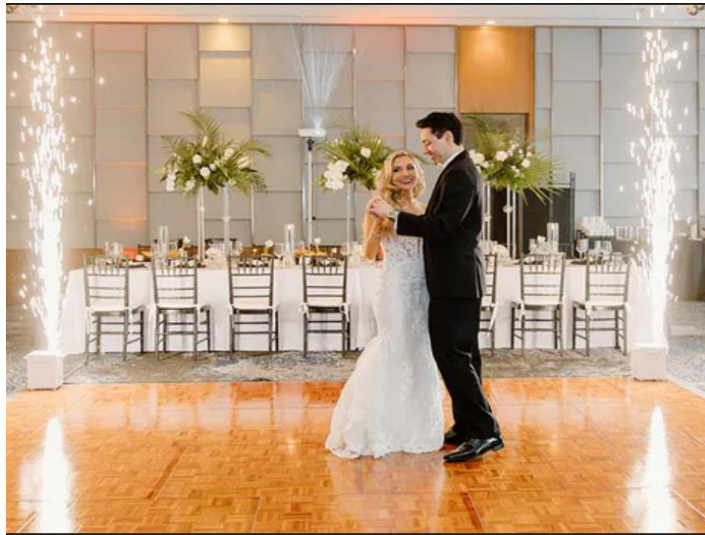




HYATT  
CENTRIC®  
LAS OLAS  
FORT LAUDERDALE

[www.HyattCentricLasOlasFortLauderdale.com](http://www.HyattCentricLasOlasFortLauderdale.com)



At Hyatt Centric Las Olas, Fort Lauderdale, we enjoy curating weddings that dazzle your guests and capture the romantic vision you have dreamed about your entire life. Come together with family and friends for a day of celebration, from endless love to endless memories; let us assist in creating magnificent moments. Our service and culinary teams will leave your guest with memories that are guaranteed to last a lifetime.



## **Anchors Away**

*Plated Salad Course  
Plated Entrée*

Starting at \$155++

## **Lover's Knot**

Plated Salad Course  
Plated Appetizer  
Plated Entrée

Starting at \$175++

## **Shellebration**

One Display during Cocktail Hour  
Plated Salad Course, Plated Appetizer,  
Choice of Entrées,  
Choice of a Dessert or Wedding Cake

Starting at \$195++

## Package inclusions

Selection of Four Butler Passed Hors d'oeuvres  
Celebratory Toast  
Four Hour Gold Tier Open Bar  
House Wine Service with Dinner  
Wedding Cake  
Gourmet Coffee & Tea Service  
Votive Candles, Table Linens and Napkins,  
Hotel Chairs and Dance Floor

Valet Parking for Wedding attendees  
Private Menu Tasting: Two Guests and One Event  
Planner  
One Night Complimentary Suite

## Hors d'oeuvres

### **Chilled**

Fig Bruschetta, Farmer's Cheese, Raw Honey, Fennel Pollen  
Cherry Tomato with Mozzarella and Balsamic Drizzle  
Buffalo Mozzarella Skewered with Prosciutto and Olives  
White Bean Spread with Cumin and Garlic on Ciabatta Bread  
Duck Confit and Blueberry Jam Tartlet  
Spicy Bombay Chicken Salad in Phyllo Cup  
Togarashi Spiced Ahi Tuna Seared-Rare with Cucumber Sunomono  
Mexican Shrimp Ceviche, Tomato Cumin Leche de Tigre

### **Warm**

Thai Style Vegetable Spring Roll, Hoisin Ginger BBQ Sauce  
Spinach and Feta Cheese Spanakopita  
Wild Mushroom Empanada with Cilantro Aioli  
Coconut Chicken with Mango Chutney  
Caribbean Jerk Chicken Empanada with Pineapple Salsa  
Beef or Chicken Wellington Red Wine Reduction  
Stuffed Mushrooms, Sweet Italian Sausage, Parmesan  
Braised Short Rib Wrapped in Bacon, Pecorino Truffle Sauce  
Roasted Chicken Tacos, Corn & Black Bean Salsa, Chipotle Aioli  
Panko Crusted Shrimp with Sweet Chili Sauce  
Bay Scallop Skewer with Smoked Bacon  
Herb Garlic Lamb Chop, Dill-Lemon Labneh



## Salads

### **Mixed Market Greens**

Cherry Tomatoes, Toasted Coconut, Diced Mango, Toasted Coconut, Passionfruit Dressing

