

# *Luncheon Weddings at Hyatt Regency Grand Cypress*



1 Grand Cypress Blvd Orlando, Florida 32836 Tel: 407 239 3955 Fax: 407 239 3958



# *Ceremony and Reception Sites*



## ***Cypress Pointe***

*\$1000.00 Rental*

Our beautiful outdoor lakeside location is the perfect site for your wedding ceremony. A gazebo with white canopy and white folding chairs are included. We also provide an indoor location in case of inclement weather.

## ***Lakeside Casita***

*\$1000.00 Rental*

Our secluded lakeside casita, complete with a private patio, is surrounded by a lush tropical landscaping with a breathtaking view of Lake Windsong. This is the ideal setting for your ceremony and reception of up to 60 guests.

## ***Cascade***

*\$1000.00 Rental*

Complete with a grand spiral staircase, cascading waterfall and floor-to-ceiling windows offering the picturesque views of Lake Windsong, Cascade is the ultimate reception location as you celebrate your first moments as husband and wife.

## ***La Coquina***

*\$1000.00 Rental*

The perfect blend of elegance and style, La Coquina will offer a memorable experience as you celebrate your special day beneath crystal chandeliers and the serene sounds of the baby grand piano.

All Rental Fees Subject to 6.5% State Sales Tax

*As it is the biggest day of your life, we make sure it's as unforgettable as you have always dreamed. From every detail of the reception to planning the accommodations, one of our trained catering professionals will help you create the perfect celebration for you and your guests.*

## ***Our Complete Package Includes:***

- Complimentary accommodations for the Bride and Groom on the evening of the wedding event
- Special room rates for overnight guests (rates and availability are dependent upon season and occupancy levels)
- Professional Banquet Captain to cater to your needs during the event
- Hot and Cold Hors d'oeuvres
- Four Hour Open Bar and Champagne Toast
- Custom Wedding Cake created by our award winning Pastry Chef
- Selection of linens
- Complimentary staging for Band or DJ
- Mirror with votive candles and a seasonal bud vase for guest tables
- Wedding planning guide from Beverly Clark
- Complimentary self-parking

# *Enhancements*



***At an additional cost, our Audio Visual Professionals can provide:***

Walk Down Memory Lane - Photo slide show of the bride and groom growing up

Wedding Lighting Enhancements - Highlight head table and cake

Bride and Groom Custom Monograms - Monograms projected onto wall, curtains or dance floor

Capture the Moment - Camera, tripod and technician to video ceremony

Audio Packages - Wireless lavalier, microphone(s), mixer and speakers

***Your Catering Manager will serve as your personal event consultant and provide complete coordination for every detail of your wedding event including suggestions regarding:***

Entertainment

Linens, décor and floral arrangements

Photography

Transportation

Wedding Planners to help orchestrate wedding rehearsal and ceremony

***Your Catering Manager will be there to direct the banquet staff on the evening of the event from your arrival to your cake cutting, ensuring that every last detail is attended to, for the most memorable event of your lifetime.***

# Menu Selections

## RUBY

*Wild Mixed Greens with Marinated Tomatoes, Nicoise Olives and Feta with Lemon-Shallot Dressing*

*Shrimp wrapped Crab Cake with Herbed Butter Sauce, Roasted Fingerling Potatoes and Carrots*

*Custom Wedding Cake for Dessert*

*Assorted Breads and Butter*

*Starbucks Coffee, Decaffeinated Coffee and Tazo Tea*

*\$94.00 Per Guest*

## DIAMOND

*Spring Greens with Caramelized Walnuts, Goat Cheese and Grape Tomatoes with Balsamic Vinaigrette*

*Sliced Tenderloin of Beef with Mushroom Bordelaise, Parmesan Polenta and Asparagus*

*Custom Wedding Cake for Dessert*

*Assorted Breads and Butter*

*Starbucks Coffee, Decaffeinated Coffee and Tazo Tea*

*\$96.00 Per Guest*



Prices listed are the complete package price per guest

All Prices Subject to 22% Taxable Service Charge and 6.5% State Sales Tax

# Menu Selections

## EMERALD

*Spinach Salad with Roasted Shallots,  
Tomatoes, Caramelized Scallops with Feta  
and Dijon Mustard Dressing*

*Spice Rubbed Chicken Breast served on  
Saffron-Herb Orzo with Asparagus  
Spears and Thyme Bordelaise*

