Spring Rolls
with Sweet Chili Glaze

Caprese Skewers
with Balsamic Reduction

BEVERAGE STATION

Iced Tea

Fruit Infused Water

Fresh Brewed Coffee (Regular & Decaf)

Bar Enhancements

Two Hours Open Beer & Wine Bar

Deviled Egg
with Mustard Seed & Cornichon

Melon and Prosciutto Skewers

Avocado Goat Cheese Phyllo

ENTRÉE

Steak Tips
with Portobello Mushrooms

Paprika Rubbed Chicken
with Tomato Basil Jam

Grilled Salmon
with Herb Butter Sauce

Grilled Cauliflower Steak
with Chimichurri

VEGETABLE

Fire Roasted Corn

Seasonal Roasted Vegetable Medley

Sauteed Butter Beans and Herbs

Roasted Brussels Sprouts

ACCOMPANIMENTS

Rice Pilaf

Roasted Red Potatoes
in Olive Oil and Rosemary

Butter Whipped Potatoes

Creamy Polenta

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

Eternal Bliss Package

Based on 100 Guests Reception: \$16,500 (\$165 Per Guest) Total:\$16,500 ***Price estimate is not inclusive of applicable taxes and gratuity. See package Enhancements for additional options.*

ETERNAL BLISS PACKAGE

Inclusions

- Two Hours Hosted Bar

- Champagne Toast
- Infused Water Station for Reception
- Four Butler Passed Hors d'oeuvres
- Choice Between Plated or Buffet Dinner Service
- Coffee and Tea Service
- Wedding Cake Cutting & Service
- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Your choice of colored table linens
- Included Dance Floor
- Easels with Directional Signage
- Complimentary Menu Tasting*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding*

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$165 per guest

RECEPTION HORS D'OEUVRES

Miniature Beef Wellington

.....

Deviled Egg
with Mustard Seed & Cornichon

.....

Spicy Italian Meatballs

.....

Caprese Skewers
with Balsamic Reduction

.....

Vegetable Spring Rolls
with Sweet Chili Glaze

.....

Bacon Wrapped Scallops

.....

Chili Rubbed Chicken Satay

.....

Avocado Goat Cheese Phyllo

.....

Melon and Prosciutto Skewers

.....

Petite Truffle Grilled Cheese

.....

ENTRÉE

BEVERAGE STATION

Iced Tea

.....

Fruit Infused Water

.....

Fresh Brewed Coffee (Regular & Decaf)

.....

Bar Enhancement
Two Hours Premium Bar

.....

ACCOMPANIMENT

Airline Chicken Breast
with White Wine Sauce
.....
Herb Crusted Grouper
with Citrus Glaze
.....
Grilled NY Strip Steak
with Red Wine Mushroom Sauce
.....
Grilled Portobello Mushroom
with Balsamic Reduction
.....

Rice Pilaf
.....
Roasted Red Potatoes
in Olive Oil & Rosemary
.....
Butter Whipped Potatoes
.....
Roasted Sweet Potatoes
.....
Parmesan Risotto
.....

VEGETABLE

Fire Roasted Corn
.....
Grilled Asparagus
with Balsamic Reduction
.....
Seasonal Roasted Vegetable Medley
.....
Green Beans Almandine
.....
Roasted Broccoli
with Orange Zest
.....

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

Timeless Elegance Package

Based on 100 Guests Reception: \$18,600 (\$186 Per Guest) Total:\$18,600 ***Price estimate is not inclusive of applicable taxes and gratuity. See package Enhancements for additional options.*

TIMELESS ELEGANCE PACKAGE

Inclusions

- Two Hours Hosted Bar
- Champagne Toast
- Infused Water Station for Reception
- Four Butler Passed Hors d’oeuvres
- Choice Between Plated or Buffet Dinner Service
- Coffee and Tea Service
- Wedding Cake Cutting & Service

- Dedicated Hotel Event Manager and Professional Event Captain
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Your choice of colored table linens
- Included Dance Floor
- Easels with Directional Signage
- Complimentary Menu Tasting*
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding*

Food and Beverage Minimum

Based Upon Date and Event Space

Reception Package Pricing

Beginning at \$186 per guest

RECEPTION HORS D'OEUVRES

Miniature Beef Wellington

.....