### **Baby Gem Lettuce**

With Cherry Tomatoes, Shaved Parmesan, Rustic Croutons, Peppercorn Dressing

### **Arugula & Frisee Salad**

Candied Pecans, Caramelized Apples, Cherry Tomatoes, Crumbled Blue Cheese, Granola, Champagne Dressing

### **Chopped Romaine**

Watermelon, Spiced Pepitas, Queso Fresco, Cherry Tomato, Lemon Poppy Dressing

## Displays

### **Cheese Presentation**

Assorted Domestic and Imported Cheeses  
Artesian Breads, Crackers, Gourmet Roasted Nuts and Dried Fruits

### **Seasonal Crudité Vegetables**

Asparagus, Green Beans, Baby Carrots, Zucchini, Grape Tomatoes, Radish, Celery, Bell Peppers  
Cucumbers, Dill Cream, Chipotle Blue Cheese Crème

### **Mediterranean Style**

Hummus with Turkish Tomato Salad, Garlic Olives, Cucumber Raita, Marinated Feta Cheese and Toasted Pita

### **Antipasto**

Cold Antipasto Display of Assorted Cured Meats, Marinated Olives, Feta Cheese  
Tomato Tapenade, Grilled Artichokes and Rustic Croutons

## Appetizers

### **Garlic Shrimp on Herb Cheese Risotto**

Stewed San Marzano Tomatoes with Crushed Olives, Herb Oil

### **Citrus Dusted Diver Sea Scallops**

Creamy Polenta, Melted Leek and Tomato Fondue

### **Penne Pasta A La Vodka**

San Marzano Tomatoes, Smoked bacon and Shaved Basil

### **Cabernet Braised Boneless Short Rib**

Wild Mushroom Risotto, Fried Shallots and Natural Jus

### **Char Grilled Pork Belly**

Spicy Jicama Slaw, Tamari Compressed Cucumbers, Hoisin Glaze

### **Slow Roasted Duck Confit**

Roasted Fingerling Potatoes, Pickled Carrots, Grilled Naan Bread, Fig Reduction



## Entrées

### **Herb Crusted Chicken Breast**

Truffle Whipped Potatoes, Roasted Seasonal Vegetables, Exotic Mushroom Sauce

### **Mojo Glazed Chicken Breast**

Congri Rice, Sweet Plantains, Roasted Seasonal Vegetables, Creole Sauce

### **Hoisin BBQ Glazed Salmon**

Lemongrass Scented Jasmin Rice, Roasted Seasonal Vegetables

### **Herb Dusted Corvina**

Tostones, Garlic Whipped Potatoes, Roasted Seasonal Vegetables, Key Lime Butter Sauce

### **Pan Roasted Mahi**

Vegetable Couscous Risotto, Roasted Seasonal Vegetables, Saffron Tomato Sauce

### **Char Grilled Bistro Steak**

Roasted Fingerling Potatoes with Caramelized Onions, Roasted Seasonal Vegetables, Red Wine Reduction

### **Peppercorn Crusted Skirt Steak**

Cajun Wedge Potatoes, Roasted Seasonal Vegetables, Chimichurri Sauce

### **Slow Braised Short Boneless Short Rib**

Creamy Goat Cheese Polenta, Roasted Seasonal Vegetables, Natural Reduction

### **Char Grilled Filet of Beef**

Roasted Garlic Whipped Potatoes, Roasted Seasonal Vegetables, Cabernet Reduction

## Plated Desserts

### **Chocolate Ganache Cake**

Dulce de Leche, Milk Chocolate Mouse, Crispy Chocolate Pearls, Fresh Berries

### **Signature Key Lime Tart**

Butter Cookie Crust, Vanilla Cream, Crushed Oreos

### **Tiramisu Tres Leches**

In Chocolate Cup Lady Fingers, Shaved Chocolate

## Gold Bar: \$9 Per Person (each additional hour)

Absolut Vodka, Ford's Gin, Bacardi Silver Rum, Jack Daniels, Whistle Pig 12 Year Rye, Dewar's Scotch, Familia Camarena Tequila, Hennessey VS Cognac

## Platinum Bar: \$10 Per Person (each additional hour)

Tito's Vodka, Bombay Sapphire Gin, Santa Teresa 1796 Rum, Old Forester 1870 Bourbon, Crown Royal Whiskey, Glenlivet 12yr. Scotch Herradura Silver Tequila, Hennessey VSOP Cognac



