

*Weddings at Hyatt Regency Grand Cypress -*



One Grand Cypress Blvd Orlando, Florida 32836. Tel: 407 239 1234. Fax: 407-239-3958



Celebrate your wedding day at Hyatt



and enjoy free nights on your honeymoon.

When the cost of your wedding totals the following minimum amounts\*, you'll receive complimentary night at a participating Hyatt Resort of your choosing:

\$10,000 spent for wedding - complimentary 2-night stay.

\$30,000 spent for wedding - complimentary 4-night stay.

\$20,000 spent for wedding - complimentary 3-night stay.

\$40,000 spent for wedding - complimentary 5-night stay.



For the wedding you have always dreamed of, please contact any of our hotel's Wedding Specialists and reference code WEDNIGHTS. Or visit <http://hyattweddings.com> for more information on this offer. Additional days and other options can be added to this offer by contacting your Hyatt Wedding Specialist.

\*Offer subject to complete terms and conditions. Visit <http://hyattweddings.com> for full details.



### *Restaurants/Bars*

During your stay at the Hyatt Regency Grand Cypress, dine at any of our four outstanding restaurants, ranging from casual to fine dining, or enjoy a delicious cocktail at any one of our four bars and lounges.

### *Salon*

Let us pamper you in the relaxing environment of our full-service salon. We provide everything the bride-to-be and her bridesmaids will need - hairstyling, make-up application, manicures, pedicures and facials.

### *Health Club*

We offer each guest an opportunity to enhance their stay and keep active by using our state of the art fitness facilities. Treat yourself to one of our relaxing massages.

### *Golf*

Experience one of Orlando's most challenging courses, designed by Jack Nicklaus, or take a lesson at the Grand Cypress Academy of Golf.

### *Chef*

Executive Chef Kenneth Juran creates an innovative menu of fine food blending the traditional with cutting edge cuisine. Executive Sous Chef and Pastry Chef Steven Rujak was named the Southeastern Region Pastry Chef of the Year by the American Culinary Federation in 2006.

### *Awards*

Hyatt Regency Grand Cypress consistently strives to be the best. Over the past 26 years, these efforts have been recognized by Condé Nast, Travel & Leisure, Golf Digest, Travel Channel, Meeting News and more.

### *Parking*

Hyatt Regency Grand Cypress is pleased to offer valet parking for our resort guests' convenience. Valet parking is available for a nominal charge. We also offer complimentary self-parking.

### *Guest Rooms*

Enjoy our welcoming and stylish décor that reflects the lush tropical beauty of Central Florida. Our guestrooms include an elegant marble bath with Portico bath amenities, one king or two double beds, private balconies with views of the lake, pool, garden and waterfall, a generous work area and wireless high-speed Internet access.

# Ceremony & Reception Sites



## *Ceremony Locations*

### Cypress Pointe

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.

1500.00

### Lakeside Casita

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.

1000.00

### Papillon Beach

With the sunset as your backdrop and the soft breezes of Lake Windsong, our white-sand beach is the ultimate location for your seaside ceremony.

1000.00

## *Reception Locations*

### Cascade

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.

1000.00

### La Coquina

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.

1000.00

All ceremony sites listed include indoor weather backup, set up and break down of event area, chairs, water station, gift table, unity candle table and directional signage.

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.

Let the wedding professionals at Hyatt Regency Grand Cypress Resort cater to your every need. At Hyatt, no detail is too small on your special day.

*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

Five Hour Open Bar and Champagne Toast

Wine Service with Dinner

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



*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.*

All Menus include Bread Service, Coffee and Tea



**PERSONAL PREFERENCE**  
*your choice in fine dining*

*Guests choose their own entrée in a banquet setting.*

- Better than the standard dual-entrée option, more elegant than a casual buffet.
- We feature four-course meals with a choice of four entrées. The Bride & Groom choose the appetizer, salad and dessert in advance.
- A custom printed Menu featuring four entrée selections is provided for guests at each setting.
- Specially trained servers take your guests' orders as they are seated.
- An option designed to satisfy individual tastes and preferences

Prices listed are the complete package price per guest

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

All Menus include Bread Service, Coffee and Tea

## *PLANNER'S CHOICE APPETIZER*

Chicken and Sun-Dried Cherry Strudel with Boursin and Vine-Ripened Tomato Vinaigrette  
OR