Deviled Egg
with Mustard Seed & Cornichon

.....

Spicy Italian Meatballs

.....

Caprese Skewers
with Balsamic Reduction

.....

Vegetable Spring Rolls
with Sweet Chili Glaze

.....

Bacon Wrapped Scallops

.....

Chili Rubbed Chicken Satay

.....

Petite Truffle Grilled Cheese

.....

Melon and Prosciutto Skewers

.....

Avocado Goat Cheese Phyllo

.....

ENTRÉE

Airline Chicken Breast
with White Wine Mushroom Sauce

.....

Herb Crusted Grouper
with Red Pepper Romesco

.....

Grilled Filet of Beef

BEVERAGE STATION

Iced Tea

.....

Fruit Infused Water

.....

Fresh Brewed Coffee (Regular & Decaf)

.....

Bar Enhancements

Two Hours Platinum Premium Bar

.....

ACCOMPANIMENT

Wild Rice

.....

Roasted Red Potatoes
in Olive Oil and Rosemary

.....

Butter Whipped Potatoes

.....

with Red Wine Demi Glace

Grilled Portobello Mushroom
with Chimichurri Rojo

Roasted Sweet Potatoes

Creamy Polenta

Parmesan Risotto

VEGETABLE

Fire Roasted Corn

Grilled Asparagus
with Balsamic Reduction

Seasonal Roasted Vegetable Medley

Roasted Broccoli
with Orange Zest

Bourbon Glazed Baby Carrots

Roasted Brussels Sprouts

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

Cultural Weddings

3-Day Cultural Wedding Beginning at \$25,000 **2-Day Cultural Wedding** Beginning at \$17,500

CULTURAL WEDDING PACKAGE

Inclusions

- Two or Three Day Rental of The Sierra Ballroom & Pre-Function Space
- Access to Sierra Patio for Indoor/Outdoor Events
- Access for a Licensed Caterer to Utilize Banquet Kitchen
- Wedding Cake Cutting & Service
- Dedicated Hotel Event Manager and Professional Event Captain
- Hotel Banquet Staff for Service During Event
- Access from 8 AM Day 1 for Decorator/Florist
- Resort Standard Tables and Chairs
- Resort Standard China, Flatware, and Glassware
- Your Choice of Colored Table Linens
- Included Dance Floor
- Easels with Directional Signage
- Complimentary One Bedroom Suite for Wedding Couple the Night of the Wedding*

3-Day Cultural Wedding

Beginning at \$25,000

2-Day Cultural Wedding

Beginning at \$17,500

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

Bar

BEER & WINE BAR PACKAGE

Canvas White

Canvas Red

Sterling Vineyards Rose

Sterling Vineyards Merlot

Two Domestic Beers

Two Imported Beers

Two Craft Beers

PREMIUM BAR PACKAGE

Canvas White

Canvas Red

Sterling Vineyards Rose

Sterling Vineyards Merlot

Two Domestic Beers

Two Imported Beers

Two Craft Beers

Tito's Vodka

Tanqueray Gin

Bacardi Rum

Johnny Walker Red

Jim Bean

1800 Tequila

PLATINIUM PREMIUM BAR PACKAGE

Canvas White

Canvas Red

Sterling Vineyards Rose

Sterling Vineyards Merlot

Two Domestic Beers

Two Imported Beers

Two Craft Beers

Tito's Vodka

Tanqueray Gin

Johnny Walker Red

1800 Tequila

Jim Bean

Grey Goose

Mount Gay Rum

Patron

Johnny Walker Black

Bombay Sapphire Gin

Bullet Rye Bourbon

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

Rehearsal Dinner Package

Based on 50 Guests Rehearsal Dinner: \$4,500 (\$90 Per Guest) Total: \$4,500 ***Price estimate is not inclusive of applicable taxes and gratuity. See package Enhancements for additional options.*

OUR REHEARSAL DINNER PACKAGE

Inclusions

- Two Hours Hosted Bar
- Champagne Toast

- Four Hour Exclusive Event Space
- Buffet Dinner Service
- Coffee and Tea Service
- Dedicated Hotel Event Manager and Professional Event Captain
- Easels with Directional Signage

Food and Beverage Minimum

Based Upon Date and Event Space

Rehearsal Package Pricing

Beginning at \$90 per guest

STARTER

Kale Ceasar Salad

.....