## Bar Package Enhancements

Specialty Cocktail \$14.00 Per Drink  
Mocktails available for \$10 Per Drink

### **Kiwi Margarita (Cocktail and Mocktail)**

Kiwi and Jalapeno Shrub), Fresh lime juice, Fresh Cucumber juice, Black salt

### **Pear & Green Apple Spritz (Cocktail and Mocktail)**

House made pear and green apple puree  
Club Soda

**Enhance your bar package from Gold to Platinum for an additional \$10.00 per person.**



## Reception Display Stations

### ***\$25 per Person, Per Station***

*(One Chef Required per 75 persons \$150)*

### **Fish Taco Station**

Whole Grilled Filets of Mahi, Pickled Red Onions, Mango Sour Cream, Pico de Gallo, Shaved Iceberg Lettuce, Queso Fresco, and House made Guacamole, Warm Flour Tortillas

### **Pasta Station**

Penne Pasta Al a Vodka, Tri Color Three Cheese Tortellini with Puttanesca Sauce, Roasted Sweet Italian Sausage with Bell Peppers & Onions, Diced Herb Grilled Chicken Breast in a White Garlic Sauce, Roasted Vegetables, Shaved Parmesan

### **Asian Noodle Station**

Rice Noodles with Tofu, Beansprouts, Egg, Basil, Peanuts, Classic Thai Style Sweet Sauce  
Soba Noodles with Kung Pao Chicken, Carrots, Sweet Pepper, Scallions, Spicy Brown Sauce

### **Sautéed Shrimp**

*(Based on Three Pieces Per Person)*

*Tiger Shrimp Sautéed to Order*

**Thai:** Marinated with Coconut Curry Sauce, Lemongrass Scented Jasmine Rice

**Italian:** Marinated with Garlic and Fresh Herbs, Lemon Orzo Risotto

**Mexican:** Marinated in chipotle Tomato Sauce, Pork Tamale with Pico de Gallo and Queso Fresco

## Carveries

### **Market Price Per Person**

*(One Chef Required per 75 persons \$150)*

**Whole Roasted Maple Glazed Turkey Breast**

**Whole Tenderloin of Beef**

**Whole Pork Loin**

**Whole Salt Crusted Baked Grouper**

**Whole Rib Eye of Beef**

*Accompanied by Appropriate Accoutrements*

*Including Silver Dollar Rolls, Assorted Spreads and Condiments. Garlic Whipped Potatoes and Roasted Seasonal Vegetables*

## Afterglow Offerings

*\$22 per person*

### **Mini Beef Sliders**

Brioche Buns, Caramelized Onions, Cheddar Cheese

### **Warm Soft Pretzels**

Mustard Dipping Sauce

### **House Spiced French Fries**

Sriracha Ketchup

### **Mini Churros**

Chocolate Sauce



## Stay Centric, Celebrating with Brunch

*\$55 per person*

Fresh Juice, Orange and Cranberry

New York Bagels, Cream Cheese, Butter, Jams

Freshly Baked Croissants and Danishes with Preserves and Butter

Steel Cut Oatmeal, Banana Brule, Assorted Dried Fruits and Nuts

Lemon Ricotta Pancakes, Citrus Butter, Ginger Maple Syrup

Mediterranean Spiced Chicken Breast, Masala Sauce

Ropa Vieja With Tostones, Cotija Cheese, Green Pico de Gallo

### Breakfast Enhancements

*Upgrades and Omelet Station Can Be Added and Must Equal Full Guaranteed Number of Guests*

