



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	<ul style="list-style-type: none">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	Roasted Sweet Potatoes
Grilled Portobello Mushroom	Creamy Polenta
with Chimichurri Rojo	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

PLATINIUM PREMIUM BAR PACKAGE

- Canvas White
- Canvas Red

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

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	<ul style="list-style-type: none">Two Hours Hosted BarChampagne 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.

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.

WORLD OF HYATT®

WORLD OF HYATT® WORLD OF HYATT®

WORLD OF HYATT® WORLD OF HYATT®