Pesto Tortellini Salad

with Artichokes & Sun-dried Tomatoes

.....

Tomato Vodka Soup

.....

ENTRÉE

Grilled Chicken Breast

with Blistered Tomato Confit

.....

Braised Short Ribs

with Red Wine Demi Glaze

.....

Coffee-Rubbed Flank Steak

with Chimichurri

.....

Oven Roasted Salmon

with Citrus & Sauce Provencal

.....

SIDES

Scalloped Potatoes

.....

Rice Pilaf

.....

Bourbon Glazed Baby Carrots

.....

Grilled Broccolini with Herb Butter

.....

Mashed Potatoes

.....

DESSERT

Double Chocolate Mousse Cake

.....

Trifle

with Thyme Mascarpone Cream & Macerated Berries

.....

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

Farewell Brunch

Based on 50 Guests Brunch: \$3,000 (\$60 Per Guest) Total: \$3,000 ***Price estimate is not inclusive of applicable taxes and gratuity. See package Enhancements for additional options.*

FAREWELL BRUNCH PACKAGE

Inclusions

- Three Hour Exclusive Event Space
- Mimosa Bar
- Buffet Brunch Service
- Coffee and Tea Service
- Linens to Match Your Theme
- Dedicated Hotel Event Manager and Professional Event Captain
- Easels with Directional Signage

Food and Beverage Minimum

Based Upon Date and Event Space

Rehearsal Package Pricing

Beginning at \$60 per guest

BRUNCH BUFFET

Chef's Selection of Assorted Breakfast Pastries

.....

Greek Yogurt Parfaits
with House-made Granola & Berries

.....

Scrambled Farm Fresh Eggs
with Herbs

.....

Brioche French Toast
with Mixed Berry Compote

.....

Creamy Cheddar Cheese Grits

.....

Breakfast Potatoes
with Caramelized Onions & Bell Peppers

.....

Applewood Smoked Bacon & Pork Sausage Links

.....

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

market conditions.

Package Enhancements

CHEF ATTENDED STATIONS

Slow Roasted Prime Rib | \$475
with Au-Jus, and Horseradish Crème Fraiche *Serves 25 guests

Herb Crusted Roasted Turkey | \$200
with Pan Gravy *Serves 20 guests

Stuffed Pork Loin | \$260
with Spinach, Tomato, and Goat Cheese *Serves 20 guests

Spice Rubbed Beef Brisket | \$260
with Pickles, and House Made BBQ Sauces *Serves 20 guests

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

Late Night Bites

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. Minimum order of 50 pieces per selection.

LATE NIGHT BITES

Mini Beef Sliders
Topped with Pickle Chips

Mini Pulled BBQ Pork Sliders

Mini Chicken & Waffle Bites
with Syrup & Bacon

BBQ Chicken Nachos

Parmesan Chicken Wings

BBQ Chicken Wings

LATE NIGHT PIZZA PARTY

Cheese Pizza

Pepperoni Pizza

Veggie Pizza

Mozzarella Sticks

Vegetable Crudite
with Dipping Sauces

\$18 Per Guest

Tater Tots

.....
Loaded Tots

with Cheese & Bacon

.....
Kettle Corn

.....
Onion Rings

.....
Mozzarella Sticks

.....
Chicken Street Tacos

.....
Parmesan Fries

.....
\$15 *Per Guest*

Prices are subject to 7% taxable service charge, 18% gratuity, and current Florida sales tax of 7%. Menu pricing and selections may change based on availability and market conditions.

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