*Custom Wedding Cake for Dessert*

*Assorted Breads and Butter*

*Starbucks Coffee, Decaffeinated Coffee and  
Tazo Tea*

*\$90.00 Per Guest*

## SAPPHIRE BUFFET

*Tomato and Basil Soup with Roasted Garlic Croutons*

*Iceberg Wedges with Pickled Tomatoes*

*Ranch Dressing with crumbled Bleu Cheese*

*Baked Potato Salad with Sour Cream, Bacon and  
Cheddar Cheese*

*Roast Beef and Jack Cheese Wraps with Horseradish  
Aioli*

*Hickory Barbecued Salmon with Truffle Honey Glaze*

*Lemon and Black Pepper Rotisserie Chicken*

*Truffled Macaroni and Cheese*

*Broccoli and Cauliflower topped with Melted Cheddar  
Cheese*

*Custom Wedding Cake for Dessert*

*Starbucks Coffee, Decaffeinated Coffee and Tazo Tea*

*\$98.00 Per Guest*



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# Menu Selections



## **HORS D'OEUVRES – 2 TOTAL**

### **COLD**

*Wild Mushroom in Brioche*  
*Cajun Chicken with Grilled Pineapple on Rice Cake*  
*Bruschetta with Tomatoes, Artichokes and Boursin*  
*Shrimp Gazpacho Shooter with Crisp Celery*  
*Key Lime Chicken Caesar Salad Roll*  
*Prosciutto and Boursin Crepe*  
*Roma Tomato Mozzarella on Baguette Crisp*  
*Bay Shrimp Feta Cheese on Polenta*  
*Red Skinned Potato Creme Fraiche Caviar*

### **HOT**

*Chicken Dim Sum with Chili Flake Scallion Sauce*  
*Asian Pot Stickers with Toasted Sesame and Soy Sauce*  
*Caribbean Crab and Conch Fritters with Honey Mustard*  
*Crisp Mushroom and Vegetable Egg Roll*  
*Italian Sausage and Tomato Tartlet with Mozzarella*  
*Buttermilk Fried Calamari with Roasted Tomato and Fried Sage Sauce*  
*Fontina Filled Artichokes with Arugula Pesto*  
*Chicken Quesadilla with Jalapenos and Jack Cheese*  
*Miniature Crab Cakes with Tomato Remoulade*

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# Spirits and Wine



## **BAR PACKAGES**

*One bartender will be provided per 100 guests. Your package includes the bartender fees for up to 4 hours.*

*Four hours included in package price*

*Additional Hour: \$7.00 Per Guest*

## **BRIDE AND GROOM SIGNATURE DRINKS**

*(Choice of Two Signature Drinks)*

*Apple Pie Martini*

*Cosmopolitan*

*Diamond Iced Tea*

*Mai Tai*

*Mojito - Traditional or Mango*

*Margarita*

*Mimosa*

*Pina Colada*

*Raspberry Ricky*

*Spiced Rum Daiquiri*

*Strawberry Lemon Drop*

*Bride and Groom Signature Drinks Price: Included in Package Price*

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# *Spirits and Wine*



## ***SIGNATURE BAR PACKAGE***

*Stolichnaya Vodka*  
*Dewar's Scotch*  
*Seagram's VO Blended Whiskey*  
*Curevo Gold Tequila*  
*Beefeater Gin*  
*Knob Creek Bourbon*  
*Bacardi Select Rum*  
*Chardonnay and Pinot Grigio*  
*Cabernet Sauvignon and Shiraz*  
*White Zinfandel*  
*Sparkling Wine*  
*Heineken and Amstel Light*  
*Miller Lite, Budweiser and Michelob Ultra*  
*Assorted Soft Drinks and Bottled Water*

## ***PREMIUM BAR PACKAGE***

*Absolut Vodka*  
*Chivas Regal Scotch*  
*Crown Royal Blended Whiskey*  
*Cuervo 1800 Tequila*  
*Bombay Sapphire Gin*  
*Jack Daniel's Bourbon*  
*Mount Gay Rum*  
*Chardonnay and Pinot Grigio*  
*Cabernet Sauvignon and Shiraz*  
*White Zinfandel*  
*Sparkling Wine*  
*Heineken and Amstel Light*  
*Miller Lite, Budweiser and Michelob Ultra*  
*Assorted Soft Drinks and Bottled Water*

***Add \$6.00 Per Guest to Package Price***

***Additional Hour: \$8.00 Per Guest***

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