Fire Roasted Shrimp on Snow Peas, Cucumber Noodles and Pad Thai Noodles with Cusabi Dressing  
OR

Lump Crab Cake with Tomato Confit and Saffron Emulsion  
OR

Grilled Portobello Mushroom with Capellini and Yellow Tomato Aioil

## *PLANNER'S CHOICE SALAD*

Bibb and Endive Salad with Asian Pears, Sun-Dried Cherries, Walnuts and Feta Vinaigrette  
OR

Cucumber wrapped Florida Greens with Grilled Zucchini, Goat Cheese and Toasted Walnuts with Lemon Vinaigrette  
OR

Romaine Bundle in Baguette with Cucumbers, Roasted Tomato and Parmesan Curls, Caesar Dressing



**PERSONAL PREFERENCE**  
*your choice in fine dining*

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# Personal Preference

All Menus include Bread Service, Coffee and Tea

## *INDIVIDUAL GUEST'S CHOICE ENTREES*

(Bride & Groom Choose Four Items including One Vegetarian Option)

Sliced Filet Mignon  
Roasted Tenderloin of Beef with Kobe Ragout

Beef Medallions  
Grilled Tenderloin of Beef with Red Wine Reduction and Wild  
Mushroom

Macadamia and Panko Crusted Salmon  
Salmon Filet with Aged Balsamic and Pesto Drizzle

Key West Mahi  
Pan Seared Mahi Mahi with Spiced Mango Salsa

Chicken Criollo  
Grilled Chicken Breast Marinated with Cilantro, Lime, Olive Oil and  
Herbed Pesto

Brioche Chicken  
Chicken Breast with Dijon Mustard and Italian Parsley Crust

Mediterranean Wellington  
Wild Mushrooms, Shallots and Chives in Puff Pastry with Slivered  
Garlic and Tomato Fondue

Chef's Choice of Accompaniments

Prices listed are the complete package price per guest

## *DESSERT WITH EACH MENU*

Custom Wedding Cake

Friandise Display  
Chocolate Tuxedo Strawberries and  
Assorted Truffles at each table

163.00 Per Guest



**PERSONAL PREFERENCE**

*your choice in fine dining*

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## SWAROVSKI

Italian Ricotta Cheese Ravioli with Florida Pink Shrimp and Asparagus Sauce

Garden Greens with Goat Cheese, Candied Walnuts and Dried Fruit with Raspberry Vinaigrette

Sliced Filet Mignon with Demi Glace, Mushroom Compote and Pommes Dauphinoise

Custom Wedding Cake for Dessert

Friandise Display  
Chocolate Tuxedo Strawberries and Assorted Truffles at each table

Assorted Breads and Butter

Coffee, Decaffeinated Coffee and Tazo® Tea

155.00 Per Guest

## LALIQUE

Shrimp Wrapped Crab Cake over Grilled Zucchini with Grape Tomatoes

Butter Lettuce with Mascarpone Polenta, Grilled Mushrooms and Shallots with Champagne Vinaigrette

Brioche Crusted Chicken Breast with Tomato Vinaigrette and Mornay Glazed Spinach Cannelloni

Custom Wedding Cake for Dessert

Friandise Display  
Chocolate Tuxedo Strawberries and Assorted Truffles at each table

Assorted Breads and Butter

Coffee, Decaffeinated Coffee and Tazo® Tea

150.00 Per Guest

## WATERFORD

Grilled Portobello with Angel Hair Pasta and Pesto Drizzle

Cucumber wrapped Romaine with Balsamic Roasted Tomatoes and Feta Vinaigrette

Sliced Beef Tenderloin paired with Shrimp Florentine Maine Lobster and Layered Anna Potato

Custom Wedding Cake for Dessert

Friandise Display  
Chocolate Tuxedo Strawberries and Assorted Truffles at each table

Assorted Breads and Butter

Coffee, Decaffeinated Coffee and Tazo® Tea

160.00 Per Guest

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# Menu Selections



## *BACCARAT*

Broiled Crabmeat and Fried Tomato Stack with Mascarpone Chive Cream

Romaine in Baguette Crouton with Hearts of Palm, Baked Olives and Parmesan Dressing

Dijon and Brioche Crusted Chicken Breast paired with Shrimp Crusted Mahi Mahi, Potatoes au Gratin, Asparagus and Red Onion Salsa