### **Omelet Station \$14**

*(One Chef Required per 75 persons \$150)*

Your Choice of Omelet Prepared to Order by a Chef

Cured Ham, Onions, Peppers, Cheddar Cheese, Tomato, Mushrooms & Spinach

Roasted Breakfast Potatoes with Bell Peppers & Onions **\$6**

Cage Free Scrambled Eggs **\$10**

Irish Steel Cut Oatmeal, Assorted Toppings **\$7**

Poached Egg Florentine, Braised Leeks, **\$11**

Smoked Salmon Platter, Fried Capers & Hard Cooked Eggs **\$14**

(Select One) Applewood Smoked Bacon, Turkey Sausage, or Pork Sausage **\$7**

Breakfast Burrito **\$12**

Local Charcuterie & Cheese Platter **\$14**

Acai Bowls, Assorted DIY Toppings **\$10**

Seasonal Parfaits, Bloomed Chia Seeds, Dried Fruits **\$9**

Exotic Fruit Salad, Coconut Shavings, Basil Seeds **\$10**

Tortilla Espanola **\$10**

Chef's Toast of the Day **\$9**

## EVENT REQUIREMENTS AND POLICY

### Package additions

- Wedding Ceremonies Fee \$1,500 plus taxes and 24% service fees -Includes ceremony space, house chairs, ceremony rehearsal
- Bartender up to four hours \$160 (1) One Bartender per every 75 guests
- Chef Fee up to two hours \$150, (1) One Chef per every 75 guests
- Children's Meals \$25/per meal - Chicken Tenders with choice of French fries or salad/Pasta with red sauce or Alfredo
- Vendor Meals \$45/per meal\_Chef's Choice of Two-Course Hot Entrée
- Upgraded linen and napkin choices are the responsibility of the client
- Upgraded Wedding Cake are the responsibility of the client
- Menu prices subject to 7% tax and 24% service charge. Service charge taxed at 7%
- Menu prices and availability subject to change
- Hosted Valet Parking for attending guests \$16.00 plus taxes

### Menu Tasting

- Wedding Tastings are offered to the wedding couple, and event planner (3 people)
  - For every other tasting (Social or corporate etc.)
- Corporate or Social Tastings are offered to the event planners (2 people)
  - Additional guests to attend the tasting is \$75.00 ++
- Max number of guests for a tasting is 4 guests total
- A food and beverage minimum of \$10,000 exclusive of sales tax and service charge is required for menu tastings.
- All tastings will take place Monday-Thursday from 1:00 - 4:00 PM.
  - Chef approval is required for tastings outside of these time parameters
- Must be scheduled 60 days prior to the wedding.

## Celebrate Your Wedding Day at Hyatt and Earn Bonus Points towards Your Honeymoon

Now there's even more to love about your wedding at Hyatt. When you celebrate your wedding at a participating Hyatt hotel, you can earn Bonus Points towards free nights at any Hyatt Hotels & Resorts location worldwide — from authentic resorts that capture the essence of the destination to exciting city hotels across the globe. Simply request offer code HMOON and enter into a contract by December 31, 2023 to hold your wedding or commitment ceremony at a participating Hyatt hotel and you will earn World of Hyatt Bonus Points redeemable towards free nights with no blackout dates at Hyatt hotels or resorts worldwide.

- Spend \$10,000 USD Equivalency, Earn 60,000 World of Hyatt Bonus Points
- Spend \$20,000 USD Equivalency, Earn 90,000 World of Hyatt Bonus Points
- Spend \$30,000 USD Equivalency, Earn 120,000 World of Hyatt Bonus Points
- Spend \$40,000 USD Equivalency, Earn 150,000 World of Hyatt Bonus Points

Once you've earned World of Hyatt Bonus Points, you can redeem them through your World of Hyatt account by visiting [worldofhyatt.com](http://worldofhyatt.com) or calling 800 30 HYATT.

TERMS AND CONDITIONS  
Offer valid through December 31, 2024. To qualify for this offer, a wedding must be booked and held at a participating Hyatt hotel or resort worldwide. Offer code HMOON must be requested at time of wedding inquiry, disclosed in signed wedding contract and offer is subject to hotel participation, availability of function space and guestrooms at time of booking. Offer availability is based on the discretion of the hotel. Offer not valid in conjunction with previously booked or held weddings and may not be combined with other promotional offers. The number of World of Hyatt Bonus Points earned will be based on the estimated spend at time of contract (pre-tax and hotels fees) for the wedding. Points may be earned for eligible catering/banqueting charges incurred, exclusive of any taxes, gratuities, service charges and outside vendor/supplier charges. Earn up to a maximum amount of 150,000 World of Hyatt Bonus Points.

The number of points required for a free night is subject to change at any time without notice. Qualifying planners who are World of Hyatt members may also be eligible for World of Hyatt bonus points. World of Hyatt free night redemption is available via [worldofhyatt.com](http://worldofhyatt.com) or by calling 1-800-30-HYATT. Free night award reservations are valid for standard rooms only and are based on double occupancy. Additional guests may be subject to additional charges. Free night award does not include incidental charges, applicable taxes, gratuities or service charges. Hyatt reserves the right to alter or withdraw this offer at any time without notice, where required, Hyatt will offer an alternate offer of similar value. This offer is subject to the complete World of Hyatt program terms and conditions. Offer is void if hotel ceases to participate in World of Hyatt in the time between contract signing and wedding date. Void where prohibited by law. Hyatt® and related marks are trademarks of Hyatt Corporation and/or its affiliates. © 2020 Hyatt Corporation. All rights reserved.

