



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

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"><li>Two Hours Hosted Bar</li></ul>

- 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
<div><b>Inclusions</b><ul style="list-style-type: none"><li>Two Hours Hosted Bar</li><li>Champagne Toast</li></ul></div>

- 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*

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