Custom Wedding Cake for Dessert

Friandise Display  
Chocolate Tuxedo Strawberries and Assorted Truffles at each table

Assorted Breads and Butter

Coffee, Decaffeinated Coffee and Tazo® Tea

155.00 Per Guest

## *VERSACE*

Chicken and Sun-Dried Cherries in Phyllo with Chive Mascarpone

Wrapped Florida Greens with Roasted Mushrooms, Parmesan Curls and Greek Vinaigrette

Lemon Herb Crusted Sea Bass paired with Roast Tenderloin, Parmesan Fingerling Potatoes and French Green Beans

Custom Wedding Cake for Dessert

Friandise Display  
Chocolate Tuxedo Strawberries and Assorted Truffles at each table

Assorted Breads and Butter

Coffee, Decaffeinated Coffee and Tazo® Tea

158.00 Per Guest

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## *MEDITERRANEAN BUFFET*

Tomato, Basil and Mozzarella Salad  
Tortellini tossed with Shrimp, Pesto and Pine Nuts  
Arugula and Goat Cheese Salad with Grape Tomatoes and Balsamic Dressing  
Scampi Style Shrimp and Linguine with Lemon, Garlic and Caper Butter

Red Snapper Saltimbocca with Fresh Sage and Prosciutto  
Seared Chicken Breast with Crimini Mushrooms, Roasted Garlic and Pine Nuts  
Gnocchi with Roma Tomatoes, Fresh Basil and Aged Balsamic Drizzle  
Cauliflower with Ciabatta and Reggiano Bread Crumbs

Custom Designed Wedding Cake  
Chocolate Tuxedo Strawberries and Assorted Truffles  
Coffee, Decaffeinated Coffee and Tazo® Tea

156.00 Per Guest

## *HEARTLAND BUFFET*

New England Clam Chowder  
Macaroni Pasta Salad with Olives and White Cheddar  
Pickled Tomatoes on Watercress with Pea Tendrils  
Field Greens with Cucumbers, Artichokes, Shredded Monterey Jack and Crisp Fried Onions  
Choice of Dressing

Lemon and Black Pepper Rotisserie Chicken  
Char Grilled New York Sirloin Steaks with Roasted Garlic and Grape Tomatoes  
Barbecued Salmon with Bourbon, Brown Sugar and Mustard  
Roasted Corn and Cheddar Soufflé  
Green Beans with Toasted Almonds

Custom Wedding Cake for Dessert  
Chocolate Tuxedo Strawberries and Assorted Truffles  
Coffee, Decaffeinated Coffee and Tazo® Tea

156.00 Per Guest

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## *RECEPTION BUFFET STATIONS*

### ARTISANAL SELECTION

Handcrafted Cheeses with Freshly Baked Bread Sticks, Lavosh and Baguettes accompanied by Home Made Chutney, Organic Honey, Roasted Nuts and Dried Fruits

### SALAD STATION

Baby Florida Greens and Crisp Hearts of Romaine Lettuce with Crumbled Feta and Pine Nuts, Balsamic Vinaigrette

### CARVING STATION

Sliced Tenderloin of Beef with Rosemary Demi Glace and served with Whole Grain and Dijon Mustards and Petite Rolls

### MEDITERRANEAN FUSION

Mushroom Triangolini, Fusili and Cheese Tortellini tossed with choice of accompaniments  
Served with Italian Breads and Pesto, Alfredo and Marinara Sauces

### VEGETABLE AND BREAD STATION

Grilled Marinated Vegetable Salad of Zucchini, Squash, Eggplant, Button Mushrooms and Red Onions

Crusty French Bread and Thin Bread Sticks topped with Green Olive Tapenade, Sun Dried Tomato Pesto and Extra Virgin Olive Oil, Cracked Black Pepper and Fresh Basil

### DESSERT AND COFFEE STATION

Custom Designed Wedding Cake  
Chocolate Tuxedo Strawberries and Assorted Truffles

Coffee, Decaffeinated Coffee and Tazo® Tea

154.00 Per Guest

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# Menu Selections



## *HORS D'OEUVRES OPTIONS - 4 TOTAL*

Included with each menu

### 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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## *BAR PACKAGES*

One bartender will be provided per 100 guests. Your package includes the bartender fees for up to 5 hours.

Five 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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## 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 .....

## Hyatt's Signature Select Wines

By Folio Studios and Michael Mondavi, Bottled and Cellared in Napa Valley

Canvas by Michael Mondavi, Chardonnay, California .....	38.00
Canvas by Michael Mondavi, Merlot, California .....	38.00
Canvas by Michael Mondavi, Cabernet Sauvignon, California .....	38.00

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## *Blush & Light To Medium- Intensity White Wines*

Beringer, White Zinfandel, California .....	36.00
Clean Slate, Riesling, Germany .....	39.00
Fish Eye, Pinot Grigio, California .....	39.00
Danzante, Pinot Grigio, Italy .....	39.00
Clos du Bois, Pinot Grigio, Sonoma .....	41.00
Benziger Family Winery, Sauvignon Blanc, North Coast .....	42.00
Rock Rabbit, Sauvignon Blanc, Central Coast .....	40.00
Meridian Vineyards, Sauvignon Blanc, Santa Barbara .....	40.00
Robert Mondavi, Private Selection Chardonnay, California .....	44.00
I'M, Isabel Mondavi, Chardonnay, Sonoma .....	44.00
Kendall-Jackson, Vintner's Reserve Chardonnay, California .....	44.00
Chalone, Chardonnay, Monterey .....	40.00

## *Light To Full- Intensity Red Wines*

Beaulieu Vineyard, Coastal Estates Pinot Noir, France .....	40.00
A by Acacia, Pinot Noir, California .....	41.00
Spellbound, Petite Sirah, California .....	40.00
St. Francis Vineyards, Red, Sonoma .....	39.00
Concannon Selected Vineyards, Merlot, Central Coast .....	40.00
Blackstone, Merlot, Napa Valley .....	40.00
Robert Mondavi, Private Selection Cabernet Sauvignon, California .....	40.00
Red Truck, Cabernet Sauvignon, California .....	39.00
Sterling, Vintner's Collection Cabernet Sauvignon, Central Coast .....	42.00
Wolf Blass, Shiraz, Australia .....	39.00
Ravenswood, Zinfandel, Napa Valley .....	41.00

## *Bubbles & Fizz*

Segura Viudas, Brut Reserva Sparkling, Spain .....	38.00
Perrier Jouet, Grand Brut Champagne, Epernay, France .....	100.00

## *Featured Winemaker Series*

Davis Bynum, Chardonnay, Russian River, California, 2007 .....	55.00
Simi, Chardonnay, Sonoma County, California, 2007 .....	48.00
Flora Springs, Chardonnay, Napa, California, 2007 .....	47.00
Simi, Merlot, Sonoma County, California, 2005 .....	49.00
Kunde Estate, Merlot, Sonoma County, California, 2005 .....	47.00
Franciscan, Cabernet Sauvignon, Napa, California, 2006 .....	55.00
Tangly Oaks, Cabernet Sauvignon, Napa, California, 2005 .....	50.00

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# Preferred Vendors



## *AUDIO-VISUAL*

Swank Audio-Visual  
Kathy Rees  
407-239-3818  
krees@swankav.com  
www.swankav.com

## *OFFICIANTS*

Rev. Bob Myers - Non-Denominational - 407-370-2068

Rev. Kevin Knox - Non-Denominational - 407-521-8697

## *MUSIC*

Christine MacPhail - Harpist - 407-239-1330  
www.orlandoharpist.com

Tampa Bay D.J. - Chuck Weirich - 877-352-3571  
www.tampabaydj.com

Power Entertainment D.J. - Steve Weinstein - 407-299-5530

Crystal Lake Productions D.J. - Chrissanne Jensen - 407-248-1140  
www.crystallakedj.com

## *EVENT DESIGNER, LINENS AND FLORAL*

Vangie's Events of Distinction  
Vangie De La Concha  
352-250-3278  
vangie@blossomsfl.com  
www.blossomsfl.com

## *PHOTOGRAPHY*

DL Weddings - Brian Elledge - 813-385-9179  
www.dlweddings.com

Randy Chapman Photography - 407-841-2300  
www.chapmanphotography.com

Richard Coad Photography - 407-592-6004  
www.coadweddingphotography.com

## *VIDEOGRAPHY*

DeeNice Productions - Dror Doner - 407-812-4250  
www.deenice.com

Stoner Video Productions - Jeffrey Stoner - 407-977-9078  
www.stonervideo.com